

BUON POMERIGGIO

(LUNCHEON MENU)

Available Tuesday thru Friday



\$30*

per person

Minimum 30 Guests

3-Hour Affair

ANTIPASTI

Choice of one

Insalata Tre Colori

Arugula, Endive, Radicchio, Virgin Olive Oil, Balsamic Vinaigrette

Insalata di Stagione con Mele e Noci

Field Greens, Granny Smith Apples, Caramelized Walnuts, Cranberries, Limoncello Vinaigrette

Insalata Belvedere

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

Rigatoni all' Amatriciana

Guanciale, Onion, Tomato, Basil

Insalata alla Cesare

Romaine, Croutons, Parmigiano, House made Caesar Dressing

Penne Liscie alla Siciliana

Eggplant, Tomatoes, Ricotta Salata

Zuppa del Giorno

Seasonal Soup of the Day

SECONDI

Choice of two

Pollo Principessa

Asparagus, Fontina, Mushrooms, Lemon, White Wine

Carne alla Pizzaiola

Braised Beef, Tomatoes, Garlic, Herbs, Mushrooms, White Wine

Tranci di Salmone

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

Gamberoni Gratinati

Jumbo Shrimp, Herb Breadcrumbs, Tomato, Basil

Scaloppine di Maiale Milanese

Thinly-sliced Pork, Tri-colored Salad

Pollo con Carciofi

Chicken Breast, Lemon, Capers, Artichoke, Mushrooms, White Wine

Medaglione di Maiale Portafoglio

Medallions of Pork Stuffed with Prosciutto Cotto, Fontina Cheese, Exotic Mushrooms, Sweet Vermouth Demi-glaze

Sogliola con Le Mandorle

Almond-encrusted Filet of Sole, Lemon, White Wine

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

Classic Peach Melba

Traditional Italian Cheesecake with Seasonal Berries

Apple-Raisin Tart with Vanilla Gelato

Double Chocolate Mousse Cake

Cappuccino Mousse Cake

Assortment of Italian Pastries

Coffee, Decaffeinated Coffee or Tea

08/26/16