



Hors d'Oeuvres

Bruschetta Classica
Crostinio Olive Tapenade

Combo Salad
Caesar & Burrata

Combo Pasta
(teaser portion)
Gnocchi Pomodoro & Rigatoni Gorgonzola

Entrée choices
(served with rosemary roasted potatoes, sauteed spinach, and carrots)

Petto di Pollo Piccata
*Free range, boneless, skinless, pounded breast of chicken.
in lemon and butter sauce. Gluten free*

Veal Marsala
Medallion of natural veal in Marsala sauce. Gluten free

Filet Mignon al Barolo
Medallions, mushroom and Barolo sauce

Branzino Livornese
*off the bone, wild, Mediterranean striped bass,
white wine baked and topped with garlic, capers and olives tomato sauce*

Salmone al Forno
White wine baked

Snake River Idaho Trout Almondine
*Off the bone, baked with lemon, butter, garlic, sage
and coated with shaved roasted almonds*

Desserts & Coffees



Hors d'Oeuvres

Asparagus Soup Shot with Creme Fraiche
Crispy Polenta Gorgonzola

Combo Salad
Caesar & Caprese

Combo Pasta
(teaser portion)
Rigatoni Matriciana & Penne Vodka e Guanciaie

Entrée choices
(served with rosemary roasted potatoes, sauteed spinach, and carrots)

Osso Buco
Braised veal shank (served with risotto al formaggio)
Petto di Petto Pizzaiola
*Free range, boneless, skinless, pounded, breast of chicken in garlic, shallots,
oregano tomato sauce. Gluten free*

Veal Funghi
Medallion of natural veal in white wine mushroom sauce. Gluten free

Salmone Livornese
Wine baked, topped with garlic, capers and olives tomato sauce

Halibut al Forno
Wild, white wine and rosemary baked

Jumbo Shrimp
Indian Ocean, grilled with butter and house sauce

Desserts & Coffees



Hors d'Oeuvres

Crispy Polenta with Mushroom topping
Spicy Hummus stuffed Potatoes

Combo Salad

Arugola Radicchio & Burrata

Combo Pasta

(teaser portion)

Fusilli Nassa & Ravioli Porcini al Parmigiano

Entrée choices

(served with rosemary roasted potatoes, sauteed spinach, and carrots)

Petto di Pollo Piccata

*Free range, boneless, skinless, pounded, breast of chicken
in lemon and butter sauce. Gluten free*

Veal al Pernod & Orange

Medallion of natural veal. Gluten free

N.Z. Lamb Chops al Cabernet

Cabernet and Mushroom sauce

Branzino al forno

Off the bone, white wine, garlic, rosemary baked, wild Mediterranean striped bass

Salmone Livornese

White wine baked and topped with garlic, capers and olives tomato sauce

Jumbo Shrimp

Indian Ocean, grilled with butter and house sauce

Desserts & Coffees



Hors d'Oeuvres

Stuffed Mushroom
Cucumber Sun Dried Tomatos bites

Combo Salad

Arugola Radicchio & Caprese

Combo Pasta

(teaser portion)

Tortellini al Pomodoro & Orecchiette Broccolini Salciccia

Entrée choices

(served with rosemary roasted potatoes, sauteed spinach, and carrots.)

Petto di Petto Pizzaiola

Free range, boneless, skinless, pounded, breast of chicken in garlic, shallots, oregano tomato sauce. Gluten free

Veal Funghi

Medallion of natural veal in white wine mushroom sauce. Gluten free

Filet Mignon al Barolo

Medallions, mushroom and Barolo sauce

Swordfish Livornese

Sushy grade, topped with garlic, capers and olives tomato sauce

Salmone Piccata

White wine baked and topped with lemon and butter sauce

Jumbo Shrimp

Indian Ocean, grilled with butter and house sauce

Desserts & Coffees



Hors d'Oeuvres

Caprese Towers
Onionless Smoked Salmon Pan Carre'

Combo Salad
Caesar & Burrata

Combo Pasta
(teaser portion)
Penne Arrabbiata & Butternut Ravioli Burro e Salvia

Entrée choices

(served with rosemary roasted potatoes, sauteed spinach, and carrots)

Petto di Petto Pizzaiola
Free range, boneless, skinless, pounded, breast of chicken in garlic, shallots, oregano tomato sauce. Gluten free

Veal Marsala
Medallion of natural veal in Marsala sauce. Gluten free

Tagliata di Manzo
Sliced New York steak, dressed with Balsamic olive oil, raw garlic, lemon and basil sauce

Branzino al forno
Off the bone, white wine, garlic, rosemary baked, wild Mediterranean striped bass

Dover Sole
Off the bone, wild, Pan fried
Snake River Idaho Trout Almondine
Off the bone, baked with lemon, butter, garlic, sage and coated with shaved roasted almonds

Jumbo Shrimp
Indian Ocean, grilled with butter and house sauce

Desserts & Coffees



Hors d'Oeuvres

Cantalope Melon wrapped in prosciutto
Shrimp Skewers

Combo Salad

Baby artichoke & Burrata

Entrée choices

(meats and fish are served with rosemary roasted potatoes, sauteed spinach, and carrots)

Gnocchi Arrabbiata

Spicy tomato sauce with garlic cloves

Ravioli al Pomodoro e Basilico

Stuffed with ricotta and spinach

Petto di Pollo Piccata

*Free range, boneless, skinless, pounded, breast of chicken
in lemon and butter sauce. Gluten free*

Veal Funghi

Medallion of natural veal in white wine mushroom sauce. Gluten free

Filet Mignon al Barolo

Medallions, mushroom and Barolo sauce

Branzino al forno

Off the bone, white wine, garlic, rosemary baked, wild Mediterranean striped bass

Salmone Livornese

White wine baked and topped with garlic, capers and olives tomato sauce

Swordfish alla Griglia

Sushi grade, grilled

Desserts & Coffees



Hors d'Oeuvres

Bruschetta Classica
Shrimp Skewers

Combo Salad

Roasted Beets Spinach Salad & Burrata

Entrée choices

(meats and fish are served with rosemary roasted potatoes, sauteed spinach, and carrots)

Ravioli Butter and Sage

Stuffed with ricotta and spinach

Pappardelle Norcina

Lean, ground, veal sausage in garlic tomato cream reduction

Rigatoni Norma

*Tubular pasta with eggplant, plum tomatoes, smoked mozzarella,
onion and a touch of red chili flakes*

Penne al Salmone e Rugola

Onion and cream sauce

Petto di Pollo Piccata

*Free range, boneless, skinless, pounded breast of chicken
in lemon and butter sauce. Gluten free*

Veal Funghi

Medallion of natural veal in white wine mushroom sauce. Gluten free

Osso Buco

Braised veal shank (served with risotto al formaggio)

Branzino al forno

Off the bone, white wine, garlic, rosemary baked, wild Mediterranean striped bass

Snake River Idaho Trout Almondine

*Off the bone, baked with lemon, butter, garlic, sage
and coated with shaved roasted almonds*

Jumbo Shrimp

Indian Ocean, grilled with butter and house sauce

Desserts & Coffees



Hors d'Oeuvres

Crostino Tapenade
Cantaloupe Melon wrapped in Prosciutto

Combo Salad

Arugola Radicchio & Caprese

Entrée choices

(meats and fish are served with rosemary roasted potatoes, sauteed spinach, and carrots)

Gnocchi Burro e Salvia

Butter and Sage

Ravioli Porcini al Parmigiano

Stuffed with ricotta and spinach, topped with Porcini mushrooms

Penne Arrabbiata

Spicy tomato sauce with garlic cloves

Orecchiette Broccolini e Salciccia

Shell pasta shells, broccolini, garlic and pork sausage

Petto di Pollo Piccata

*Free range, boneless, skinless, pounded breast of chicken
in lemon and butter sauce. Gluten free*

Veal Funghi

Medallion of natural veal in white wine mushroom sauce. Gluten free

Tagliata di Manzo

*Sliced New York steak, dressed with Balsamic
olive oil, raw garlic, lemon and basil sauce*

Halibut Livornese

Wild, baked with white wine, topped with garlic, capers and olives tomato sauce

Jumbo Shrimp

Indian Ocean, grilled with butter and house sauce

Desserts & Coffees



Hors d'Oeuvres

Asparagus Soup Shot with Creme Fraiche
Onionless Smoked Salmon Pan Carre'

Combo Salad
Cesare & Burrata

Entrée choices

(meats and fish are served with rosemary roasted potatoes, sauteed spinach, and carrots)

Gnocchi Burro al Taleggio
Semi soft Piedmont cheese

Ravioli Butternut Squash Burro e Salvia
Butter and Sage

Rigatoni Amatriciana
Spicy tomato sauce, onion, guanciale (pig cheek) pecorino cheese

Tortellini al Pomodoro
Stuffed with Mortadella, Parmesan cheese, and egg

Petto di Petto Pizzaiola
*Free range, boneless, skinless, pounded, breast of chicken in garlic, shallots,
oregano tomato sauce. Gluten free*

Veal al Pernod & Orange
Medallion of natural veal. Gluten free

N.Z. Lamb Chops al Cabernet
Cabernet and Mushroom sauce

Salmone al Forno
White wine baked

Branzino Crispy Artichokes
Off the bone, wild, Mediterranean striped bass

Jumbo Shrimp
Indian Ocean, grilled with butter and a house sauce

Desserts & Coffees