

Lunch Menu One

Insalata

Giardino

Mixed Greens + Italian Herb Dressing + Parmigiano Reggiano



Secondo

Choice of

Orecchiette

Pugliese Sausage + Swiss Chard + Pecorino Romano

Fish Of The Day

Market Fish of the Day. Served with Potatoes and Vegetables

Vegetarian Entrée Available upon request



Dolce

Tartufo

Homemade Chocolate Gelato + Dark Chocolate + Cigarette Cookies

Excludes Beverage Service.

Lunch Menu Two

Insalata

Mixed Salad

Bibb Lettuce + Baby Kale + Sliced Fennel + Apple Cider Vinaigrette + Parmigiano Reggiano



Secondo

Choice of

Lasagna

Baked Layers Of Pasta + Meat Ragu + Mozzarella
Parmigiano Reggiano + Béchamel

Chicken Picatta

Boneless Chicken Breast + Shallots + White Wine + Lemon + Capers
European Butter + Served with Potatoes and Vegetables

Fish Of The Day

Market Fish of the Day. Served with Potatoes and Vegetables

Vegetarian Entrée Available upon request



Dolce

NY Cheese Cake

No Bake New York Style Cheese Cake + Raspberry Sauce

Excludes Beverage Service.

Lunch Menu Three

Insalata

Cesare

Romaine Hearts + Anchovy Dressing + Focaccia Croutons + Parmigiano Reggiano



Secondo

Choice of

Rotelle

Rolled Pasta + Prosciutto Cotto + Mozzarella
Parmigiano Reggiano + Béchamel + Tomato Cream Sauce

Fish Of The Day

Market Fish of the Day. Served with Potatoes and Vegetables

Half Free Range Chicken

Half boneless Free Range Chicken + Fresh Herbs + Aged Balsamic Vinegar



Dolce

Ricotta & Pine Nut Tart

Ricotta Cheese Tart + Chocolate + Lemon zest + Crumbled Pine nuts

Includes Beverage Service; Coffee, Tea, and Ice Tea

Lunch Menu Four

Insalata

Antonello Salad

Bibb Lettuce + Organic Hazelnuts + Apples + Pancetta
Gorgonzola + Hardboiled Egg + Red Wine Vinaigrette



Secondo

Choice of

Free Range Chicken Marsala

Half Boneless Chicken + Assorted Mushrooms + Marsala Reduction

Fish Of The Day

Market Fish of the Day. Served with Potatoes and Vegetables

Braised Short Ribs

Braised Boneless Beef Short Ribs + Red Wine. Served with Potatoes and Vegetables

Vegetarian Entrée Available upon request



Dolce

Tiramisu

Lady Fingers + Mascarpone + Espresso + Cocoa

Includes Beverage Service; Coffee, Tea, and Ice Tea

Antipasti Course Addition

Below are some pasta selections you may add to your menu as a mid-pasta course or as an appetizer.

Fusilli Alfredo

Corkscrew Pasta + Parmigiano Reggiano + Panna

Penne Arrabbiata

Slanted Pasta + Spicy Tomato Sauce

Rigatoni Al Pesto

Tubes of Pasta + Basil Pesto + Panna

Mamma Pina

Miniature Beef Ravioli + Bolognese + Parmigiano Reggiano

Ravioli Vodka

Spinach and Ricotta Ravioli + Vodka + Tomato Cream Sauce

Funghi Trifolati

Forest Mushrooms + Garlic + White Wine + European Butter

The following items are also available in exchange for one of the above for

Scampi al Limone

Shrimp + Lemon + Garlic + European Butter

Gamberi alle Erbe

Grilled Shrimp + Fresh Herbs + Liguria Olive Oil

Assaggini Tray Passed Hors d' Oeuvres

Hot Tray Passed Hors d' Oeuvres

Focaccia di Recco

Thin Focaccia + Italian Chesses + Truffle Salt

Salsicca alla Griglia

Grilled Calabrese Sausage + Bamboo Skewer

Ravioli Fritti

Fried Ravioli + Jalapeño + Italian Cheese

Funghi Farciti:

Baked Mushrooms + Jumbo Crab Meat

Arancine

Sicilian Rice Balls + Ground Veal + Sweet Peas

Meatball Skewers

Veal Mestball Skewers

Filet Panini

Sliced Filet Panini + Gorgonzola Cheese

Foccacia Farciti

Foccacia Bread Stuffed With + Parma Cotto + Pine Nuts
Roasted Pepper + Spinach + Fontina Cheese

Cold Tray Passed Hors d' Oeuvres

Salmone Affumicato:

Toasted Bread + Norwegian Smoked Salmon + Capers + Mascarpone + Leeks

Asparagi e Prosciutto

Grilled Asparagus + Prosciutto San Daniele + Aged Balsamic Vinegar

Tonno

Sushi Grade Ahi Tuna + Cajun Spices + Soy Sauce

Mozzarella And Melon

Cilingine Mozzarella + Cantaloupe + Organic Olive Oil

Spiedino di Mozzarella

Baby Heirloom Tomatoes + Fiori Di Gioia Mozzarella

Bruschetta

Toasted Rustic Bread + Chopped Tomatoes + Sweet Basil + Organic Olive Oil

Beets and Feta

Roasted Beets + Feta Cheese + Aged Balsamic Vinegar

Pear Gorgonzola

Tart Shell Filled With Poached Pear + Gorgonzola + Walnuts

Crab Cocktail

Crab Meat + Cocktail Sauce + Micro Arugula

Antipasto Platter

Assorted Meats + Italian Cheese + Marinated Olives
Roasted Peppers + Eggplant

Small Antipasto Platter

Assorted Meats + Italian Cheese + Marinated Olives

Create Your Own Menu

You may create your own menu by selecting options from the menu choices below

Insalata

Please select one of the following for your salad course

Giardino

Mixed Greens + Italian Herb Dressing + Parmigiano Reggiano

Mixed Salad

Bibb Lettuce + Baby Kale + Sliced Fennel + Apple Cider Vinaigrette + Parmigiano Reggiano

Caprese

Fiori Di Gioia Mozzarella + Cluster Tomatoes + Basil + Arugula + Aged Balsamic Vinegar + Organic Olive Oil

Rucola

Arugula + Baby Artichokes + Sicilian Olive Oil + White Balsamic Vinegar + Parmigiano Reggiano

Insalata Antonello

Bibb Lettuce + Truffelbert Farms Hazelnuts + Gorgonzola + Hardboiled Egg
Apple + Pancetta + Ligurian Olive Oil Imported Red Wine Vinegar

Cesare

Romaine Hearts + Anchovy Dressing + Focaccia Croutons + Parmigiano Reggiano

Prosciutto and Burrata

Prosciutto San Danielle Aged 24 month + Burrata Cheese + Organic Olive Oil + Sweet Basil

Secondo

Please select three of the following for your entrée course

Pesce Del Giorno

Fish of The Day

Pollo alla Marsala

Half Boneless Free Range Chicken + Shallots + Assorted Mushrooms + Marsala

Vitello alla Sorrentina

Veal Scaloppini + Fontina Cheese + San Marzano Tomatoes

Osso Buco

Braised Veal shank + White Wine + Minced Vegetables + San Marzano Tomatoes

Filet Medallion

Medallions of Filet + Porcini Mushrooms + San Marzano Tomatoes

Lollipop Lamb Chops

Grilled Australian Lamb Chops + Fresh Herbs + Organic Olive Oil
(Prepared medium-rare)

Filetto

8oz Prime Filet + Shallots + Grappa + Rosemary + Mustard
(Prepared medium-rare)

Lombata

16oz Veal Chop + Porcini Mushrooms + Veal Reduction
(Prepared medium-rare)

Brasato Di Manzo

Braised Boneless Beef Short ribs + Red Wine + Assorted Vegetables

Pasta

You may substitute a pasta dish for an entrée or add it as an additional mid-course.

Orecchiette

Pugliese Sausage + Swiss Chard + Pecorino Romano

Mamma Pina

Miniature Beef Ravioli + Bolognese + Parmigiano Reggiano

Lasagna

Layers of Pasta + Meat Ragu + Béchamel + San Marzano Tomatoes

Fusilli al Salmone Affumicato

Corkscrew Pasta + Smoked Salmon + Vodka + Tomato Cream Sauce

Rigatoni

Garlic + Chicken + Sundried Tomatoes + Asparagus

Magro

Ricotta + Spinach + San Marzano tomatoes

Rotelle

Parma Cotta + Mozzarella + Vodka Cream Sauce + Béchamel

Dolce

Please select one.

Salame di Cioccolato

Chocolate Ganache + Ladyfingers + Godiva Chocolate Liquor

Tartufo

Homemade Chocolate Gelato + Dark Chocolate + Cigarette Cookies

Ricotta & Pine Nut Tart

Ricotta Cheese Tart + Chocolate + Lemon zest + Crumbled Pine nuts

Ny Cheesecake

No Bake Cheesecake + Raspberry Sauce

Ciocolatoe e Zabaglione

Chocolate Fudge + Fresh Berries + Zabaglione

Cannoli Piemontesi

Puff Pastry + Zabaglione + Pistachio + Carmel

Tiramisu

Lady Fingers + Mascarpone + Espresso + Cocoa

Torta Della Nonna

Sponge Cake + Pistachio + Chocolate Mousse

Soufle

Choice Of

Grand Manier or Chocolate

For parties of no more than 30 guests

Assaggini di Dolci

Combination of Miniature Desserts

Noci, Frutta, Formaggio, e Cioccolato

Assorted Imported Cheese + Fresh Berries + Chocolate