

MENU OPTION #1

Suggested wines:

Chardonnay, Alois Lageder
Barbera d'Alba Sovrana
Cabernet Sauvignon, 337

ANTIPASTI

BRUSCHETTA

Toasted bread topped with diced tomatoes, garlic and feta cheese

INSALATA

Choice of:

CLASSIC CAESAR

Whole Hearts of Romaine, Herb Croutons and
Shaved Reggiano Cheese with Traditional Caesar dressing

HOUSE SALAD

Mixed green house salad with cherry tomatoes, fennel and carrots
in a light vinaigrette dressing

ENTRÉE

Choice of:

RAVIOLI ALLA BOLOGNESE

Handmade ricotta and spinach ravioli with traditional Italian meat sauce

PENNETTE VEGETARIANE

Penne pasta sautéed with diced mixed vegetables in marinara sauce

PETTO DI POLLO PICCATA

Chicken breast sautéed in lemon and caper sauce,
served with sautéed vegetables

DESSERT

TIRAMISU

A delicious traditional Italian dessert of Lady Fingers soaked in
Espresso and Marsala wine, layered with Mascarpone cheese

CHEESECAKE

MENU OPTION #2

Suggested wines:

Gavi di Gavi La Scolca
Chardonnay, Carpe Diem Firepick
Rosso di Montefalco, Arnaldo Caprai
Cabernet Sauvignon, Kenwood Jack London

ANTIPASTI

ANTIPASTO MISTO

A selection of marinated seafood, vegetables, meats and cheeses

INSALATA

Choice of:

CLASSIC CAESAR

Whole Hearts of Romaine, Herb Croutons and
Shaved Reggiano Cheese with Traditional Caesar dressing

HOUSE SALAD

Mixed greens house salad with cherry tomatoes, fennel,
Carrots in light vinaigrette dressing

ENTRÉE

Choice of:

PETTO DI POLLO AL ROSMARINO

Grilled marinated double chicken breasts topped with garlic rosemary and lemon juice.

GNOCCHI FILANTI

Homemade gnocchi with diced tomatoes, light marinara and melted mozzarella cheese

SALMONE MARE CHIARO

Fresh Atlantic salmon, topped with capers, Brandy, fish stock, fresh herbs and Worchester sauce.
Served with mashed potatoes and sautéed fresh vegetables

SCALOPPINE PARMIGIANA

Veal tenderloin scaloppini topped with Parmesan cheese and marinara sauce.

DESSERT

Choice of:

TIRAMISU

A delicious traditional Italian dessert of Lady Fingers soaked in
Espresso and Marsala wine, layered with Mascarpone cheese

CHEESECAKE

MENU OPTION #3

Suggested wines:

Chardonnay, Ferrari Carano
Cabernet Sauvignon, J. Lohr Hilltop
Super-Tuscan Guidoalberto,

ANTIPASTI

Choice of:

FRITTO MISTO DI PESCE

Tender crispy fried squid, shrimp and vegetables served with a spicy red sauce

INSALATA

Choice of:

CLASSIC CAESAR

Whole Hearts of Romaine, Herb Croutons and
Shaved Reggiano Cheese with Traditional Caesar dressing

HOUSE SALAD

Mixed greens house salad with cherry tomatoes, fennel,
carrots in light vinaigrette dressing

INSALATA DI SPINACI

Baby spinach salad with sliced mushrooms and crispy Prosciutto
In balsamic vinaigrette

ENTRÉE

Choice of:

CAVATELLE MICHELANGELO

Handmade ricotta and semolina dumplings with diced chicken, sun dried tomatoes,
in pink and brandy sauce.

BISTECCA ALL'ASTIGIANA

14oz Rib eye steak cooked at the perfection and topped with mushrooms sauce,
served with sautéed vegetables

SCAMPI PICCATA

Jumbo shrimp with capers and mushrooms in a lemon sauce.
Served over a linguini pasta

PETTO DI POLLO ALLA BOSCAIOLA

Chicken breast sautéed with Marsala wine in a mushroom sauce,
served with sautéed vegetables

DESSERT

Choice of:

TIRAMISU

A delicious traditional Italian dessert of Lady Fingers soaked in
Espresso and Marsala wine, layered with Mascarpone cheese

CHEESECAKE

MENU OPTION #4

Suggested wines:

Pinot Grigio S. Margherita,
Cabernet Sauvignon, Heitz Cellars
Sagrantino di Montefalco Collepiano

APPETIZERS

GAMBERONI LIVORNESE

Jumbo shrimp sautéed with light spicy marinara sauce

ANTIPASTO MISTO

A Selection of Marinated Seafood, Vegetables, Meats and Cheeses

INSALATA

Choice of:

CLASSIC CAESAR

Whole Hearts of Romaine, Herb Croutons and
Shaved Reggiano Cheese with Traditional Caesar dressing

HOUSE SALAD

Mixed green house salad with cherry tomatoes, fennel and carrots
In light vinaigrette dressing

ENTRÉE

Choice of:

SHRIMP SCAMPI PICATA

Jumbo shrimp and large prawns with capers and mushrooms in a lemon sauce.
Served over linguine pasta

FILETTO di MANZO ASTIGIANA

Grilled 9 oz beef tenderloin, topped with wild mushrooms Barolo wine and black truffles.
Served with roasted potatoes and sautéed vegetables

AGNOLOTTI DI ARAGOSTA

Hand-made ravioli stuffed with lobster meat finished with light lobster cream sauce

CHILEAN SEABASS LIVORNESE

Grilled Chilean Sea bass with a light spicy marinara sauce and green onions,
And served with roasted potatoes and Gourmet baby vegetables

PETTO DI POLLO AL ROSMARINO

Grilled marinated double chicken breasts topped with garlic rosemary and lemon juice.

DESSERT

Choice of:

ALMOND FRUIT TART

A Delicious Traditional Italian dessert Almond tart with
Fresh fruit, glaze with apricot coating

CHOCOLATE MOUSSE CAKE

MIXED BERRIES AND ZABAIONE

Fresh mixed berries with Zabaglione Cream
Espresso and Marsala wine, layered with Marscapone cheese

MENU OPTION #5

Suggested wines:

Chardonnay, Cakebread Cellars
Brunello di Montalcino, Campogiovanni
Pinot Noir, Domaine Drouhin,

APPETIZERS

CRAB CAKES

Dungeness crab cakes served over lemon and cream sauce

ANTIPASTO MISTO

Traditional Italian antipasto with cold cuts, capponata, grilled bell pepper, marinated seafood

INSALATA

Choice of:

CLASSIC CAESAR

Whole Hearts of Romaine, Herb Croutons and
Shaved Reggiano Cheese with Traditional Caesar dressing

HOUSE SALAD

Mixed green house salad with cherry tomatoes, fennel and carrots
In light vinaigrette dressing

ENTRÉE

Choice of:

OSSO BUCO alla MILANESE

Veal shank braised with chopped vegetables in a red wine sauce, served on a bed of saffron risotto

SWORDFISH SANREMO

Grilled fresh Swordfish steak topped with sun-dried tomato, pine nuts, chopped tomatoes, Green onions,
fresh herbs and extra virgin olive oil.

SURF & TURF

16oz. Prime Rib-Eye, Topped with chunks of lobster in a brown mushroom sauce

PETTO DI POLLO BOSCAIOLA

Grilled marinated double chicken breasts topped mushrooms in Marsala wine sauce

HALF MAINE LOBSTER FETUCCINI

Half Maine lobster with mussels & clams in a spicy red sauce. Served over Fettuccine pasta

DESSERT

Choice of:

ALMOND FRUIT TART

CHOCOLATE MOUSSE CAKE

MIXED BERRIES AND ZABAIONE