

*\$55 PER PERSON | LUNCH / DINNER*  
Includes 2 sides

**ANTIPASTI** (both served)

**WARM MEDITERRANEAN OLIVES**  
Rosemary and lemon zest

**INSALATA DI CAMPO**  
Mesclun salad with cherry tomatoes

**PRIMI** (Host choice of one, Guest served one)

**GNOCCHETTI DI SPINACHI**  
Homemade ricotta and spinach gnocchi, sage and butter

**ORECCHIETTE ALLE VERDURE**  
Homemade pasta with zucchini, eggplant, plum tomatoes and ricotta salata

**PENNE ALLA VODKA**  
Tube pasta with a tomato, cream, and vodka sauce

**SPAGHETTI AL PESTO**

**RISOTTO AI PORCINI**  
Risotto with pecorino cheese, porcini mushroom and fresh basil

**SECONDI** (Host choice of one, Guest served one)

**PETTO DI POLLO**  
Half chicken with preserved meyer lemon jus, rosemary oil

**SALMONE IN PADELLA**  
Pan-seared salmon filet

**EGGPLANT ROLLATINI**  
Lightly breaded eggplant cutlets with ricotta cheese filling

**POLLO CON FUNGHI TRIFOLATI**  
Chicken with mushroom ragout

**EGGPLANT MILANESE**  
Breaded eggplant cutlets with cherry tomatoes, arugula, and fresh basil

**PAN SEARED CHILEAN SEA BASS** add \$15  
**GRILLED SHRIMP** add \$10  
**SEAFOOD RISOTTO** add \$10

**SIDES:** (Host choice of two, Guest served both)

Haricot Vert, Roasted Potatoes, Mashed Potatoes, Green peas sauteed with shallots and prosciutto, White wine braised artichokes with garlic and Kalamata olives

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**WARM MEDITERRANEAN OLIVES**  
Rosemary and lemon zest

**INSALATA DI CAMPO**  
Mesclun salad with cherry tomatoes

**PRIMI** (Host choice of two, Guest served both)

**GNOCCHETTI DI SPINACHI**  
Homemade ricotta and spinach gnocchi, sage and butter

**ORECCHIETTE ALLE VERDURE**  
Homemade pasta with zucchini, eggplant, plum tomatoes and ricotta salata

**PENNE ALLA VODKA**  
Tube pasta with a tomato, cream, and vodka sauce

**SPAGHETTI AL PESTO**

**RISOTTO AI PORCINI**  
Risotto with pecorino cheese, porcini mushroom and fresh basil

**SECONDI** (Host choice of two, Guest served both)

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**POLLO CON FUNGHI TRIFOLATI**  
Chicken with mushroom ragout

**EGGPLANT MILANESE**  
Breaded eggplant cutlets with cherry tomatoes, arugula, and fresh basil

**PAN SEARED CHILEAN SEA BASS** add \$15  
**GRILLED SHRIMP** add \$10  
**SEAFOOD RISOTTO** add \$10

*\$75 PER PERSON | LUNCH / DINNER*  
Includes 2 sides

**ANTIPASTI** (Host choice of two, Guest served both)

**INSALATA DI BARBABIETOLA**  
Roasted beets with arugula, walnuts and ricotta salata  
**CAPRESE** Fresh mozzarella, tomatoes & basil  
**CALAMARI FRITTI** Fried calamari served, red pepper sauce and roasted garlic aioli  
**INSALATA DI CESARINA**  
Classic caesar salad with romaine lettuce and croutons  
**EGGPLANT MILANESE**  
Breaded eggplant cutlets, cherry tomatoes, arugula, fresh basil

**PRIMI** (Host choice of two, Guest served both)

**GNOCCHETTI DI SPINACHI**  
Homemade ricotta and spinach gnocchi, sage and butter  
**FARFALLE AL BRIE, ARUGULA E SPECK**  
Bowtie pasta, melted brie cheese, arugula and smoked prosciutto  
**ORECCHIETTE AI SALSICCIA E RABE**  
"Little ear" pasta with Italian sausage and broccoli rabe  
**RISOTTO AI PORCINI** Risotto with pecorino cheese, porcini mushroom and fresh basil  
**ORECCHIETTE ALLE VERDURE** Homemade pasta with zucchini, eggplant, plum tomatoes and ricotta salata  
**PAPPARDELLE AL FUNGI** Homemade ribbon pasta, shiitake, porcini and portobello ragout, white truffle oil

**SECONDI** (Host choice of two, Guest served both)

**PETTO DI POLLO**  
Half chicken with preserved meyer lemon jus, rosemary oil  
**SALMONE IN PADELLA** Pan-seared salmon filet  
**SALMONE BOLLITO** Poached salmon filet with braised leeks in a white wine and saffron reduction  
**STUFFED PORK TENDERLOIN**  
Stuffed with herbs, black mission figs, gorgonzola dolce, sambuca reduction  
**OSSO BUCO** Slow braised lamb shank with gremolata parsley, garlic and lemon zest  
**ROSTICCIANA**  
Slow braised beef short ribs, gremolata parsley, garlic, lemon zest

**PAN SEARED CHILEAN SEA BASS** add \$15  
**GRILLED SHRIMP** add \$10  
**SEAFOOD RISOTTO** add \$10

*\$85 PER PERSON | LUNCH / DINNER*  
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**ANTIPASTI** (Host choice of three, Guest served three)

**INSALATA DI BARBABIETOLA**  
Roasted beets with arugula, walnuts and ricotta salata  
**CAPRESE** Fresh mozzarella, tomatoes & basil  
**CALAMARI FRITTI** Fried calamari served, red pepper sauce and roasted garlic aioli  
**INSALATA DI CESARINA**  
Classic caesar salad with romaine lettuce and croutons  
**EGGPLANT MILANESE**  
Breaded eggplant cutlets, cherry tomatoes, arugula, fresh basil

**PRIMI** (Host choice of three, Guest served three)

**GNOCCHETTI DI SPINACHI**  
Homemade ricotta and spinach gnocchi, sage and butter  
**FARFALLE AL BRIE, ARUGULA E SPECK**  
Bowtie pasta, melted brie cheese, arugula and smoked prosciutto  
**ORECCHIETTE AI SALSICCIA E RABE**  
"Little ear" pasta with Italian sausage and broccoli rabe  
**RISOTTO AI PORCINI** Risotto with pecorino cheese, porcini mushroom and fresh basil  
**ORECCHIETTE ALLE VERDURE** Homemade pasta with zucchini, eggplant, plum tomatoes and ricotta salata  
**PAPPARDELLE AL FUNGI** Homemade ribbon pasta, shiitake, porcini and portobello ragout, white truffle oil

**SECONDI** (Host choice of three, Guest served three)

**PETTO DI POLLO**  
Half chicken with preserved meyer lemon jus, rosemary oil  
**SALMONE IN PADELLA** Pan-seared salmon filet  
**SALMONE BOLLITO** Poached salmon filet with braised leeks in a white wine and saffron reduction  
**STUFFED PORK TENDERLOIN**  
Stuffed with herbs, black mission figs, gorgonzola dolce, sambuca reduction  
**OSSO BUCO** Slow braised lamb shank with gremolata parsley, garlic and lemon zest  
**ROSTICCIANA**  
Slow braised beef short ribs, gremolata parsley, garlic, lemon zest

**PAN SEARED CHILEAN SEA BASS** add \$15  
**GRILLED SHRIMP** add \$10  
**SEAFOOD RISOTTO** add \$10

**Off-Premise Catering 01/01/2017**