

BELLA VISTA

Available Tuesday thru Friday Evenings Only



\$55*

per person
Minimum 30 Guests
3-Hour Affair
(4-Hour Affair - add \$5.00)

ANTIPASTI

Choice of one

Insalata Belvedere

Baby Greens, Lola Rosa Lettuce, Carpaccio of Root Vegetables, Seasonal Berries, Candied Walnuts, Perlini Mozzarella, Chianti Vinegar Basil Oil, Black Walnut Balsamic

Torta di Zucchine e Pomodoro

Baby Greens, Heirloom Tomatoes in Puff Pastry, Crumbled Goat Cheese, Olive Oil, Black Walnut Balsamic Dressing, Basil Oil

Burrata Mozzarella

Seasonal Marinated Grilled Vegetables, Black Truffles

Prosciutto e Bocconcino

Radicchio/Cucumber Cup, Baby Greens, Teardrop Tomatoes, Preserved Peppers, Crostini, Balsamic Vinaigrette

Antipasto Freddo (add \$5.00)

Roasted Peppers, Soppresata, Mozzarella Boccincino, Prosciutto, Marinated Seasonal Vegetables, Grana Padano

Antipasto Caldo (add \$5.00)

Shrimp, Baked Clams, Stuffed Mushrooms, Stuffed Peppers, Mozzarella in Carrozza,

PASTE

Choice of one (4-Hour 4 Course Dinner Only)

Tortellone al Tartufo Bianco

White Truffle Oil, Grana Padano, Cream

Rigatoni all' Amatriciana

Guanciale, Onion, Tomato, Basil

Trofie Genovese

Haricot Vert, Potatoes, Pesto

Farfalle al Pomodoro con Zucchine

Bow Tie Pasta, Zucchini, Tomato, Basil

Gnocchetti al Pomodoro Basilico

Tomato, Basil

Fusilli Primavera

Seasonal Vegetables, Smoked Pancetta, Cream

Penne Liscie Siciliana

Eggplant, Tomatoes, Ricotta Salata

Orecchiette

Broccoli Rabe, Sweet Sausage, Garlic, Pecorino

Crespelle con Ricotta Tartufo

House made Crepe filled with Truffle Ricotta, Spinach, Tomato & Basil

SECONDI

Choice of three

Involtini di Vitello

Prosciutto Cotto, Smoked Mozzarella, Sage, Exotic Mushrooms, Marsala Sauce

Involtini di Pollo

Garlic, Herbs, Prosciutto, Marsala Wine Demi-glaze

Vitello Saltimbocca Sorrentino

Prosciutto, Mozzarella, Roasted Eggplant, Lemon, White Wine

Tranci di Salmone

Pan-seared, Asparagus, Tomato/Basil/Lemon Buerre Blanc

Lonza di Maiale Arostito con Erbe

Garlic and Herb Stuffed Pork Loin, Pistachio, Sweet Sausage, Moscato Wine, Natural demi-glaze

Vitello Toscana

Veal Packets Stuffed with Prosciutto Cotto, Fontina Cheese, Exotic Mushrooms, Sweet Vermouth Demi-glaze

Pesce Spada all' Limone

Pan-seared Swordfish, Lemon, Capers, Tomato, Prosecco

Pollo Principessa

Asparagus, Fontina, Mushrooms, Lemon, White Wine

Pollo Toscana

Breaded, Stuffed with Prosciutto Cotto Herbs, Mushrooms, Sweet Vermouth

Pollo con Carciofi

Lemon, Capers, Artichoke, Mushrooms, Tomato, White Wine

Sogliola con Le Mandorle

Almond-encrusted Filet of Sole, Lemon, White Wine

Gamberoni Gratinati

Jumbo Shrimp, Herb Breadcrumbs, Tomato, Basil

Costoletta di Maiale alla Valdostana

Pork Chop Stuffed with Prosciutto, Garlic Puree, Fontina, Basil, Marsala/Mushroom Sauce

Scottadito di Agnello (Add \$10 per person)

Grilled Australian Lamb Chops, Sautéed Spinach, Onion/Sangiovese Red Wine Reduction

Brasato di Manzo al Vino Porto

Boneless Short Ribs, Braised in Port Wine Cremolata

Bistecca Griglia or Filetto di Manzo

Grilled NY Strip Steak or Filet Mignon, Barolo Wine Sauce (Add \$10)

All entrées served with chef's selection of vegetable and starch of the day

Chef's Selection of Accompaniments

Fresh Rolls, Butter, Virgin Olive Oil

DOLCE

Choice of one

Torta di Ricotta con Le Fagiola • **Torta di Mele** • **Torta di Limoncello** • **Mousse di Cioccolata** • **Mousse di Cappuccino a Cioccolata**

Coffee, Decaffeinated Coffee or Tea

08/26/16