



SALADS



chopped romaine, grana padana cheese, toasted croutons, garlic anchovy dressing...\$75 | \$40

caesar salad, grilled chicken...\$140 | \$70

endive, arugula, marinated beets, grana padana...\$90 | \$45

PASTAS

shell pasta, chicken, sundried tomatoes, asparagus, gorgonzola cheese sauce...\$175 | \$85

penne pasta, meat ragu, parmesan cheese...\$150 | \$75

penne pasta, grilled vegetables, olive oil...\$130 | \$65

cavatappi pasta, home-made italian sausage, spinach, mushrooms, roasted tomato sauce, parmesan cheese...\$175 | \$85

layers of pasta, meat ragu, mozzarella, parmesan cheese...\$185 | \$95

home-made ricotta, basil ravioli with lemon cream or tomato sauce...\$180 (72 PIECES) | \$90 (36 PIECES)

ANTIPASTI PLATTERS (25 PIECES)

garlic bread...\$10 per loaf

italian meats, cheeses, marinated vegetables, olives (recommended for 15 guests)...\$60

mushroom caps, home-made Italian sausage, bread crumbs, mozzarella, parmesan...\$50

zucchini, prosciutto, fontina, mozzarella...\$50

fresh mozzarella, tomato, basil, olive oil...\$75

grilled eggplant, goat cheese, basil...\$48

chef's selection of seasonal vegetables...\$45

grilled bread, smoked salmon, mascarpone, dill...\$48

grilled asparagus...\$35

prosciutto, melon (seasonal)...\$45

grilled tuscan bread, diced tomatoes, garlic, basil...\$55

smoked trout, mascarpone, capers, shallots, dill, endive leaves...\$50

skewered chicken, honey, mustard, lemon, herbs, roasted pepper aioli...\$75

skewered shrimp, lemon, garlic, parsley, pesto sauce...\$90

Dessert: lady fingers, espresso, amaretto, mascarpone, chocolate...\$140 | \$70