

Menu One

\$124/person (plus taxes & gratuity)



Focaccia for the Table

Shared Antipasto

Calamari Fritti, Caesar, Arancini, Warm Olives, Margherita Pizza

Main Course

Gnocchi Sorrentina

fior di latte

or

Seafood Risotto

clams, shrimp, mussels, calamari

or

Cornish Hen Piccata

peppers, artichoke

Dessert

Tiramisu

Menu Two

\$149/person (plus taxes & gratuity)

Focaccia for the Table

Shared Antipasto

Calamari Fritti, Caesar, Meatball, Salumi, Margherita Pizza

Main Course

Filet Mignon

fingerlings, cipolino

or

Organic Salmon

corn risotto, fennel, cucumber

or

Gamberi Arrabiata

grilled shrimp, black tonarelli

or

Mushroom Risotto

fontina fonduta

Dessert Platters

Tiramisu, Chocolate Cake, Passionfruit Cheesecake

Menu Three

\$169/person (plus taxes & gratuity)

Focaccia for the Table

Shared Antipasto

Caprese, Caesar, Beef Carpaccio, Arancini, Calamari
Fritti, Salumi, Margherita Pizza

Main Course

Chilean Sea Bass

corn risotto, fennel, cucumber

or

Beef Short Rib

pomme puree, carrots

or

Lamb Rack

spinach farrotto, zucchini

or

Pappardelle

mushroom ragu

Dessert Platters

Tiramisu, Passionfruit Cheesecake, Aperol Orange,
Baked Palermo

Deluxe Menu

\$325/person (plus taxes & gratuity)

Seafood Tower

lobster, shrimp, oyster, scallop, hamachi, tuna, clams

Antipasti

quail saltimbocca, caprese, truffled beef tartare

Duck Confit Ravioli

foie gras crema, hazelnuts, aged balsamic

Beef Wellington

pomme puree, wild mushroom, perigord truffle

Baked Palermo

sicilian pistachio, olive oil cake, limoncello meringue, grappa

Supplemental Pasta Course

priced per person

portion per person

served after appetizers, before main courses



Agnolotti

ricotta, mushrooms

Tagliatellè alla Ragu

classic ragu

Rabbit Pappardellè

mushroom, guanciale, arugula

Truffled Mushroom Risotto

wild mushrooms, truffled porcini cream, fontina fonduta

Table Side Cheese Wheel

agnolotti, wild mushroom

\$25

Yolk Ravioli

Perigord truffle, hazelnuts

Short Rib Agnolotti

maitake, talleggio, Perigord truffle

\$45

Penne Rose

Penne Pomodoro

Penne Alfredo

\$20

Menu Add Ons

priced per person

Appetizer Snack Tower

Beef Tartar Tartlet
Buffalo Mozzarella Stuffed Tomato
Pear & Prosciutto
Oyster
cucumber and passionfruit mignonette

\$30

"Piccola Pasticceria"

Dessert Tower

Limoncello Meringue Tart
Chocolate & Pistachio Ice Cream Sandwich
Truffles
Espresso Creme Brulee
Amaretti Semi Freddo
Amarena Hazelnut Crostata

\$25

Extras

Pheasant, Cornish Game Hen, Quail Roast
Whole Stuffed Arctic Char
Salt Baked Branzino
Whole Stuffed Tuscan Rabbit
Suckling Pig Roast

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