

Platinum Dinner

APPETIZER served family style
COLD ANTIPASTO, CALAMARI FRITTI AND BRUSCHETTA

\$55 Per Person + Tax and Gratuity

I N S A L A T E (CHOICE OF 1)

- MISTA SALAD
Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese
- CAESAR SALAD
Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese
- MANGO MATTO
Baby arugula served with mango, goat cheese, lemon vinaigrette

SECOND COURSE (CHOICE OF 1)

PENNE **RIGATONI** **CAVATELLI**

- POMODORO FRESCO: light tomato sauce, basil, parmesan 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/BRANZINO

- MEUNIERE :Mediterranean sea bass butterfly pan seared with fresh herbs, lemon and white wine sauce
- PUTTANESCA: Mediterranean sea bass with capers, black olives, fresh tomatoes in a roasted garlic and oil
- 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

MEAT

- SCALOPPINI RUSTICO: Veal scaloppini sautéed with hot and sweet peppers, sausage in a light brown sauce
- ANGUS STEAK: New York Strip steak marinated and grilled to perfection, mixed vegetables, roasted potatoes
- 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 Included"

- 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

SILVER Dinner

\$37 Per Person + Tax and Gratuity

INSALATE (CHOICE OF 1)

- MISTA SALAD
Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese
- CAESAR SALAD
Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese

SECOND COURSE (CHOICE OF 1)

PENNE RIGATONI

- POMODORO FRESCO: light tomato sauce, basil, parmesan cheese
- SKY VODKA: light pink vodka sauce

MAIN COURSE (CHOOSE 1 OF EACH)

FISH/SOLE

- MEUNIERE : Pan seared with fresh herbs, lemon and white wine sauce
- OREGANATA: Baked topped with breadcrumbs, white wine, roasted garlic

CHICKEN

- 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 in a red wine reduction sauce

**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

- | | |
|---|------------------------------|
| <input type="checkbox"/> 1 LITRE CARAFE OF WINE (Red and White) | \$30 PER CARAFE |
| <input type="checkbox"/> BEER AND WINE 3 HOURS | \$15 PER PERSON "adult only" |
| <input type="checkbox"/> ELITE OPEN BAR 3 HOURS | \$30 PER PERSON "adult only" |
| <input type="checkbox"/> HOST TAB | PAID BY PARTY HOST |
| <input type="checkbox"/> CASH BAR | EACH DRINK PAID BY GUEST |

Platinum Lunch

\$36 Per Person + Tax and Gratuity

APPETIZER served family style
COLD ANTIPASTO, CALAMARI FRITTI

I N S A L A T E (CHOICE OF 1)

- MISTA SALAD
Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese
- CAESAR SALAD
Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese
- MANGO MATTO
Baby arugula served with mango, goat cheese, lemon vinaigrette

SECOND COURSE (CHOICE OF 1)

PENNE **RIGATONI** **CAVATELLI**

- POMODORO FRESCO: light tomato sauce, basil, parmesan 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/BRANZINO

- MEUNIÈRE :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

MEAT

- SCALOPPINI RUSTICO: Veal scaloppini sautéed with hot and sweet peppers, sausage in a light brown sauce
- VEAL ROMANA: Veal scaloppini sautéed with artichokes, capers, black olives finish in a white wine sauce
- 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 Included"

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

Gold Lunch

\$32 Per Person + Tax and Gratuity

INSALATE (CHOICE OF 1)

- MISTA SALAD
Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese
- CAESAR SALAD
Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese
- SPINACI & PERE
Baby spinach served with poached pear, goat cheese in lemon vinaigrette

SECOND COURSE (CHOICE OF 1)

PENNE RIGATONI

- POMODORO FRESCO: light tomato sauce, basil, parmesan cheese
- SKY VODKA: light pink vodka sauce
- BOLOGNESE: our famous rustic meat sauce

MAIN COURSE (CHOOSE 1 OF EACH)

FISH/SALMON

- 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 reduction sauce

CHICKEN

- POLLO AL CARCIOFO: Chicken breast sautéed with capers, artichokes in a white wine & rasted garlic sauce
- POLLO BAROLO: Chicken breast sautéed with mushrooms in a red wine reduction sauce
- POLLO FRANCESE: Egg-battered chicken breast pan fried and finished with a lemon and white wine sauce

MEAT

- VEAL RUSTICO: Veal scaloppini sautéed with hot and sweet peppers, sausage in a light brown sauce
- VEAL FLORIO: Veal scaloppini sautéed with wild mushrooms in a marsala whine reduction
- VEAL PICCATA: Veal scaloppini sautéed with capers in a white wine sauce

**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

- 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

