

SPECIAL OCCASION MENUS

MENU A | \$69 per person



APPETIZER

GREEN SALAD

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

INTERMEDIATE

RIGATONI ALL'AMATRICIANA

guanciale, tomato sugo, chili, grana padano

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

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

DAILY FISH

seasonal vegetables, lemon potatoes, chimichurri *GF*

STUFFED EGGPLANT

oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetable *V*

DESSERT

SEASONAL DESSERT

SPECIAL OCCASION MENUS

MENU B | \$79 per person



APPETIZER | choice of

GREEN SALAD

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

CAESAR SALAD

romaine, grilled corn, grana padano, caesar dressing *GF*

INTERMEDIATE

RIGATONI ALL'AMATRICIANA

guanciale, tomato sugo, chili, grana padano

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

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

VEAL LIMONE

seasonal vegetables, lemon potatoes, picatta sauce *GF*

DAILY FISH

seasonal vegetables, lemon potatoes, chimichurri *GF*

STUFFED EGGPLANT

oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetable *V*

DESSERT

SEASONAL DESSERT

SPECIAL OCCASION MENUS

MENU C | \$89 per person



APPETIZER | choice of

GREEN SALAD

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

CAESAR SALAD

romaine, grilled corn, grana padano, caesar dressing *GF*

SHRIMP COCKTAIL

poached jumbo shrimp, lemon, classic seafood sauce *GF*

BURRATA

seasonal mostarda, grilled focaccia *V*

INTERMEDIATE

RIGATONI ALL'AMATRICIANA

guanciale, tomato sugo, chili, grana padano

MAIN COURSE | choice of

CRISPY OVEN ROASTED CHICKEN

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

VEAL LIMONE

seasonal vegetables, lemon potatoes, picatta sauce *GF*

DAILY FISH

seasonal vegetables, lemon potatoes, chimichurri *GF*

STUFFED EGGPLANT

oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetable *V*

DESSERT

SEASONAL DESSERT