



*FOUR COURSE PRIVATE PARTY DINNER MENU*

*The per person price listed by each entree also includes your choice from Starter and Dessert listings. Add the Middle Course of your choice to complete your menu.*

**FOUR COURSE MENU**

***Entrees***

Choose from one to three for your dinner:

**Orecchiette Salsiccia e Broccoli** - traditional Pugliese pasta sautéed with sausages and rapini, in extra virgin olive oil, garlic and red pepperoncino \$31.00 – *option: as Middle Course*

**Risotto dell' Adriatico** - Italian style rice simmered with scallops, shrimp and clams with a touch of tomato sauce \$35.00 – *option: as Middle Course*

**Scaloppine di Pollo al Limone** - chicken scaloppine thin sliced sautéed in a light lemon sauce topped with lemon lime zest \$31.00

**Scaloppine di Vitello ai Funghi** - veal scaloppine sautéed with Marsala wine and mushrooms \$37.00

**Costolette d'Agnello alla Menta** - grilled lamb chops with a fresh mint sauce, mashed potatoes and sautéed fresh vegetables \$39.00

**Costata de Vitello** - veal chop sautéed with portobello mushrooms, served with sautéed spinach \$45.00

**New York al Pepe Verde** - New York strip grilled and served with green peppercorn sauce, served with sautéed spinach \$40.00

**Filetto alla Crosta di Senape** - fillet of beef crusted with mustard and fine herbs, with Cabernet wine sauce \$39.00

**Spigola al Capperi** - sea bass sautéed with lemon and capers sauce, served with sautéed julienne vegetables \$37.00

**Salmone ai Pomodoretta** - grilled salmon fillet with cherry tomatoes and tagiasca olive puree sauce \$34.00

***Starters (included with Entree price)***

– Choice of one –

**Insalata d'Arugula e Radicchio** - Italian red lettuce and arugula tossed with red wine vinaigrette topped with almonds and parmesan cheese

**Insalata di Spinaci e Caprino** - baby spinach salad lightly sautéed with balsamic dressing and walnuts topped with warm goat cheese

**Carpaccio Affumicato** - thinly sliced, cured, smoked beef with shaved Parmesan cheese and arugula

**Spiedino di Mare** - grilled scallops, shrimp and halibut served on a bed of fresh soft polenta

**Caprese** - fresh mozzarella cheese, sliced tomato and basil topped with balsamic and pesto

**Gnocchi di Patate al Pomodoro e Basilico** - homemade potato dumpling served with fresh tomato and basil sauce

**Risotto con Zucca e Funghi** - Italian style rice simmered with pumpkin and wild mushrooms

**Antipasto Combination** - combination of antipasto served "family style" in the middle of the table

***Middle Course***

Choice of one; add price to the entree:

**Lasagna Bolognese** - homemade lasagna with light béchamel and meat sauce \$6.00

**Ravioli di Spinaci e Ricotta** - homemade ravioli filled with fresh ricotta cheese and spinach served with tomato and basil sauce \$6.00

**Pennette ai Basilico** - penne pasta sautéed with tomato and basil sauce \$5.50

**Risotto con Zucca e Funghi** - Italian-style rice with pumpkin and wild mushrooms \$6.50

**Orecchiette Salsiccia e Broccoli** - traditional Pugliese pasta sautéed with sausages and rapini, in extra virgin olive oil, garlic and red pepperoncino \$6.50 – *smaller portion, if not chosen as Entree*

**Risotto dell' Adriatico** - Italian style rice simmered with scallops, shrimp and clams with a touch of tomato sauce \$8.50 – *smaller portion, if not chosen as Entree*

***Dessert (included with Entree price)***

– Choice of one or two –

**Tiramisu al Cioccolato** - Venetian cake with mascarpone cheese and espresso, topped with melted dark chocolate and cappuccino sauce

**Veneto Cioccolato Valentino** - chocolate and hazelnut cake served on a bed of raspberry sauce

**Crema Cotta** - Veneto's version of crème brûlée with wild berries

**Semifreddo al Pistacchio** - semi-frozen meringue infused with roasted pistachio and drizzled with vanilla sauce

**Tortino al Cioccolato** - Veneto's version of chocolate soufflé