

# DINNER BANQUET MENU 1

\$36.95 per person | exclusive of taxes and gratuity | items subject to change

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## 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



## DINNER BANQUET MENU 2

\$40.95 per person | exclusive of taxes and gratuity | items subject to change

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### 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



## DINNER BANQUET MENU 3

\$47.95 per person | exclusive of taxes and gratuity | items subject to change

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### 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'agnello**

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



## DINNER BANQUET MENU 4

\$55.00 per person | exclusive of taxes and gratuity | items subject to change

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### 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

#### **Filetto 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

