

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, saffron risotto, sautéed baby spinach, lamb au jus
Maiiale 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