

AV BUSINESS MENU

MENU ONE | \$69 per person



APPETIZER

GREEN SALAD

apple cider dressing, gremolata, crispy shallots, pecorino *V*

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

seasonal vegetables, lemon potatoes, red wine jus *GF*

DAILY FISH

seasonal vegetables, lemon potato, chermoula *GF*

EGGPLANT PARMIGIANA

breaded roasted eggplant, chickpea puree, tomato, mozzarella, caponata *V*

RIGATONI ALLA VODKA

guanciale, scallion, vodka tomato cream sauce

DESSERT

SEASONAL DESSERT

AV BUSINESS MENU

MENU TWO | \$79 per person



APPETIZER

CAESAR SALAD

romaine, grilled corn, grana padano, apple wood smoked bacon, caesar dressing

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

seasonal vegetables, lemon potatoes, red wine jus *GF*

BROWN SUGAR BRINED PORK CAPICOLA

lemon potato, seasonal vegetables, red wine jus *GF*

DAILY FISH

seasonal vegetables, lemon potato, chermoula *GF*

EGGPLANT PARMIGIANA

breaded roasted eggplant, chickpea puree, tomato, mozzarella, caponata *V*

PAN-ROASTED GNOCCHI

grilled corn, red peppers, peas, roasted mushrooms, scallion, garlic crema, grana padano *V*

DESSERT

SEASONAL DESSERT

AV BUSINESS MENU

MENU THREE | \$89 per person



APPETIZER

BRUSCHETTA

roasted mushroom, whipped ricotta, sourdough, truffle oil *V*

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

seasonal vegetables, lemon potatoes, red wine jus *GF*

BEEF TENDERLOIN 8OZ*

lemon potato, seasonal vegetables, red wine jus *GF*

DAILY FISH

seasonal vegetables, lemon potato, chermoula *GF*

EGGPLANT PARMIGIANA

breaded roasted eggplant, chickpea puree, tomato, mozzarella, caponata *V*

PAN-ROASTED GNOCCHI

grilled corn, red peppers, peas, roasted mushrooms, scallion, garlic crema, grana padano *V*

DESSERT

SEASONAL DESSERT

* additional \$15 per beef filet ordered