

## PACKAGE 1

\$50.00 per person + tax + tips

- **INSALATA**
- **INSALATA DELLA CASA**

Organic mixed greens tossed with Italian dressing.

- **ENTRÉE**  
Please select your choice
- **CAPELLINI AL POMODORO**  
Angel hair pasta served with fresh tomatoes and basil.
- **RAVIOLI ALLA CREMA DI NOCI**  
Homemade pasta, stuffed with spinach and ricotta cheese, served in walnut cream sauce.
- **LASAGNA BISTECCA**  
Beef lasagna, with marinara sauce.
- **PENNE CON SALSICCIA**  
In tomato sauce. Tube pasta with sausage, fresh tomatoes, and spinach.
- **POLLO MARSALA**  
Chicken breast with sautéed mushrooms in a Marsala wine sauce.
- **SALMON ALLA GRIGIO**  
Grilled Salmon with white wine butter lemon caper sauce vegetables, and potatoes.
- **DESSERTS** Tiramisu

## PACKAGE 2

\$55.00 per person + tax + tips

- **INSALATA E ZUPPA** Please select your choice
- **ZUPPA MINISTRONE** Classic Italian vegetable soup.
- **INSALATA DELLA CASA**  
Organic mixed greens tossed with Italian dressing.
- **ENTRÉE**  
Please select your choice
- **CAPELLINI AL POMODORO**  
Angel hair pasta served with fresh tomatoes and basil.
- **GNOCCHI FIORENTINA**  
Potato dumplings in a cream sauce, with gorgonzola cheese
- **CANNELLONI DELLA CASA**  
Baked cannelloni in tomato or cream sauce, with chicken
- **POLLO MARSALA**  
Chicken breast with sautéed mushrooms in a marsala wine sauce.
- **SALMON ALLA GRIGIO**  
Grilled Salmon with white wine butter lemon caper sauce vegetables, and potatoes.
- **DESSERT** Tiramisu

Chocolate Mousse Gelato Vanilla American Coffee Tea

### PACKAGE 3

\$60.00 per person + tax + tips

- **ANTIPASTI ALLE ITALIANA (FAMILY STYLE)**  
A plate of assorted marinated grilled vegetables, cheese, and cured meat.
- **SALAD**  
Please select your choice
- **INSALATA DELLA CASA**  
Organic mixed greens tossed with Italian dressing.
- **ENTRÉE**  
Please select your choice
- **CAPELLINI AL POMODORO**  
Angel hair pasta served with fresh tomatoes and basil.
- **FETTUCCINE CON POLLO**  
Fettuccine with chicken, broccoli, and sundried tomatoes, served in cream sauce.
- **SCALLOPINE ALLA ERBE**  
Sautéed veal, cooked with capers, garlic, and fresh herbs, in a white wine lemon sauce.
- **POLLO MARSALA**  
Chicken breast with sautéed mushrooms in a marsala wine sauce.
- **SALMON ALLA GRIGIO**  
Grilled salmon with white wine butter lemon caper sauce vegetables, and potatoes.
- **DESSERT** Tiramisu

Chocolate Mousse Gelato Vanilla American Coffee

## PACKAGE 4

\$70.00 per person + tax + tips

- **ANTIPASTI**
- **BRUSCHETTA**

Grilled bread with fresh tomatoes marinated in garlic olive oil and basil.

- **INSALATA**
- **INSALATA DELLA CASA**

Organic mixed greens tossed with Italian dressing.

- **CAESAR SALAD**  
Romaine lettuce with rustic crostini in a Caesar dressing, topped with anchovies.
- **ENTRÉE**  
Please select your choice
- **CAPELLINI AL POMODORO**  
Angel hair pasta served with fresh tomatoes and basil.
- **GNOCCHI FIORENTINA**  
Potato dumplings in a cream sauce, with gorgonzola cheese.
- **PENNE CON SALSICCIA**  
Tube pasta with sausage, fresh tomatoes, and spinach, in tomato sauce.
- **SCALLOPINE ALLA ERBE**  
Sautéed veal, cooked with capers, garlic, and fresh herbs, in a white wine lemon sauce.
- **POLLO MARSALA**  
Chicken breast with sautéed mushrooms in a marsala wine sauce.
- **SALMON ALLA GRIGIO**  
Grilled salmon with white wine butter lemon caper sauce vegetables, and potatoes.
- **RIB EYE STEAK ALLA GRIGLIA**  
Grilled steak served with, gorgonzola cheese cream sauce, vegetables, and potatoes
- **DESSERTS** Tiramisu

Chocolate mousse Gelato vanilla

## PACKAGE 5

\$75.00 per person + tax + tips

- **ANTIPASTI ALLE ITALIANA** (family style)

A plate of assorted marinated grilled vegetables, cheese, and cured meat.

- **SALAD**
- **INSALATA DELLA CASA**

Organic mixed greens tossed with Italian dressing

- **INSALATA CAESAR**  
Classic Caesar salad with croutons
- **ENTRÉE**  
Please select your choice
- **POLLO GAMBERI**  
Sautéed chicken breast with prawns and fresh tomatoes, in a white wine garlic sauce, vegetables, pasta olive oil garlic.
- **LOBSTER RAVIOLI**  
With sun-dried tomatoes, and dry cherry cream sauce.
- **LAMB SHANK**  
Braised lamb shank with mashed potato and sautéed vegetables.
- **RIB EYE STEAK ALLA GRIGLIA**  
Served with mashed potato, sautéed vegetables, and red wine sauce.
- **CIOPPINO**  
Calamari, clams, scallops, mussels, salmon, crab, prawns, linguini pasta, marinara sauce.
- **FRESH LING COD**  
Served with artichoke, sun-dried tomatoes, saffron sauce, mashed potatoes, and sautéed vegetables.
- **DESSERT** Tiramisu

Chocolate Mousse , Gelato Vanilla , American Coffee - Tea