



## BANQUET MENU

### HORS D'OEUVRES & CANAPES

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#### COLD

##### **Carpaccio**

Beef Carpaccio on a crispy Parmigiano shell

##### **Crostini**

Buffalo Mozzarella and Plum Tomato bruschetta

##### **Fegatini**

Pate of Chicken Liver, nutmeg and sundried cherries

##### **Trota**

Canape of Smoked Trout with Horseradish cream

##### **Salmone**

Salmon Tartare on fennel shell ~ truffle oil

##### **Trifolati**

Crostini of grilled Shrimp, garlic, oil, parsley

##### **Tonno**

Tuscan white beans Crostini with Seared Tuna

##### **Soffiati** (\$5 Supplement)

Pastry shell w/ Ossetra caviar and sour cream

##### **Prosciutto**

Chilled melon w/ imported Prosciutto

##### **Tortina**

Crisp short crust shell w/ smoked Chicken custard

##### **Ricotta**

Fresh Ricotta crostini with Vincotto flavors

#### HOT

##### **Panzerotti**

Individual assorted mini pizzette ~ choice of toppings, crab ~ blue cheese ~ mozzarella

##### **Asparagi**

Canape of Asparagus "tips" with Gorgonzola

##### **Patate**

Roasted Red Bliss potatoes with mascarpone, chives and caviar

##### **Gamberi** (\$2 Supplement)

Marinated and broiled jumbo Shrimp

##### **Sfogliate**

Puff Pastry filled with Goat cheese and Salmon or Mushroom or Sausage

##### **Porcini**

Wild Mushroom Canape, garlic ~ oil ~ herbs

##### **Granzeola** (\$2 Supplement)

Sauteed mini Crab Cake ~ orange aioli

##### **Peperoni**

Brushetta of roasted Pepper with Asiago cheese

##### **Agnello** (\$4 Supplement)

Sauteed Lamb chops crusted with Parmigiano and Rosemary

##### **Bocconcini**

Skewered Chicken tender with Vadilla onion

##### **Spezzatino**

Beef Tender skewered Balsamico "Tradizionale"

*~ Selection of four \$11.50 per person, (two pieces of each variety per person) ~*

*~ any additional selection \$1.50 per person ~*

## APPETIZERS

( Selection of One ~ Alternative Selection Available )

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### **Bresaola ~ \$11**

Air cured filet of beef with shaved Parmigiano, radicchio and endive salad in a caper vinaigrette

### **Granseola ~ \$13**

Sautéed lump crab cake with bianca vegetable salad

### **Caprino ~ \$9**

Rucola Salad with baked goat cheese and roasted apple walnut vinaigrette

### **Boscoiola ~ \$9**

Wild mushroom salad with caramelized onion, mesculin greens and shaved Parmigiano in a sherry vinaigrette

### **Gamberi ~ \$13**

Broiled Shrimp with leeks, fried orange, thyme and white wine

### **Spianata ~ \$11**

Medallions of roasted salmon with fennel, orange and mache in a champagne vinaigrette

### **Rustica ~ \$9**

Baked Romaine lettuce with crispy prosciutto warm ricotta and vincotto sauce

### **Caprese ~ \$8**

Roasted pepper salad with assorted field greens, fresh mozzarella and bagna cauda

### **Melanzana ~ \$9**

Battered medallions of eggplant layered with tomato, basil and mozzarella cheese

### **Polenta ~ \$10**

Baked herbed Polenta with wild mushroom ragu

## SALADS

### **Caesar ~ \$7**

Romaine lettuce with anchovy dressing, Parmigiano cheese and herbed croutons

### **Garden ~ \$7**

Mesculin greens with tomato, cucumber and red onion with orange vinaigrette

### **Giardiniera ~ \$8**

Assorted seasonal vegetable salad with crumbled Gorgonzola and a walnut vinaigrette

## PASTA and Soups

( Selection of One ~ Alternative Selection Available )

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### **Tortelloni ~ \$13**

Ravioli stuffed with three cheeses and swiss chard in a rose sauce

### **Penne ~ \$9**

Pencil-point pasta tossed with fresh tomato, basil and mozzarella

### **Ziti ~ \$9**

Hollow pasta with roasted eggplant and tomato Sauce

### **Strascinati ~ \$11**

Stamped pasta coins in a basil pesto sauce garnished with shrimp

### **Maltagliati ~ \$12**

Layers of pasta with vegetable soffritto with a savory vegetable broth

### **Risotto ~ \$14**

The classic Italian rice dish with wild mushrooms or seafood

### **Cannelloni ~ \$15**

Spinach rolled pasta with a seafood filling in a lobster tomato sauce

### **Gnocchi ~ \$13**

Ricotta-Potato dumplings tossed in a roasted pepper sauce with arugula

**Minestrina ~ \$5** Seasonal vegetable soup with basil pesto

**Zuppa di Pori ~ \$5** Potato and Leek soup with crispy bacon

**Brodo di Pollo ~ \$5** Chicken broth with pastinia and polpettini

## ENTREES

( Selection of Two ~ Alternative Selection Available )

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### **Battuta ~ \$19**

Marinated and grilled breast of chicken with selection of sauces (tomato sherry, marmalade or balsamic)

### **Pollo ~ \$21**

Stuffed chicken breast with mushrooms and herbs with Madeira wine sauce

### **Lombata ~ \$27**

Roasted loin of veal with rosemary and natural juices

### **Braciolone ~ \$27**

Top round of veal stuffed with meat, spinach and mozzarella in a savory vegetable sauce

### **Messinese ~ \$29**

Marinated and grilled tenderloin of veal in a sherry sage sauce with roasted onion

### **Saltimbocca ~ \$23**

Sauteed scaloppine of Veal, topped with fontina cheese and prosciutto

### **Arrosto ~ \$33**

Roasted boneless Prime Rib of Beef – Horseradish mashed potatoes

### **Costata ~ \$37**

Marinated and grilled 14oz. Veal Chop brushed with pesto

### **Manzo ~ \$33**

Pan roasted filet mignon with mushrooms and Marsala

### **Agnello ~ \$37**

Roasted rack of lamb crusted with Parmigiano and rosemary

### **Salmone ~ \$23**

Grilled or Broiled filet of salmon in a choice of sauces (lemon dill, tomato seafood or balsamic)

### **Spigola ~ \$26**

Broiled sea bass in a selection of sauces (lemon dill, vermouth leek or tomato seafood)

### **Pagello ~ \$25**

Pan roasted red snapper in a selection of sauces (lemon dill, vermouth leek or tomato seafood)

### **Lucertola ~ \$27**

Pork tenderloin with roasted apples, apple cider porto sauce

*All Entrée's are served with potato and seasonal vegetables*

## DESSERTS

(Includes selection of coffee, decaf or tea)

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### **Spuma ~ \$7**

Traditional crème brulee

### **Crostata ~ \$7**

Lemon custard tart

### **Tiramisu ~ \$8**

Mascarpone custard with espresso flavors

### **Fruttiera ~\$7**

Fresh fruit tart

### **Pasticcio ~ \$9**

Gratin of fresh berries with mascarpone

### **Melodia ~ \$8**

Chocolate mousse cake

### **Mela ~ \$7**

Warm apple tart with gelato

### **Budino ~ \$8**

Chocolate bread pudding with roasted apples

### **Gelati & Sorbetti ~ \$6**

Assorted varieties of our homemade gelato or sorbetto

### **Dessert Sampler ~ \$9**

Selection of three assorted dessert

**~Prices are subject to 20% service charge, 8% sales tax for food and 10% sales tax for alcohol~**

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## BAR CHARGES

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### **A. Per Consumption**

Beer	\$4 - \$5
Wine	\$6 - \$7
Cocktails	\$7 - \$9
Champagne	\$8

### **B. Per Person**

Four Hours open bar with premium brands ~ **\$30**

With red or white wine served at the table~ **\$5 supplement per person**

With selection of cordials, cognacs and digestive ~ **\$10 supplement per person**

### **Wine Bottles**

Pinot Grigio, Chardonnay, Sauvignon Blanc	\$30
Merlot, Chianti, Cabernet Sauvignon	\$32

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**~OFF PREMISES CATERING AVAILABLE~**