



#### 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 \$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 thin 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 \$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

#### Middle Course

Choice of one; add price to the entree:

**Lasagna Bolognese** - homemade lasagna with light béchamel and meat sauce \$7

**Ravioli di Vitello ai Porcini** - homemade ravioli filled with veal - homemade ravioli filled with and ricotta, served with a porcini sauce \$9

**Tagliatelle Gamberi e Speck** - homemade tagliatelle pasta sautéed with speck (smoked Südtirol's prosciutto) and shrimp in a light cream sauce \$8

**Gnocchi di Patate al Gorgonzola e Noci** - homemade potato dumpling tossed with gorgonzola and walnut sauce \$8

**Risotto ai Piselli**, - Italian-style rice simmered with green peas and prosciutto \$8

**Orecchiette Salsiccia e Broccoli** - traditional Pugliese pasta sautéed with sausages and rapini, in extra virgin olive oil, garlic, red pepperoncino \$7

**Risotto dell' Adriatico** - Italian style rice simmered with scallops, shrimp and clams with a touch of tomato sauce \$10

(other pastas may be available upon request)

#### 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