

PRIVATE PARTY MENU

ANTIPASTI

Choice of:

Frittelle di Aragosta Larry's fresh Maine lobster fritters topped with crispy vegetables in a balsamic honey glaze

Capesante Pan seared sea scallops, parsnip puree, veal truffle reduction

Involtini di Melanzane Rolled eggplant stuffed with Ricotta cheese, Organic San Marzano tomato sauce, basil, Parmegiano cheese

Caprese Fresh Buratta cheese and Heirloom tomatoes salad, basil, evoo

PRIMI

Choice of:

Spaghetti con Pomodoro Spaghetti with San Marzano tomato sauce, basil, black pepper Parmegiano cheese

Pappardelle alla Bolognese Pappardelle pasta, traditional ground veal, beef, pork meat tomato ragù, basil, Parmegiano cheese

Raviolone Aperto Giant open faced raviolo with sea scallops, shrimp and fresh zucchini, in a lobster Mascarpone cream

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

Costata Di Vitello Grilled Veal chop, fingerling potatoes, broccoli Rabe, truffle, veal porcini reduction

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

\$85 pp tax & gratuity not included