



The Experience

ANTIPASTO

Warm Octopus Salad

Tender octopus with potatoes, Kalamata olives, parsley and lemon olive oil dressing

PRIMO

Cavatelli alla Norma

Cavatelli pasta with eggplant, fresh tomato sauce, basil, and aged Italian ricotta

SECONDO

(CHOICE OF)

Alaskan Halibut, Mediterranean Style

8 oz halibut with olives, capers, basil, cherry tomatoes, and crispy potato rösti

or

Grilled Lamb Chops

Herb and garlic-marinated lamb chops, grilled to perfection

DOLCE

Caramel Flan with Whipped Cream


Silky housemade flan with fresh mint and berries

COFFEE SERVICE

Caffeinated, Decaffienated, or Hot Tea

\$135 per guest

Prices do not include applicable sales tax or gratuity for your service staff.





The Celebration

ANTIPASTO

Artichoke Salad with Parmigiano Reggiano

Fresh artichoke hearts, shaved Parmigiano Reggiano, lemon, and olive oil

PRIMO

Paccheri alla Calabrese

Paccheri pasta with red bell peppers, onions, Calabrian 'nduja, and fresh tomato sauce

SECONDO

(CHOICE OF)

Beef Tenderloin, Chef's Choice

8 oz beef tenderloin with wild mushrooms, quail egg, bourbon reduction, and jumbo asparagus

or

Branzino al Limone

Grilled branzino in a lemon-garlic marinade

DOLCE

Caramelized Pineapple with Vanilla Gelato and Berries


Featuring imported vanilla gelato from Italy

COFFEE SERVICE

Espresso, Cappuccino, Latte, or Hot Tea

\$115 per guest

Prices do not include applicable sales tax or gratuity for your service staff.





The Invitation

ANTIPASTO

Baby Mixed Greens with Pomegranate & Champagne Vinaigrette
Fresh baby greens, pomegranate seeds, and a light champagne vinaigrette

PRIMO

Gnocchetti Verdi with Clams and Cannellini Beans
Mini spinach gnocchi with Manila clams and Italian cannellini beans

SECONDO

(CHOICE OF)

Pollo alla Cacciatora
Oven-roasted half chicken served with roasted potatoes and sautéed spinach

or

Saint Peter Fish al Limone
Pan-seared Saint Peter fish in a delicate lemon sauce

DOLCE

Housemade Cannoli, Chef's Style
Crisp pastry shell filled with sweet ricotta cream, garnished Italian-style

COFFEE SERVICE

Espresso, Cappuccino, Latte, or Hot Tea

\$95 per guest

Prices do not include applicable sales tax or gratuity for your service staff.

