Capacity for up to 60 Guests

APPETIZERS - Unlimited Choices

Shrimp Cocktail - \$5 per guest Meatballs with Sugo - \$6 per guest Fried Mushrooms - \$4 per guest

Flatbreads - Price per (4) guests

Taleggio and Mushroom Flatbread - \$14

Margherita Flatbread - \$13

Italian Sausage and Pepper Flatbread - \$14

SALADS - Choose One

Hail Caesar \$8 per guest

Romaine, herded croutons, cherry tomatoes and artichokes

Cibo Vino \$7 per guest

Arugula and romaine, red onions, tomatoes, olives and red wine vinaigrette

Tuscan Sun \$8 per guest

Romaine, parmesan, kalamata olives and tomatoes with sundried tomato vinaigrette

ENTREES

Piedmont Chicken \$26 per guest

With artichoke, sundried tomato, and baby spinach with penne pomodoro

Chicken Parmigiana \$25 per guest

Served with penne pomodoro and seasonal vegetables

Chicken Florentine \$27 per guest

Served with penne pomodoro and seasonal vegetables

Pomodoro Penne \$24 per guest

Served with seasonal vegetables

Fresh Salmon \$26 per guest

Served with tarragon butter, roasted potatoes and seasonal vegetables

Dill Salmon \$26 per guest

Served with roasted potatoes and seasonal vegetables

Saffron Shrimp Risotto \$27 per guest

Saffron broth, sauteed large shrimp, tomato relish and basil olive oil

Filet Au Poivre \$42 per guest

Served with brandy peppercorn, mushroom sauce, seasonal vegetables and roasted potatoes

Top Sirloin \$32 per guest

Served with Bordeaux sauce, seasonal vegetables and roasted red potatoes

Braciola Al Sugo \$34 per guest

Braised rolled beef with spinach, parmigiana, currants and breadcrumbs, served with seasonal vegetables and roasted potatoes

DESSERTS - Choose 1-3

Tiramisu - \$9 per guest

Cannoli - \$9 per guest

Limonetta Cake - \$9 per guest