

MENU ONE

ANTIPASTI

-SELECT ONE-

Melanzana alla Parmigiana

Oven-baked eggplant, tomato sauce, Parmigiano cheese and basil infusion

Salmon Crudo

Fresh Salmon in fresh lemon and orange juice served with fresh vegetable slaw

SECONDI

-SELECT ONE-

Pasta

Rigatoni Ragu – traditional bolognese sauce topped with shaved Pecorino

Risotto

Primavera – arborio rice with seasonal vegetables topped with goat cheese

Pesce

Oven Roasted Salmon Fillet - in a caper, purple onion, light white wine cream sauce served with seasonal vegetables

Pollo

Pan Seared Chicken Supreme - in a wild mushroom white wine sauce served with seasonal vegetables and roasted potatoes

Carne

Veal Scaloppini - wrapped with prosciutto cotto and fior di latte in a tomato sauce served with seasonal vegetables and roasted potatoes

\$50 / Person + Tax + Gratuity

MENU TWO

ANTIPASTI

-SELECT ONE-

Insalata Mediterranea

Vine ripe tomatoes, cucumber, black olives and goat cheese in an olive oil and oregano vinaigrette

Beef Carpaccio

Black peppercorn marinated beef tenderloin, drizzled with truffle essence and lemon juice, topped with arugula and shaved Parmigiano

SECONDI

-SELECT ONE-

Pasta

Penne – with crispy pancetta and mushrooms in a cream sauce topped with shaved Parmigiano

Risotto

Risotto – tomato, shrimp and spinach

Pesce

Branzino - oven baked fillet of Mediterranean seabass with lemon and parsley served with grilled vegetables

Pollo

Pan Seared Chicken Supreme - in an artichoke, black olives, bruschetta tomato white wine sauce served with seasonal vegetables and roasted potatoes

Carne

Veal Scaloppini - in a pizzaiola sauce (black olive, oregano and tomato sauce) served with seasonal vegetables and roasted potatoes

\$60 / Person + Tax + Gratuity **MENU**

MENU THREE

STARTER

-SELECT ONE-

ANTIPASTO

Arugula, fresh bufala mozzarella, speck and olive oil

SOUP

Roasted mushroom puree with truffle essence

INSALATA DI MARE

Homemade seafood antipasto - calamari, shrimp, octopus, carrots, celery and red peppers marinated in lemon and olive oil on a bed of arugula

MAIN

-SELECT ONE-

PESCE

Red Snapper Fillet - Pan seared fillet of Red Snapper topped with light lemon sauce and served with a lime infused risotto primavera

LAMB

Lamb - herb crusted rack of lamb, cooked medium and topped with rosemary red wine reduction, served with potato puree and seasonal vegetable

POLLO

Chicken Breast Supreme - Chicken breast in a mushroom Marsala wine sauce served with roasted potatoes and seasonal vegetables

RISOTTO

Risotto Primavera - mixed vegetable risotto topped with goat cheese

PASTA

Rigatoni - Oven baked rigatoni al cartoccio, with shrimp, scallop, calamari and roasted cherry tomato and olive oil

\$70 / Person + Tax + Gratuity

MENU FOUR

ANTIPASTO PLATTER

A selection of assorted cheese, Italian salumi, black olives, seafood salad, bruschetta, tomato and bocconcini cheese, marinated vegetables and herbed focaccia

PRIMO

-SELECT ONE-

Pasta

Penne – with gorgonzola cheese and pesto in tomato cream sauce

Risotto

Risotto – arborio rice with porcini mushrooms and truffle essence topped with shaved Parmigiano

SECONDI

-SELECT ONE-

Pesce

Red Snapper Fillet – Pan seared fillet of red snapper topped with salsa verde and served with seasonal vegetables

Pollo

Chicken Breast Supreme – in a mushroom Marsala sauce served with roasted potatoes and vegetables

Carne

Lamb shank – slowly braised lamb shank in a light tomato sauce served with gorgonzola polenta

\$70 / Person + Tax + Gratuity

MENU FIVE

ANTIPASTO PLATTER

A selection of assorted cheese, Italian salumi, black olives, seafood salad, bruschetta, tomato and bocconcini cheese, marinated vegetables and herbed focaccia

PRIMI

-SELECT ONE-

Pasta

Agnolotti - stuffed with ricotta and spinach in a tomato cream sauce

Risotto

Risotto – with crispy pancetta, green peas, parmigiano and parsley

SECONDI

-SELECT ONE-

Pesce

Branzino - in a caper, black olive, cherry tomato sauce served with arugula, radicchio and fennel salad in a white wine vinaigrette

Pollo

Pan Seared Chicken Supreme – in a diavola tomato sauce with red onions and black olives served with vegetables and roasted potatoes

Carne

Ossobuco - slowly braised in tomato sauce served with mashed potatoes and seasonal vegetables

\$80 / Person + Tax + Gratuity