

FAMIGLIA

ANTIPASTI

(CHOOSE ONE)

CASA

MIXED GREENS, ROASTED TOMATO, CARAMELIZED SHALLOTS, SHAVED GRANA, HOUSE WHITE BALSAMIC VINAIGRETTE

CESARE

ROMAINE, CAESAR, OVEN ROASTED TOMATO, GRANA

CAPRESE INSALATA

MIXED GREENS, HOUSE WHITE BALSAMIC VINAIGRETTE, SLICED TOMATO, FRESH MOZZARELLA, ITALIAN OLIVES, BASIL, PESTO (ADD \$4/PP)

ANTIPASTO DEL GIORNO

COLD AND WARM APPETIZERS (ADD \$5/PP)

PRIMI

(CHOOSE ONE)

SUGO DI POMODORO

RIGATONI PASTA, GARLIC, EXTRA VIRGIN OLIVE OIL AND BASIL IN A CRUSHED TOMATO SAUCE

VODKA

PENNE PASTA, PROSCIUTTO AND TARRAGON, IN A LIGHT VODKA TOMATO CREAM SAUCE

NORMA

PENNE PASTA, SAUTÉED SAUSAGE AND EGGPLANT IN A CRUSHED TOMATO SAUCE WITH BASIL AND MELTED MOZZARELLA

BOLOGNESE

EGG PAPPARDELLE PASTA, BEEF AND TOMATO RAGU, GRANA PADANO CHEESE WITH A TOUCH OF CREAM (ADD \$3/PP)

FRUTTI DI MARE

LINGUINI PASTA, GARLIC, EXTRA VIRGIN OLIVE OIL, SAUTÉED MUSSELS, CLAMS, CALAMARI, AND SHRIMP IN A LIGHT SPICY TOMATO SAUCE WITH HERBS (ADD \$5/PP)

SECONDI

(CHOOSE ONE)

MAIALE

BRAISED PORK SHANK, BUTTERNUT SQUASH, SAGE, SHALLOTS, AMARETTO WHITE WINE SAUCE

POLLO PANE

TENDER BREADED CHICKEN BREAST PAN SEARED WITH ROSEMARY AND LEMON, TOPPED WITH MELTED MOZZARELLA AND FONTINA CHEESE, DICED TOMATOES, ARUGULA AND BASIL

BISTECCA

14 OZ. NY STRIP STEAK, PAN-SEARED WITH GARLIC, FRESH HERBS, WILD MUSHROOMS AND THYME, SERVED OVER TUSCAN BEANS WITH EXTRA VIRGIN OLIVE OIL (ADD \$5/PP)

PESCE DEL GIORNO

FISH OF THE DAY (ADD \$5/PP)

DOLCI

(CHOOSE ONE)

ZEPPOLE

ITALIAN SUGAR DOUGHNUTS

TIRAMISU

MASCARPONE CHEESE, LADYFINGERS, ESPRESSO, CACAO

TORTA DI FORMAGGI

TRADITIONAL-STYLE CHEESECAKE WITH MIXED BERRY COMPOTE

UPON REQUEST WE PROVIDE A FINE SELECTION OF CAKES AND TARTS

\$27/PER PERSON (plus tax & gratuity)

ALL OPTIONS SERVED FAMILY-STYLE ON PLATTERS | 20 PERSON MINIMUM