



THREE COURSE PRIVATE PARTY DINNER MENU
The per person price listed by each entree
also includes your choice from
Starter and Dessert listings.

Please call **480-948-9928**
for additional information.

Three Course Dinner 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

Risotto dell' Adriatico - Italian style rice simmered with scallops, shrimp and clams with a touch of tomato sauce \$35.00

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

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

