

LA MIA STELLA

(AFTERNOON/SHOWER MENU)

Available Saturday or Sunday Afternoon Only



\$55*

per person

Minimum 75 Guests

4-Hour Affair

INSALATA

Choice of one

Insalata Belvedere

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

Insalata di Stagione con Mele e Noci

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

Insalata alla Cesare

Romaine, Croutons, Parmigiano, House made Caesar Dressing

Endivia e Crescione Verde

Watercress, Endive, Orange, Red Onion, Toasted Almonds, Goat Cheese, White Balsamic, Olive 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 Herbs

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 alla Erbe

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

Pollo Toscana

Breaded, Stuffed with Prosciutto Cotto Mushrooms, Sweet Vermouth

Pollo con Carciofi

Lemon, Capers, Artichoke, Mushrooms, White Wine

Sogliola con Le Mandorle

Almond-encrusted Filet of Sole, Lemon, White Wine

Gamberoni Gratinati

Jumbo Shrimp, Herb Breadcrumbs, Tomato, Basil

Involtini di Vitello

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

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

08/26/16