



*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 \$32.00

**Risotto dell' Adriatico** - Italian style rice simmered with scallops, shrimp and clams with a touch of tomato sauce \$37.00

**Scaloppine di Pollo al Limone** - chicken scaloppine thinly sliced sautéed in a light lemon sauce topped with lemon lime zest. \$33.00

**Scaloppine di Vitello alla Pizzaiola** - veal scaloppine sautéed with marinara sauce, topped with melted mozzarella cheese \$39.00

**Costolette d'Agnello alla Menta** - grilled lamb chops with a fresh mint sauce, mashed potatoes and sautéed fresh vegetables \$45.00

**Costata de Vitello** - veal chop sautéed with portobello mushrooms, served with sautéed spinach \$54.00

**New York al Pepe Verde** - New York strip grilled and served with green peppercorn sauce, served with sautéed spinach \$44.00

**Filetto alla Crosta di Senape** - fillet of beef crusted with mustard and fine herbs, with Cabernet wine sauce, served with mix vegetables \$45.00

**Spigola al Capperi** - sea bass sautéed with lemon and capers sauce, served with sautéed julienne vegetables \$43.00

**Salmone ai Pomodoretta** - Skuna Bay Gold River (Vancouver Island) grilled salmon fillet with cherry tomatoes and tagiasca olive puree sauce \$43.00

#### *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

**Gamberetti Alla Diavola**, shrimp sautéed with a spicy tomato sauce served on 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 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

