

DA VINCI

Available Friday, Saturday & Sunday



\$60

per person
Minimum 75 Guests
4-Hour Affair

ANTIPASTI

Choice of one

Insalata Belvedere

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

Burrata Mozzarella

Seasonal Marinated Grilled Vegetables, Black Truffle Vinaigrette

Prosciutto e Bocconcino

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

Torta di Zucchine e Pomodoro

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

PASTE

Choice of one

Tortellone al Tartufo Bianco

White Truffle Oil, Grana Padano, Cream

Rigatoni all' Amatriciana

Guanciale, Onion, Tomato, Basil

Crespelle con Ricotta

Ricotta and Tomato filled Crepe

Farfalle al Pomodoro con Zucchine

Bow Tie Pasta, Zucchini, Tomato, Basil

Gnocchetti al Pomodoro Basilico

Tomato, Basil

Fusilli Primavera

Seasonal Vegetables, Smoked Pancetta, Tomatoes, 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

Pollo Principessa

Asparagus, Fontina, Mushrooms, Lemon, White Wine

Involtini di Vitello

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

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

Pollo con Carciofi

Lemon, Capers, Artichoke, Mushrooms, White Wine

Trio di Mare

Skewered Scallops, Shrimp, Fish, Virgin Olive Oil, Herbs, White Wine

Sogliola con Le Mandorle

Almond-encrusted Filet of Sole, Lemon, White Wine

Brasato di Manzo al Vino Porto

Boneless Short Ribs, Braised in Port Wine Cremolata

Costoletta di Maiale alla Valdostana

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

Grilled NY Strip Steak or Filet Mignon

Barolo Wine Sauce (Add \$10 per person)

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

Assorted Sorbets

Coffee, Decaffeinated Coffee or Tea

*Saturday evening affairs require the purchase of a Premium Bar Package

08/26/16