



Menu 1

\$40 per person

*8% sales tax, 20% gratuity and non-alcoholic beverages are not included
all menus can be presented family style for an additional **\$5.00 per person***

FIRST COURSE

(served family style for everyone to share)

Bruschetta

tomatoes with garlic and parsley and olive oil

Classic Caesar

romaine hearts, garlic croutons and parmesan cheese

SECOND COURSE

(guests choice of during the time of dinner service)

Apple Ravioli

fresh ricotta cheese, local apples, walnuts, smoked ricotta

Tagliatelle Bolognese

meat ragu, ribbon pasta

Trout

brussels sprouts, acorn squash, borlotti bean crema, orange olive oil

DESSERT

*Chef's Sampling
of our signature desserts*



Menu 2

\$50.00 per person

*8% sales tax, 20% gratuity and non-alcoholic beverages are not included
menu can be presented family style for an additional \$5.00 per person*

FIRST COURSE

(served family style for everyone to share)

Antipasto Platter

chef's selection of cured meats, marinated vegetables, cheeses, roasted garlic

Bruschetta

tomatoes with garlic and parsley and olive oil

SECOND COURSE

(guests choice of during the time of dinner service)

Classic Caesar

romaine hearts, garlic croutons and parmesan cheese

Endive and Apple salad

thyme, saba, Parmigiana-Reggiano

THIRD COURSE

(guests choice of during the time of dinner service)

Roasted Chicken

black pepper-chili rub, sautéed spinach, roasted lemon

Baked Manicotti

ground beef, veal, pancetta, spinach, mozzarella

Trout

brussels sprouts, acorn squash, borlotti bean crema, orange olive oil

DESSERT

*Chef's Sampling
of our signature desserts*



Menu 3

\$55.00 per person

8% sales tax and 20% gratuity are not included

*menu can be presented family style for an additional **\$5.00 per person***

FIRST COURSE

(served family style for everyone to share)

Antipasto Platter

*chef's selection of cured meats, marinated vegetables,
cheeses, roasted garlic*

Bruschetta

chopped tomatoes with garlic and parsley

Grilled Calamari

garlic roasted cauliflower, pickled red onions, gaeta olives, cherry tomatoes

SECOND COURSE

(guests choice of during the time of dinner service)

Classic Caesar

romaine hearts, garlic croutons and Parmesan

Endive and Apple salad

thyme, saba, Parmigiana-Reggiano

THIRD COURSE

(guests choice of during the time of dinner service)

Apple Ravioli

fresh ricotta cheese, local apples, walnuts, smoked ricotta

Spaghettoni with Tomatoes and Basil

with veal mushroom meatballs

***can be served without meatballs as a vegetarian option*

Grilled Flat Iron Steak

roasted fingerling potatoes, broccoli rabe, rosemary sea salt

DESSERT

Chef's Sampling

of our signature desserts