



## **DINNER BANQUET MENU #1**

Vegan and Gluten Free options are available upon request

### **IL PRIMI**

#### **Insalata Mista**

Organic mixed greens tossed with house balsamic vinaigrette

### **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

#### **Pasta Primavera**

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

### **IL DOLCE**

Homemade Tiramisu

### **BEVANDE**

Coffee e Tea

**\$36.95 PER PERSON**

Tax and Gratuity Not Included



## **DINNER 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 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, seasonal vegetables and rosemary roasted potatoes

#### **Bisteca di Manzo**

Grilled New York steak with peppercorn sauce, 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

## **\$40.95 PER PERSON**

Tax and Gratuity Not Included



### **DINNER BANQUET MENU #3**

Vegan and Gluten Free options are available upon request

#### **IL PRIMI**

##### **Insalata Mista**

Organic mixed greens tossed with house balsamic vinaigrette

#### **I SECONDI**

##### **Ravioli della Casa**

Homemade ravioli filled with spinach and ricotta cheese served with fresh tomato, basil sauce (2)

#### **L'ENTRATA**

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

##### **Scottadito D'adgnello**

Grilled marinated lamb chops 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

**\$47.00 PER PERSON**

Tax and Gratuity Not Included



## **DINNER BANQUET MENU #4**

Vegan and Gluten Free options are available upon request

### **L' ANTIPASTO**

#### **Insalata Mista con Gamberi**

Organic mixed greens tossed with house lemon vinaigrette and marinated prawns from the grill

### **IL PRIMO**

#### **Mezzelune di Aragosta**

Homemade half moon ravioli filled with lobster meat and Ricotta cheese served in a shallot cream sauce

### **L'ENTRATA**

Your choice of

#### **Pollo Al'pomodori**

Grilled chicken breast topped with mozzarella cheese and tomato sauce, seasonal vegetables and rosemary-roasted potatoes

#### **Pesce del Giorno**

Our fish of the day from the grill, drizzled with our special sauce, seasonal vegetables and rosemary roasted potatoes

#### **Filletto di Manzo**

Seared beef tenderloin medallion wrapped with pancetta and served with peppercorn sauce, seasonal vegetables and rosemary roasted potatoes

#### **Scottadito D'adgnello**

Grilled marinated lamb chops served with seasonal vegetables and rosemary roasted potatoes

### **DOLCE DEL CARRELLO**

Your choice of our homemade desserts from the cart

### **BEVANDE**

Coffee e Tea

### **\$55.00 PER PERSON**

Tax and Gratuity Not Included