



## **LUNCH BANQUET MENU #1**

Vegan and Gluten Free options are available upon request

### **IL PRIMI**

Your choice of

#### **Insalata Mista**

Organic mixed greens tossed with house balsamic vinaigrette

#### **Insalata alla Cesare**

Hearts of Romaine lettuce with house made Cesare dressing and croutons.

### **I SECONDI**

Your choice of

#### **Pollo con Funghi**

Grilled double chicken breast topped with mushroom sauce; seasonal vegetables and rosemary roasted potatoes

#### **Salmone alla Griglia**

Grilled Atlantic salmon drizzled with pesto sauce, served with seasonal vegetables and rosemary roasted potatoes

#### **Pasta Primavera**

Imported penne pasta with sautéed seasonal vegetables, garlic, basil and tomato sauce

### **IL DOLCE**

Homemade Tiramisu

### **BEVANDE**

Coffee e Tea

**\$32.95 PER PERSON**

Tax and Gratuity Not Included



## **LUNCH BANQUET MENU #2**

Vegan and Gluten Free options are available upon request

### **IL PRIMI**

Your choice of

#### **Insalata Mista**

Organic mixed greens tossed with house balsamic vinaigrette

#### **Insalata alla Cesare**

Hearts of Romaine lettuce with house made Cesar dressing and croutons.

### **I SECONDI**

Your choice of

#### **Pollo con Funghi**

Grilled double chicken breast topped with mushroom sauce; seasonal vegetables and rosemary roasted potatoes

#### **Salmone alla Griglia**

Grilled Atlantic salmon, drizzled with pesto sauce, seasonal vegetables and rosemary roasted potatoes

#### **Bisteca di Manzo**

Grilled New York steak with peppercorn sauce, seasonal vegetables and rosemary roasted potatoes

#### **Ravioli della Casa**

Homemade ravioli filled with spinach and ricotta cheese served with fresh tomato, basil sauce

### **IL DOLCE**

Homemade Tiramisu

### **BEVANDE**

Coffee e Tea

**\$36.95 PER PERSON**

Tax and Gratuity Not Included