



## MENU I

\$65

### APPETIZERS CHOICE OF

#### CARCIOFFI E FUNGHI

Sautéed baby artichokes, wild mushrooms, olives,, capers, garlic, radicchio

#### BURRATA

burrata cheese, Herman's tomatoes, basil, EVOO

#### POLPO ALLA GRIGLIA

grilled octopus on a chickpea puree, arugula, lemon dressing

### MAIN COURSE CHOICE OF

#### VEAL SCALOPPINE LIMONE

Sliced veal, white wine, lemon, capers, potatoes

#### POLLO MARSALA

chicken breast, marsala wine, mixed mushrooms, potatoes

#### SALMON AL FORNO

Broiled atlantic salmon, white wine, lemon, cherry, tomatoes, broccoli

#### \*VEGETARIAN OPTION\*

TBD

### THIRD COURSE

Family Style Desserts

#### TIRAMISU

#### CHEESECAKE

#### CHOCOLATE MOUSSE

Add 3 hours

Open Bar \$40

Wine and Beer \$30

Prices are subject to 20% Service Charge and 8.875% Tax



## MENU 2

\$115

(Includes 3 hours Premium Open Bar)

**APPETIZER HOT ANTIPASTO**  
Combination baked clams, scallops, calamari

### SECOND COURSE TASTE OF

**RAVIOLI DELLA CASA**  
spinach & ricotta ravioli, Parmigiano-Reggiano

**GNOCCHI**  
homemade potato gnocchi, pesto sauce, Pecorino Romano

### MAIN COURSE CHOICE OF

**POLLO AVERE**  
Sauteed chicken breast, artichokes, mushrooms, sun-dried  
tomato, white wine sauce, potatoes

**VEAL SCALOPPINE LIMONE**  
Sliced veal, white wine, lemon, capers, potatoes

**SALMON AL FORNO**  
Broiled salmon, white wine, lemon, capers

**CHAR-GRILLED RIBEYE STEAK**

**GREEN VEGETABLES CHOICE OF CHEF**

\*VEGETARIAN OPTION\* TBD

### FOURTH COURSE

Family Style Desserts

TIRAMISU

CHEESE CAKE

CHOCOLATE MOUSSE

Prices are subject to 20% Service Charge and 8.875% Tax



## MENU 3

\$95

### FIRST COURSE CHOICE OF

#### BURRATA

burrata cheese, Herman's tomatoes, basil oil

#### POLPO ALLA GRIGLIA

Grilled octopus on a chickpea puree, arugula, lemon dressing

#### CARCIOFI E AVOCADO

artichokes, avocado, parmigiano - Reggiano

#### RAMERINO SALAD

mixed greens, walnuts, pear, goat cheese, a lemon dressing

### SECOND COURSE CHOICE OF

#### RAVIOLI DELLA CASA

spinach & ricotta ravioli, Parmigiano-Reggiano

#### GNOCCHI

homemade potato gnocchi, pesto sauce, Pecorino Romano

### THIRD COURSE CHOICE OF

#### POLLO DEL PASTORE

Breast of chicken, baby artichokes, mushroom, lemon

#### FILETTO AL BAROLO

filet mignon, red wine reduction

#### RACK OF LAMB

grilled lamb chops, sauteed spinach

#### CHILIAN SEA BASS

Chilian Sea bass, spinach, lemon sauce

#### STEAK SLICED

ribeye steak, fresh herbs

### GREEN VEGETABLES CHOICE OF CHEF

Add 3 hours Open

Bar \$40 Wine and

Beer \$30

Prices are subject to 20% Service Charge and 8.875% Tax



## BUFFET MENU 4

\$95

(Includes 3 hours Premium Open Bar)

### INSALATA CAESAR

romaine lettuce, graded parmigiana, croutons,  
Caesar dressing

### INSALATA DELLO CHEF

mixed-greens, artichokes, roasted peppers, fresh  
mozzarella, hearts of palm, house dressing

### RIGATONI SAN MARINO

rigatoni, zucchini, black olives, tomato sauce, touch of  
cream

### POLLO MARSALA

chicken breast, mixed mushroom, marsala wine

### SALMON AL FORNO

broiled salmon, white wine, lemon, capers

### 2 TRAY OF VEGIES CHEF CHOICE

### BUFFET STYLE

### COFFEE, TEA & DESSERTS

### CHEESECAKE

### TIRAMISU

### CHOCOLATE MOUSE

Prices are subject to 20% Service Charge and 8.875% Tax



Premium open bar

One Hour  
\$25

Two Hours  
\$40

Three Hours  
\$50

Premium Open Bar Vodka Gray Goose Tito's Ketel  
One Gin Bombay Tanqueray Black Label Dewar's  
Maker's Mark All Cocktails Red Wine White Wine

Prices are subject to 20% Service Charge and 8.875% Tax