#### **Platinum Dinner**

**APPETIZER** served family style COLD ANTIPASTO, CALAMARI FRITTI AND BRUSCHETTA

\$55 Per Person + Tax and Gratuity

INSALATE (CHOICE OF 1)		
MISTA SALAD		
Mixed greens, olives, plum tomatoes tossed with balsamic Parmesan cheese	vinaigrette and topped with shaved	
CAESAR SALAD		
Romaine lettuce tossed with homemade caesar dressing, to	oasted croutons	
and shaved Parmesan cheese  MANGO MATTO		
Baby arugula served with mango, goat cheese, lemon vinai	igrette	
SECOND COURSE (CHOICE OF 1)		
PENNERIGATON	II CAVATELLI	
POMODORO FRESCO: light tomato sauce, basil, parmesa	in cheese	
SKY VODKA: light pink vodka sauce		
BOLOGNESE: our famous rustic meat sauce		
ALDO MORO: broccoli rabe, sausage, roasted garlic olive	oil	
MAIN COURSE (CHOOSE 1 OF EACH)		
FISH/BR		
MEUNIERE :Mediterranean sea bass butterfly pan seared v PUTTANESCA: Mediterranean sea bass with capers, black		
OREGANATA: Mediterranean sea bass baked with breadcr	· · · · · · · · · · · · · · · · · · ·	
CHICK	(EN	
	POLLO RUSTICO: Chicken breast sautéed with hot and sweet peppers, sausage in a light brown sauce	
POLLO BAROLO: Chicken breast sautéed with mushrooms in a light marsala demi glaze  POLLO FRANCESE: Egg-battered chicken breast pan fried and finished with a lemon and white wine sauce		
MEA		
SCALOPPINI RUSTICO: Veal scaloppini sautéed with hot a	and sweet peppers, sausage in a light brown sauce	
ANGUS STEAK: New York Strip steak marinated and grilled	d to perfection, mixed vegetables, roasted potatoes	
VEAL MARTINI: Veal scaloppini crusted with Parmigiano-R	eggiano pan fried served in a white wine demi glaze	
*PASTA , SALAD AND MAIN COURSE CAN BE REPLA	ACED WITH PRE-SELECTED DINNER MENU ITEMS	
DESSERT		
ITALIAN PASTRIES		
Assortment of pastries served with coffee or tea		
BEVERAGE PACKAGES "soda Incluted"		
1 LITRE CARAFE OF WINE (Red and White)	\$30 PER CARAFE	
BEER AND WINE 3 HOURS	\$15 PER PERSON "adult only"	
ELITE OPEN BAR 3 HOURS	\$30 PER PERSON "adult only"p	
HOST TAB	PAID BY PARTY HOST	
CASH BAR	EACH DRINK PAID BY GUEST	

## **Gold Dinner**

**APPETIZER** served family style COLD ANTIPASTO, CALAMARI FRITTI

\$45 Per Person + Tax and Gratuity

INSALATE (CHOICE OF 1)	
MISTA SALAD Mixed greens, olives, plum tomatoes tossed with balsamic Parmesan cheese	vinaigrette and topped with shaved
CAESAR SALAD Romaine lettuce tossed with homemade caesar dressing, t and shaved Parmesan cheese SPINACI & PERE	oasted croutons
Baby spinach served with poached pear, goat cheese in lea	mon vinaigrette
SECOND COURSE (CHOICE OF 1)	-
PENNEI	RIGATONI
POMODORO FRESCO: light tomato sauce, basil, parmesa	an cheese
SKY VODKA: light pink vodka sauce	
BOLOGNESE: our famous rustic meat sauce	
MAIN COURSE (CHOOSE 1 OF EACH)	
	ALMON
MEUNIERE :Wild salmon pan seared with fresh herbs, lem PUTTANESCA: Wild salmon with capers, black olives, fres	
DIJON: Wild salmon broiled served with a light dijon musta	
CHICK	KEN
POLLO AL CARCIOFO: Chicken breast sautéed with cape POLLO BAROLO: Chicken breast sautéed with mushroor POLLO FRANCESE: Egg-battered chicken breast pan fried	ms in a red wine reduction sauce d and finished with a lemon and white wine sauce
MEA	
VEAL RUSTICO: Veal scaloppini sautéed with hot and swe VEAL FLORIO: Veal scaloppini sautéed with wild mushroom	
VEAL PICCATA: Veal scaloppini sautéed with wild musilion	
*PASTA , SALAD AND MAIN COURSE CAN BE REPLACED WIT	
DESSERT	TITLE SELECTED DITALLER MET TO THE MIC
ITALIAN PASTRIES	
Assortment of pastries served with coffee or tea	
BEVERAGE PACKAGES	
1 LITRE CARAFE OF WINE (Red and White)	\$30 PER CARAFE
BEER AND WINE 3 HOURS	\$15 PER PERSON "adult only"
ELITE OPEN BAR 3 HOURS	\$30 PER PERSON "adult only"
HOST TAB	PAID BY PARTY HOST
CASH BAR	EACH DRINK PAID BY GUEST

## **SILVER Dinner**

\$37 Per Person + Tax and Gratuity

INSALAIE (CHOICE OF 1)		
MISTA SALAD  Mixed groups clives plum tomatoes tossed with balsamic v	inaigratte and tenned with shaved	
Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese		
CAESAR SALAD		
Romaine lettuce tossed with homemade caesar dressing, to and shaved Parmesan cheese	pasted croutons	
SECOND COURSE (CHOICE OF 1)	NCATONI	
POMODORO FRESCO: light tomato sauce, basil, parmesa	RIGATONI	
SKY VODKA: light pink vodka sauce	II Clicese	
MAIN COURSE (CHOOSE 1 OF EACH)		
FISH/S	SOLE	
MEUNIERE : Pan seared with fresh herbs, lemon and white	e wine sauce	
OREGANATA: Baked topped with breadcrumbs, white wine	, roasted garlic	
CHIC	KEN	
FLORIO: Chicken breast sautéed wild mushrooms in a mar		
The officer of officient product addition with capers, artistic	ones lemen wine sauce	
MEA		
SCALOPPINI PICCATA: Veal sautéed with capers, lemon v		
SCALOPPINE BAROLO: Veal sautéed with wild mushroom	s in a red wine reduction sauce	
*PASTA , SALAD AND MAIN COURSE CAN BE REPLA	CED WITH PRE-SELECTED DINNER MENU ITEMS	
DESSERT		
ITALIAN PASTRIES		
Assortment of pastries served with coffee or tea		
BEVERAGE PACKAGES		
1 LITRE CARAFE OF WINE (Red and White)	\$30 PER CARAFE	
BEER AND WINE 3 HOURS	\$15 PER PERSON "adult only"	
ELITE OPEN BAR 3 HOURS	\$30 PER PERSON "adult only"	
HOST TAB	PAID BY PARTY HOST	
CASH BAR	EACH DRINK PAID BY GUEST	

#### **Platinum Lunch**

**APPETIZER** served family style COLD ANTIPASTO, CALAMARI FRITTI

**CASH BAR** 

\$36 Per Person + Tax and Gratuity

EACH DRINK PAID BY GUEST

INSALATE (CHOICE OF 1)		
MISTA SALAD Mixed greens, olives, plum tomatoes tossed with balsamic vinaigr Parmesan cheese	ette and topped with shaved	
CAESAR SALAD Romaine lettuce tossed with homemade caesar dressing, toasted and shaved Parmesan cheese MANGO MATTO	croutons	
Baby arugula served with mango, goat cheese, lemon vinaigrette		
SECOND COURSE (CHOICE OF 1) PENNE RIGATONI	CAVATELLI	
POMODORO FRESCO: light tomato sauce, basil, parmesan chee	ese	
SKY VODKA: light pink vodka sauce		
BOLOGNESE: our famous rustic meat sauce ALDO MORO: broccoli rabe, sausage, roasted garlic olive oil		
MAIN COURSE (CHOOSE 1 OF EACH)	ZINO	
MEUNIERE: Mediterranean sea bass butterfly pan seared with fresh herbs, lemon and white wine sauce LIVORNESE: Mediterranean sea bass with capers, black olives, fresh tomatoes with a roasted garlic OREGANATA: Mediterranean sea bass baked with breadcrumbs and finished with lemon and white wine CHICKEN		
POLLO RUSTICO: Chicken breast sautéed with hot and sweet peppers, sausage in a light brown sauce POLLO BAROLO: Chicken breast sautéed with mushrooms in a light marsala demi glaze POLLO FRANCESE: Egg-battered chicken breast pan fried and finished with a lemon and white wine sauce		
SCALOPPINI RUSTICO: Veal scaloppini sautéed with hot and sw	eet peppers, sausage in a light brown sauce	
VEAL ROMANA: Veal scaloppini sautéed with artichokes, cappers		
VEAL MARTINI: Veal scaloppini crusted with Parmigiano-Reggiano pan fried served in a white wine demi glaze		
*PASTA , SALAD AND MAIN COURSE CAN BE REPLACED WITH PRE-SELECTED DINNER MENU ITEMS		
DESSERT		
ITALIAN PASTRIES Assortment of pastries served with coffee or tea		
BEVERAGE PACKAGES "soda Incluted"		
1 LITRE CARAFE OF WINE (Red and White)	\$30 PER CARAFE	
BEER AND WINE 3 HOURS	\$15 PER PERSON "adult only"	
ELITE OPEN BAR 3 HOURS	\$30 PER PERSON "adult only"	
HOST TAB	PAID BY PARTY HOST	

# **Gold Lunch**

\$32 Per Person + Tax and Gratuity

#### INSALATE (CHOICE OF 1)

	MISTA SALAD		
	Mixed greens, olives, plum tomatoes tossed with balsamic vin Parmesan cheese	aigrette and topped with shaved	
	CAESAR SALAD		
	Romaine lettuce tossed with homemade caesar dressing, toa	sted croutons	
	and shaved Parmesan cheese SPINACI & PERE		
	Baby spinach served with poached pear, goat cheese in lemo	n vinaigrette	
S	ECOND COURSE (CHOICE OF 1)	· ·	
		GATONI	
	POMODORO FRESCO: light tomato sauce, basil, parmesan	cheese	
	SKY VODKA: light pink vodka sauce		
	BOLOGNESE: our famous rustic meat sauce		
M	IAIN COURSE (CHOOSE 1 OF EACH)		
	FISH/SAI		
	MEUNIERE :Wild salmon pan seared with fresh herbs, lemon and white wine sauce PUTTANESCA: Wild salmon with capers, black olives, fresh tomatoes with a roasted garlic		
	DIJON: Wild salmon broiled served with a light dijon mustard		
	CHICKE		
	POLLO AL CARCIOFO: Chicken breast sautéed with capers,	artichokes in a white wine & rasted garlic sauce	
	POLLO BAROLO: Chicken breast sautéed with mushrooms		
	POLLO FRANCESE: Egg-battered chicken breast pan fried a		
	MEAT		
	VEAL RUSTICO: Veal scaloppini sautéed with hot and sweet		
	VEAL FLORIO: Veal scaloppini sautéed with wild mushrooms		
	VEAL PICCATA: Veal scaloppini sautéed with capers in a white	te wine sauce	
*P/	PASTA , SALAD AND MAIN COURSE CAN BE REPLACED WITH I	PRE-SELECTED DINNER MENU ITEMS	
D	PESSERT		
	ITALIAN PASTRIES		
	Assortment of pastries served with coffee or tea		
BI	EVERAGE PACKAGES		
	1 LITRE CARAFE OF WINE (Red and White)	\$30 PER CARAFE	
	BEER AND WINE 3 HOURS	\$15 PER PERSON "adult only"	
	ELITE OPEN BAR 3 HOURS	\$30 PER PERSON "adult only"	
	HOST TAB	PAID BY PARTY HOST	
	CASH BAR	EACH DRINK PAID BY GUEST	

## **SILVER Lunch**

\$28 Per Person + Tax and Gratuity

INSALATE (CHOICE OF 1)		
MISTA SALAD Mixed greens, olives, plum tomatoes tossed with balsamic v Parmesan cheese	inaigrette and topped with shaved	
CAESAR SALAD Romaine lettuce tossed with homemade caesar dressing, to and shaved Parmesan cheese	asted croutons	
MAIN COURSE (CHOICE OF 1) PASTA		
POMODORO FRESCO: Penne pasta in a light tomato sauce	e, basil, parmesan cheese	
SKY VODKA: Penne pasta in a light pink vodka sauce		
FISH/SOLE		
MEUNIERE : Pan seared with fresh herbs, lemon and white	wine sauce	
OREGANATA: Baked topped with breadcrumbs, white wine, CHICKEN	roasted garlic	
FLORIO: Chicken breast sautéed wild mushrooms in a marsala wine reduction AL CARCIOFO: Chicken breast sautéed with capers, artichokes lemon white wine sauce		
MEAT		
SCALOPPINI PICCATA: Veal sautéed with capers, lemon white wine sauce		
SCALOPPINE BAROLO: Veal sautéed with wild mushrooms	s in a red wine reduction sauce	
*PASTA , SALAD AND MAIN COURSE CAN BE REPLAC	CED WITH PRE-SELECTED DINNER MENU ITEMS	
DESSERT		
ITALIAN PASTRIES		
Assortment of pastries served with coffee or tea		
BEVERAGE PACKAGES		
1 LITRE CARAFE OF WINE (Red and White)	\$30 PER CARAFE	
BEER AND WINE 3 HOURS	\$15 PER PERSON "adult only"	
ELITE OPEN BAR 3 HOURS	\$30 PER PERSON "adult only"	
HOST TAB	PAID BY PARTY HOST	
CASH BAR	EACH DRINK PAID BY GUEST	