

MENU 1

(\$65 per person. Beverages and 20% Gratuity and Tax not included.)

ANTIPASTO

Choice of:

Zuppa del Giorno (Soup of the Day)

or

Insalata Mista (Mixed Salad)

or

Bruschetta (Two Croutons topped with Tomatoes, Garlic & Basil)

MAIN COURSE

Choice of:

Ravioli Bella Firenze (Spinach & Ricotta Ravioli with Butter and Sage)

or

Spalla di Maiale (Roasted Pork Shoulder)

or

Salmone con Fagioli (Roasted Salmon with Dill and White Beans)

DESSERT

Choice of:

Tiramisu

or

Panna Cotta

COFFEE OR TEA

MENU 2

(\$85 per person Beverages and 20% Gratuity and Tax not included.)

ANTIPASTO

To Share:

Salsicce e Fagioli (Sausage and Cannelini Beans)
Calamari Fritti (Fried Calamari)
Affetati (Salame, Prosciutto, Parmiggiano & Mortadella)
Vegetali Misti (Mixed Vegetable Antipasto)

MAIN COURSE

Choice of:

Spaghetti con Aragosta e Jalapeno (With Lobster and Jalapeno)
or
Anatra Muta (Vertically Roasted Duck with Vermouth)
or
Tonno Pepato (Seared Pepper-Crusted Tuna)

COMBINATION OF DESSERTS

COFFEE OR TEA

MENU 3

(\$105 per person. Beverages and 20% Gratuity and Tax not included.)

ANTIPASTO

To Share:

Calamari Fritti (Fried Calamari)
Gamberoni alla Griglia (Grilled Jumbo Shrimp)
Salsicce di Cervo alla Griglia (Grilled Venison Sausages)
Affetati (Salame, Prosciutto, Parmiggiano & Mortadella)
Vegetali Misti (Mixed Vegetable Antipasto)

FIRST COURSE

Combinazione di Pasta
(Spinach Ravioli with Butter and Sage, Penne with Meat Sauce, Tortellini alla Panna)

MAIN COURSE

Choice of:

Faraona al Barolo (Guinea Hen in Barolo Wine)
OssoBuco Di Vitella (Braised Veal Shank with Saffron Risotto)
Spiedino di Pesce Spada e Seppie (Swordfish and Squid Skewer)

COMBINATION OF DESSERTS

COFFEE OR TEA