

Menu One

Insalata di Cesare

*romaine lettuce, shaved Parmigiano Reggiano, croutons,
creamy anchovy dressing*



choice of:

Pollo alla Diavola

mesquite grilled chicken breast marinated in spicy mustard grains

or

Salmone alla Griglia

fresh grilled salmon, vegetables, roasted potatoes

or

Penne ai Vegetali

*quill pasta, assorted vegetables,
basil, garlic, olive oil*



Dolce

Tiramisu

\$35.95

*Antipasti Misti (platters of assorted appetizers) may be added to the
menu for \$7.50 pp*

Menu Two

choice of:

Insalata Mista

*romaine lettuce, radicchio, fennel, cucumber, leeks,
cherry tomatoes, red wine vinaigrette*

or

Insalata Spinaci

baby spinach, leeks, mustard vinaigrette



choice of:

Pollo alla Diavola

mesquite grilled chicken breast marinated in spicy mustard grains

or

Farfalle alla Crema di Scampi

bowtie pasta, shrimp, prosciutto, creamy tomato sauce

or

Costolette di Maiale

*marinated pork chops, rosemary, grilled polenta,
balsamic reduction*

or

Salmone alla Griglia

fresh grilled salmon, sautéed vegetables, potatoes



Dolce

Profiteroles

Flourless Chocolate Cake

Tiramisu

Lemon Tart

Coffee, Tea, Ice Tea

\$40.95

*Antipasti Misti (platters of assorted appetizers) may be substituted for the salad course or, in addition to the menu for \$7.50 pp
A pasta mid-course may be added for an additional \$2.95 pp*

Menu Three

choice of:

Insalata Mista

*romaine lettuce, radicchio, fennel, cucumber, leeks,
cherry tomatoes, red wine vinaigrette*

or

Mozzarella alla Caprese

fresh mozzarella, vine-ripe tomatoes, basil, olive oil



choice of:

Ravioli di Magro

*spinach, ricotta, Parmigiano Reggiano filled ravioli, sage,
butter, tomato sauce*

or

Bistecca alla Griglia

*grilled New York steak, vegetables, potatoes
prepared medium only*

or

Salmone alla Griglia

fresh grilled salmon, vegetables, potatoes

or

Pollo Marsala

*chicken breast, mushrooms, marsala reduction,
potatoes, sautéed vegetables*



Dolci

Tiramisu

Profiteroles

Flourless Chocolate Cake

Lemon Tart

Coffee, Tea, Ice Tea

\$45.95

*Antipasti Misti (platters of assorted appetizers) may be substituted for the salad
course or, in addition to the menu for \$7.50 pp
A pasta mid-course may be added for an additional \$2.95 pp*

Menu Four

choice of:

Insalata di Cesare

*romaine lettuce, shaved Parmigiano Reggiano, croutons,
creamy anchovy dressing*

or

Insalata Mista

*romaine, radicchio, fennel, cucumber, leeks, cherry tomatoes,
red wine vinaigrette*



Pasta mid-course

Penne Pomodoro

quill pasta, fresh tomato sauce, basil



choice of:

Pollo alla Diavola

mesquite grilled chicken breast marinated in spicy mustard grains

or

Costata di Bue

grilled rib eye steak, potatoes, vegetables

or

Scaloppine di Vitello

veal scaloppini, lemon reduction, potatoes, vegetables

or

Salmone alla Griglia

fresh grilled salmon, potatoes, fresh vegetables



Dolci

Tiramisu

Profiteroles

Flourless Chocolate Cake

Lemon Tart

Coffee, Tea, Ice Tea

\$49.95

*Antipasti Misti (platters of assorted appetizers) may be substituted for
the salad course or, in addition to the menu for \$7.50 pp*

Menu Five

Antipasti Misti

platters of assorted Italian appetizers, fresh baked bread



choice of:

Insalata Cesare

romaine, parmesan, croutons, creamy ceasar dressing

or

Ravioli Magro

*spinach, ricotta, Parmigiano Reggiano filled ravioli,
sage, butter, tomato sauce*



choice of:

Gamberoni alla Griglia

*mesquite grilled jumbo fresh-water prawns, garlic, olive oil, herbs,
served with potatoes & fresh vegetables*

or

Filetto Toscano

mesquite grilled aged filet mignon, sautéed spinach, potatoes

or

Pollo Marsala

*chicken breast, mushrooms, marsala reduction,
potatoes, sautéed vegetables*

or

Salmone alla Griglia

fresh grilled salmon, potatoes, fresh vegetables



Dolci

Tiramisu

Flourless Chocolate Cake

Lemon Tart

Profiteroles

Coffee, Tea, Ice Tea

\$55.95

Vegetarian entree available

Menu Six



Antipasti Misti

platters of assorted Italian appetizers, fresh baked bread



choice of:

Insalata Maria Elena

*thinly sliced pears, mixed baby greens, gorgonzola,
walnuts, lemon vinaigrette*

or

Insalata di Cesare

romaine lettuce, shaved Parmigiano Reggiano, creamy anchovy dressing

or

Gamberetti Marinati

*chilled grilled shrimp, feta cheese, cucumber, endive,
red onion, lime vinaigrette*



choice of:

Farfalle alla Salmone

bowtie pasta, salmon, creamy vodka sauce, chives

or

Penne Pomodoro

quill pasta, fresh tomato sauce, basil



Mare e Terra

*6 oz filet mignon & grilled fresh water prawns
potato and sautéed vegetables*



Dolce

*assorted fresh baked desserts
Coffee, tea, iced tea*

\$64.95