

PLATINUM DINNER MENU



APPETIZER

Cold antipasto, calamari fritti and bruschetta served family style

I N S A L A T E

TRI-COLOR SALAD

Baby arugula, radicchio, Belgian endive tossed in a a balsamic vinaigrette

S E C O N D C O U R S E

ORRECCHIETTE CON RAPINI

Little ears shaped pasta sautéed with broccoli rabe, roasted garlic and oil
or

CAVATELLI BOLOGNESE

Homemade ricotta cavatelli sautéed in our rustic meat sauce

M A I N C O U R S E

BRANZINO MEUNIERE

Mediterranean sea bass butterfly pan seared with fresh herbs, lemon and white wine sauce

SCALOPPINI RUSTICO

Veal scaloppini sautéed with hot and sweet peppers, sausage in a light brown sauce

POLLO BAROLO

Chicken breast sautéed with wild mushrooms in a light Barolo demi glaze

ANGUS STEAK

New York Strip steak marinated and grilled to perfection, mixed vegetables, roasted potatoes

D E S S E R T

ITALIAN PASTRIES

Chef selection of pastries served with coffee or tea

G O L D D I N N E R M E N U



APPETIZER

Cold antipasto, calamari fritti and bruschetta served family style

I N S A L A T E

MISTA SALAD

Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese

S E C O N D C O U R S E

RIGATONI AL POMODORO FRESCO

Mezzo Rigatoni sautéed with a light tomato basil sauce

M A I N C O U R S E

SALMON DIJON

Wild Salmon filet seared to the perfection and served in a light Dijon mustard sauce

POLLO FRANCESE

Egg-battered chicken breast pan fried and finished with a lemon and white wine sauce

SCALOPPINI FLORIO

Veal scaloppini sautéed with wild mushrooms in a light Marsala demi glaze

D E S S E R T

ITALIAN PASTRIES

Chef selection of pastries served with coffee or tea

SILVER DINNER MENU



I N S A L A T E

CAESAR SALAD

Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese

S E C O N D C O U R S E

PENNE SKY VODKA

Penne pasta sautéed in a light pink sauce

M A I N C O U R S E

SOLE AL VINO BIANCO

Fresh sole filet pan seared with fresh herbs in a lemon and white wine sauce

VITELLO PICCATA

Veal scaloppine pan seared with capers in a lemon and white wine sauce

POLLO MARSALA

Chicken breast sautéed with mushrooms in a light marsala demi glaze

D E S S E R T

ITALIAN PASTRIES

An assortment of pastries served with coffee or tea

PLATINUM LUNCH MENU



APPETIZER

Hot and cold antipasto

I N S A L A T E

CAESAR SALAD

Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese

S E C O N D C O U R S E

RIGATONI SORRENTINA

Mezzo Rigatoni sautéed in a light tomato sauce and melted mozzarella

M A I N C O U R S E

POLLO RUSTICO

Chicken breast sautéed with hot and sweet peppers, sausage in a light brown sauce

VEAL MARTINI

Veal scaloppini crusted with Parmigiano-Reggiano pan fried served in a white wine demi glaze

STRIPED BASS LIVORNESE

Fresh Bass filet seared with capers, black olives, fresh tomatoes in a roasted garlic and oil

D E S S E R T

ITALIAN PASTRIES

An assortment of pastries served with coffee or tea

G O L D L U N C H M E N U



I N S A L A T E

TRI-COLOR SALAD

Baby arugula, radicchio, Belgium endive tossed in a a balsamic vinaigrette

S I D E P A S T A

CAVATELLI BOLOGNESE

Homemade ricotta cavatelli sautéed in our rustic meat sauce

M A I N C O U R S E

POLLO FRANCESE

Egg-battered chicken breast pan fried and finished with a lemon and white wine sauce

SCALOPPINI BAROLO

Veal scaloppini sautéed with mushrooms in a light Barolo demi glaze

SALMONE MEUNIERE

Wild salmon filet pan seared with fresh herbs, lemon and white wine sauce

D E S S E R T

ITALIAN PASTRIES

An assortment of pastries served with coffee or tea

SILVER LUNCH MENU



I N S A L A T E

MISTA SALAD

Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese

M A I N C O U R S E

PENNE ALLA VODKA

Sautéed penne pasta in a light pink sauce

POLLO PICCATA

Chicken breast pan seared with capers, fresh lemon and white wine sauce

SCALOPPINI FLORIO

Veal scaloppini sautéed with wild mushrooms in a light Marsala demi glaze

TILAPIA OREGANATA

Filet of tilapia baked with breadcrumbs and finished with lemon and white wine

D E S S E R T

ITALIAN PASTRIES

An assortment of pastries served with coffee or tea