PLATINUM DINNER MENU

APPETIZER
Cold antipasto, calamari fritti and bruschetta served family style

INSALATE

TRI-COLOR SALAD
Baby arugula, radicchio, Belgian endive tossed in a balsamic vinaigrette

SECOND COURSE

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

MAIN COURSE

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

DESSERT

ITALIAN PASTRIES
Chef selection of pastries served with coffee or tea
APPETIZER
Cold antipasto, calamari fritti and bruschetta served family style

INSALATE

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

SECOND COURSE

RIGATONI AL POMODORO FRESCO
Mezzo Rigatoni sautéed with a light tomato basil sauce

MAIN COURSE

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

POLLO FRANCESC
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

DESSERT

ITALIAN PASTRIES
Chef selection of pastries served with coffee or tea
SILVER DINNER MENU

INSALATE

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

SECOND COURSE

PENNE SKY VODKA
Penne pasta sautéed in a light pink sauce

MAIN COURSE

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

DESSERT

ITALIAN PASTRIES
An assortment of pastries served with coffee or tea
APPETIZER
Hot and cold antipasto

INSALATE

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

SECOND COURSE

RIGATONI SORRENTINA
Mezzo Rigatoni sautéed in a light tomato sauce and melted mozzarella

MAIN COURSE

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

DESSERT

ITALIAN PASTRIES
An assortment of pastries served with coffee or tea
GOLD LUNCH MENU

INSALATE

TRI-COLOR SALAD
Baby arugula, radicchio, Belgium endive tossed in a balsamic vinaigrette

SIDE PASTA

CAVATELLI BOLOGNESE
Homemade ricotta cavatelli sautéed in our rustic meat sauce

MAIN COURSE

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

DESSERT

ITALIAN PASTRIES
An assortment of pastries served with coffee or tea
SILVER LUNCH MENU

INSALATE

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

MAIN COURSE

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

DESSERT

ITALIAN PASTRIES
An assortment of pastries served with coffee or tea