

MENU # I

APPETIZERS - CHOICE OF...

Insalata Spiga- *Mixed greens, salami, prosciutto, capers, red onion, roasted red pepper, Roma tomato, pepperoncini, crushed Pistachios, champagne vinaigrette*

Insalata Caesar- *Hearts of romaine, house croutons, shaved parmesan, classic Caesar dressing*

MAIN COURSE - CHOICE OF...

Risotto Funghi- *Wood oven-roasted wild mushrooms, Parmesan, pine nuts, porcini jus*

Trancia Di Salmone – *Sesame-crusted salmon, sesame oil drizzle, potatoes, seasonal vegetable **

Pollo parmigiana- *Lightly breaded & sautéed chicken, topped with mozzarella cheese, campanelle vodka rose cream sauce*

Brasato di Manzo- *Slow braised short rib, polenta, sautéed seasonal vegetables*

DESSERTS - CHOICE OF...

Tiramisu- *Ladyfingers dipped in espresso and rum, Kahlua & Bailey's Irish Cream mascarpone cheese*

Panna cotta- *Traditional italian dessert- sweetened cream with gelatin, vanilla, served with mixed berry compote*

MENU # 2

APPETIZERS – CHOICE OF...

Insalata Spiga- *Mixed greens, salami, prosciutto, capers, red onion, roasted red pepper, Roma tomato, pepperoncini, crushed Pistachios, champagne vinaigrette*

Insalata Caesar- *Hearts of romaine, house croutons, shaved parmesan, classic Caesar dressing*

MAIN COURSE – CHOICE OF...

Bucatini all 'Amatriciana- *Thicker style spaghetti with sautéed crispy brown guanciale, chili flakes, fresh tomato sauce*

Trancia Di Salmone – *Sesame-crusted salmon, sesame oil drizzle, potatoes, seasonal vegetable **

Pollo parmigiana- *Lightly breaded & sautéed chicken, topped with mozzarella cheese, campanelle vodka rose cream sauce*

Brasato di Manzo- *Slow braised short rib, polenta, sautéed seasonal vegetables*

DESSERTS – CHOICE OF...

Tiramisu- *Ladyfingers dipped in espresso and rum, Kahlua & Bailey's Irish Cream mascarpone cheese*

Crème Brûlée- *Classic vanilla bean crème brûlée*

MENU #3

APPETIZERS - CHOICE OF...

***Beet "Ravioli"**- Golden & red beet stuffed with herbed goat cheese, chervil, micro greens, lemon preserve, crushed pistachio, sherry vinaigrette*

***Insalata Caesar**- Hearts of romaine, house croutons, shaved parmesan, classic Caesar dressing*

MAIN COURSE - CHOICE OF...

***Pappardelle Bolognese**-Classic Bolognese with veal, beef & pork, black pepper-crusted ricotta*

***Trancia Di Salmone**- Sesame-crusted salmon, sesame oil drizzle, potatoes, seasonal vegetable **

***Pollo parmigiana**- Lightly breaded & sautéed chicken, topped with mozzarella cheese, campanelle vodka rose cream sauce*

***Bistecca "Sofia"**- 12 oz. NY strip steak, smashed fingerling potato, seasonal vegetable red wine pan jus*

DESSERTS - CHOICE OF...

***Tiramisu**- Ladyfingers dipped in espresso and rum, Kahlua & Bailey's Irish Cream mascarpone cheese*

***Panna cotta**- Traditional italian dessert- sweetened cream with gelatin, vanilla, served with mixed berry compote*

MENU # 4

APPETIZERS – CHOICE OF...

***Antipasto Spiga-** Chef's selection of meats, sliced tomatoes topped with buffalo mozzarella cheese, artichoke hearts, olives, smoked salmon, prosciutto, calamari & grilled tiger shrimp*

MAIN COURSE – CHOICE OF...

***Linguine Nero-** Santa Barbara mussels, shrimp, clams, calamari, scallops, roasted red pepper, tomato, shallot, spicy sugo*

***Trancia Di Salmone-** Sesame-crusted salmon, sesame oil drizzle, potatoes, seasonal vegetable **

***Pollo parmigiana-** Lightly breaded & sautéed chicken, topped with mozzarella cheese, campanelle vodka rose cream sauce*

***Bistecca "Sofia"-** 12 oz. NY strip steak, smashed fingerling potato, seasonal vegetable red wine pan jus*

DESSERTS – CHOICE OF...

***Tiramisu-** Ladyfingers dipped in espresso and rum, Kahlua & Bailey's Irish Cream mascarpone cheese*

***Crème Brûlée-** Classic vanilla bean crème brûlée*

MENU # 5

APPETIZERS - CHOICE OF...

Antipasto Spiga- Chef's selection of meats, sliced tomatoes topped with buffalo mozzarella cheese, artichoke hearts, olives, smoked salmon, prosciutto, calamari & grilled tiger shrimp

PASTA - CHOICE OF...

Pappardelle Bolognese- Classic Bolognese with veal, beef & pork, black pepper-crusted ricotta

Risotto Funghi- Wood oven-roasted wild mushrooms, Parmesan, pine nuts, porcini jus

MAIN COURSE - CHOICE OF...

Trancia Di Salmone- Sesame-crusted salmon, sesame oil drizzle, potatoes, seasonal vegetable *

Pollo parmigiana- Lightly breaded & sautéed chicken, topped with mozzarella cheese, campanelle vodka rose cream sauce

Bistecca "Sofia"- 12 oz. NY strip steak, smashed fingerling potato, seasonal vegetable red wine pan jus

DESSERTS - CHOICE OF...

Tiramisu- Ladyfingers dipped in espresso and rum, Kahlua & Bailey's Irish Cream mascarpone cheese

Bouchon- Warm chocolate cake made with Valrhona chocolate