

# PRIVATE PARTY MENU

## ANTIPASTI

*Choice of:*

- Capesante* Pan seared sea scallops, parsnip puree, veal truffle reduction  
*Arancini* Rice ball, bolognese, peas & fontina cheese filling, San Marzano tomato sauce  
*Caprese* Fresh Buratta cheese and Heirloom tomatoes salad, basil, evoo  
*Mista* Organic baby greens salad, cherry tomato, red onion, mustard, evoo, white balsamic dressing, shaved Reggiano cheese

## PRIMI

*Choice of:*

- Pappardelle alla Bolognese* Pappardelle pasta, traditional ground veal, beef, pork meat tomato ragù, basil, Parmegiano cheese  
*Ravioli alla Amatriciana* Spinach & feta cheese ravioli, red onion, basil, smoked pancetta, spicy Organic Collina tomato sauce  
*Risotto* Arborio rice, Italian porcini mushrooms, asparagus tips, Parmegiano cheese, truffle

## SECONDI

*Choice of:*

- Ossobuco di Agnello* Braised lamb shank, soft Italian polenta, sautéed baby spinach, lamb au jus  
*Maiale* Filet of pork tenderloin, honey walnuts crust, parsnip puree, baby spinach, dried California prune sauce  
*Bistecca* Prime Filet Mignon, sweet potato mash, sautéed spinach, Gorgonzola Dolce, red wine reduction  
*Salmon* Pan seared Salmon, mustard crab meat crust, roasted potato, wilted baby spinach, citrus reduction

## DOLCE

*Choice of:*

**Tiramisu**  
**Gluten Free Chocolate Cake**

**\$75 pp tax & gratuity not included**