



## Lunch Menu

### **Delicatessen Lunch Buffet**

*12 Guest Minimum*

#### **Deli Selections**

Smoked Turkey, Roast Beef, Honey Cured Ham,  
Salami, Marinated Grilled Vegetables  
Provolone, Cheddar, Swiss Cheese  
Whole Wheat, White, Sourdough Breads  
Tomatoes, Red Onion, Butter Lettuce  
Antipasti Condiments

#### **Salads**

*Please select two salads to compliment the delicatessen menu.*

Gem Lettuce: Lemon & Anchovy Vinaigrette, Garlic Rusks, Parmigiano Reggiano  
Fragola: Pink Lady Apples, Mixed Lettuces, Radishes, Goat Cheese, Candied Pecans  
Rucola: Arugula, Parmigiano Reggiano, Aceto Balsamico Vinaigrette  
Mixed Lettuces with Ricotta Salata, Pine Nuts & Red Wine Vinaigrette  
Spinach, Pancetta, Chopped Egg, Parmesan & Pickled Onion Salad  
Tuna, White Bean, Fennel & Preserved Tomato Salad  
Mista: Mixed Lettuces with Radish, Carrot, Cucumber, Zucchini, Green Beans  
Rigatoni Pasta Salad with Grilled Vegetables & Walnut Pesto  
Classic Caesar Salad with Grilled Sweet Onions & Parmigiano Croutons  
Wood-Roasted Wild Mushrooms, Farro & Arugula Salad

#### **Dessert**

An assortment of Italian biscotti, cookies and brownies

*\$45.00 per guest*

*Menus are seasonal and subject to change*

### **Panini Sandwich Lunch Buffet**

*12 Guest Minimum*



Prices subject to 8.75% sales tax and a 6% booking fee. Gratuity of 16% recommended.

*Updated 04.23.21*



## Lunch Menu

### Salads

*Please select two salads to compliment the panini sandwich menu.*

- Gem Lettuce: Lemon & Anchovy Vinaigrette, Garlic Rusks, Parmigiano Reggiano  
Fragola: Pink Lady Apples, Mixed Lettuces, Radishes, Goat Cheese, Candied Pecans  
Rucola: Arugula, Parmigiano Reggiano, Aceto Balsamico Vinaigrette  
Mixed Lettuces with Ricotta Salata, Pine Nuts & Red Wine Vinaigrette  
Spinach, Pancetta, Chopped Egg, Parmesan & Pickled Onion Salad  
Tuna, White Bean, Fennel & Preserved Tomato Salad  
Mista: Mixed Lettuces with Radish, Carrot, Cucumber, Zucchini, Green Beans  
Rigatoni Pasta Salad with Grilled Vegetables & Walnut Pesto  
Classic Caesar Salad with Grilled Sweet Onions & Parmigiano Croutons  
Wood-Roasted Wild Mushrooms, Farro & Arugula Salad

### Paninis

*Please select maximum of two paninis. All paninis served on fresh baked bread.*

- Salami, Roasted Peppers, Provolone and Olive Tapenade  
Prosciutto di Parma, Arugula and Fig Jam  
Wood-Roasted Chicken, Celery and Apple Salad with Butter Lettuce and Red Onion  
Spit-Roasted Pork with Roasted Peppers, Frisee and Romesco Sauce  
Roasted Portobello Mushroom with Grilled Onions, Arugula and Aioli  
Tuna Salad with Celery Root and Scallions

### Dessert

An assortment of Italian biscotti, cookies and brownies

*\$48.00 per guest*

*Menus are seasonal and subject to change*

### Hot Lunch Buffet

*20 Guest Minimum*

*This menu is complimented by baskets of bread.*



Prices subject to 8.75% sales tax and a 6% booking fee. Gratuity of 16% recommended.

*Updated 04.23.21*



## Lunch Menu

### Salads

*Please select two salads to compliment the hot lunch buffet menu.*

- Gem Lettuce: Lemon & Anchovy Vinaigrette, Garlic Rusks, Parmigiano Reggiano
- Fragola: Pink Lady Apples, Mixed Lettuces, Radishes, Goat Cheese, Candied Pecans
- Rucola: Arugula, Parmigiano Reggiano, Aceto Balsamico Vinaigrette
- Mixed Lettuces with Ricotta Salata, Pine Nuts & Red Wine Vinaigrette
- Spinach, Pancetta, Chopped Egg, Parmesan & Pickled Onion Salad
- Tuna, White Bean, Fennel & Preserved Tomato Salad
- Mixed Lettuces with Radish, Carrot, Cucumber, Zucchini, Green Beans
- Rigatoni Pasta Salad with Grilled Vegetables & Walnut Pesto
- Classic Caesar Salad with Grilled Sweet Onions & Parmigiano Croutons
- Wood-Roasted Wild Mushrooms, Farro & Arugula Salad
- Butter Lettuce Salad with Dolce Gorgonzola and Candied Pecans

### Main Course

*Choice of two entrees \$60/Choice of three entrees \$72*

- Searched Halibut, Yukon Gold Potatoes, Spinach, Capers, Olives, Fines Herbs
- Radiatore, Calabrian Chili Sausage, Broccoli di Ciccio, Red Onion, Pecorino Toscano
- Grilled Ribeye Steak, Potato Puree, Savoy Spinach, Red Wine Sauce (+10.00 add)
- Grilled Chicken with Potatoes and Market Vegetables
- Red Wine Braised Short Rib, Broccoli, Pioppini Mushrooms, Potato Puree
- Gnudi: Spinach Ricotta Pillows with Beef Ragu (or Marinara Sauce), Parmigiano
- Grilled Pork Chop, Beluga Lentils, Radicchio, Frisee, Apples, Aceto Balsamico

### Dessert

An assortment of Italian biscotti, cookies and brownies

*Menus are seasonal and subject to change.*

### Plated Luncheon

*This menu is complimented by baskets of bread, coffee & tea service.*

### First Course

*Please select one first course for group.*

- Gem Lettuce: Lemon & Anchovy Vinaigrette, Garlic Rusks, Parmigiano Reggiano
- Polpettine: Wood Fired Veal & Pork Meatballs, Castelvetro Olives, Ricotta Salata



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Updated 04.23.21



## Lunch Menu

Prosciutto: 20 Month San Daniele Ham, Apples, Kale, Aceto Balsamico  
Fragola: Pink Lady Apples, Mixed Lettuces, Radishes, Goat Cheese, Candied Pecans  
Rucola: Arugula, Parmigiano Reggiano, Aceto Balsamico Vinaigrette  
Zuppe del Giorno (Soup of the Day)

### Main Course

Spit Roasted Half Chicken, Cauliflower & Broccoli, Butter, Blood Orange, Almonds  
Radiator, Calabrian Chili Sausage, Broccoli di Ciccio, Red Onion, Pecorino Toscano  
Red Wine Braised Short Rib, Broccoli, Pioppini Mushrooms, Potato Puree  
Tagliatelle: Gulf Rock Shrimp, White Wine, Cream, Tomato, Chili, Grana Padano  
Gnudi: Spinach Ricotta Pillows with Beef Ragù (or Marinara Sauce), Parmigiano  
Grilled Pork Chop, Beluga Lentils, Radicchio, Frisee, Apples, Aceto Balsamico  
Seared Halibut, Yukon Gold Potatoes, Spinach, Capers, Olives, Fines Herbs  
Grilled Ribeye Steak, Asparagus, Arugula, Parmigiano, Red Wine Jus (+10.00 add)

### Dessert

Tiramisu, the Classic Italian Dessert  
Warm Bittersweet Chocolate Cake with Vanilla Gelato  
Panna Cotta with Fresh Berries  
Lemon Mousse with Meringue and Toasted Pistachios  
Gelato or Sorbetto del Giorno

*\$55.00 per guest*

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*Updated 04.23.21*