

Italian Menu

(Pricing does not include tax.)

A la Carte (per person)

Capellini al Pomodoro \$22
Angel hair pasta, chopped tomatoes, garlic, marinara sauce and fresh basil

Tagliatelle alla Bolognese \$27
Pasta ribbons with traditional meat ragu and Grana Padano

Calamarata con Pesto alla Pugliese \$25
Large ring pasta tossed with Genoa pesto and oven-roasted tomatoes; topped with burrata cheese and toasted pinenuts

Pennoni alla Vodka \$28
Large pasta tubes with bacon, vodka-cream-tomato sauce with Grana Padano

Conchiglie al Pollo \$28
Shell pasta, chicken breast, broccoli, sun-dried tomatoes, pecorino cheese, roasted garlic and Trebbiano wine

Cappellacci di Zucca \$30
Ravioli filled with butternut squash and walnuts served with tomato sauce, brown butter, Grana Padano and crispy sage

Ravioli alla Lucana \$30
Organic spinach ravioli filled with Italian sausage, ricotta, Grana Padano and fennel; topped with fresh tomatoes, spicy tomato sauce with imported peperoncino, pecorino papato cheese and fresh basil

Cannelloni al Forno \$30
Large fresh pasta tubes filled with free-range rotisserie chicken, sun-dried tomatoes, ricotta, pecorino, smoked mozzarella and organic spinach; topped with béchamel, marinara and mushrooms

Antipasti & Dolci Platters

SERVES 15 GUESTS

Carcofi Ripiene \$95
Sliced Artichoke bottoms stuffed with shrimp and lemon sauce

Bruschetta al Pomodoro \$60
Grilled Il Fornaio ciabatta bread rubbed with garlic and topped with marinated chopped tomatoes, basil and Kalamata olives

Spiendini di Salsiccia \$75
Pork sausage skewers with bell peppers and onions, drizzled with spicy sauce

Calimari Fritti \$80
Deep-fried baby squid served with spicy marinara sauce

Torre di Mare \$200
A 4 tiered delight of chilled shrimp, pancetta wrapped scallops, smoked salmon with goat cheese, and calameretti

Biscotti Misti \$88
Assortment of Italian Cookies (100 p/platter)

Mascarpone Cups \$72
Chocolate cups filled with mascarpone cream and fresh strawberries

Italian Mini Dessert Combo \$190
Tiramisu Squares, Rum Squares, Lemon Custard Squares and Trio Chocolate Squares (68 pieces)

Lunch/Dinner Menus

(A 10 person minimum is required for all Lunch/Dinner menus.)

"PISA" Lunch Menu #1

\$45 p/person + taxes

Primo Piatto (Please Select One)

Caprese: Tomatoes & fresh mozzarella, basil, drizzled with olive oil

Insalata Cesarina: Romaine lettuce, Parmesan cheese, focaccia croutons, homemade Caesar dressing

Secondi Piatti (Please Select One)

Pollo alla Marsala: Sautéed chicken w/ mushrooms tossed in a marsala cream sauce.
Served with roasted potatoes and seasonal vegetables.

Penne alla Vodka: Penne pasta tossed in a vodka-cream-tomato sauce and parmesan cheese.

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Dessert

Tiramisu

"FIRENZE" Lunch Menu #2:

\$49 p/person + taxes

Primo Piatto

Insalata Del Forno: Mixed greens, toasted herbed croutons, shaved Parmigiano, House Vinaigrette

"MILANO" Dinner Menu #1

\$59 p/person + taxes

Insalate

Insalata Cesarina: Romaine lettuce, Parmesan cheese, focaccia croutons, homemade Caesar dressing

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Secondi Piatti (Please Select One)

Penne alla Bolognese: Penne pasta, traditional meat ragout and Parmesan cheese

Penne Prima Vera: Penne Pasta with fresh seasonal vegetables, tossed with garlic olive oil

"PORTOFINO" Dinner Menu #2

\$62 p/person + tax

Insalate

Insalata Del Forno: Mixed greens, toasted herbed croutons, shaved Parmigiano, House Vinaigrette

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Secondi Piatti (Please Select One)

Penne alla Vodka: Penne pasta tossed in a vodka-cream-tomato sauce and parmesan cheese.

"ROMANO" Dinner Menu #3

\$69 p/person + tax

Insalate (Please Select One Salad)

Insalata Cesarina: Romaine lettuce, Parmesan cheese, focaccia croutons, homemade Caesar dressing

Insalata De Spinaci: Organic baby spinach salad with aged ricotta, red onions, apple wood-smoked bacon, Champignon mushrooms and toasted walnuts; Dijon vinaigrette

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Primi Piatti

Casonezei con Stracchino e Pere: Homemade ravioli filled with roasted pear, parmigiano-reggiano and tossed with asparagus, stracchino and cheese cream sauce topped with toasted walnuts

Secondi Piatti (Please Select One)

Conchiglie al Pollo: Shell pasta, chicken breast, broccoli, sun dried tomatoes, pecorino cheese, roasted garlic & trebbiano wine

Penne Prima Vera: Penne pasta with fresh seasonal vegetables, tossed with garlic olive oil

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Dessert

Tiramisu

Pollo alla Marsala: Sautéed chicken w/ mushrooms tossed in a marsala cream sauce.

Served with roasted potatoes and seasonal vegetables.

Salmone alla Griglia: Salmon filet cooked on the wood-fired grill finished with lemon parsley vinaigrette.

Served with seasonal vegetables and mashed potatoes.

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Dessert

Tiramisu

Pollo Toscano: Wood-fired Free Range rotisserie chicken Served with seasonal vegetables and mashed potatoes.

Salmone alla Griglia: Salmon filet cooked on the wood-fired grill finished with lemon parsley vinaigrette.

Served with seasonal vegetables and mashed potatoes.

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Dessert

Tiramisu

Secondi Piatti (Please Select One)

Penne alla Vodka: Penne pasta tossed in a vodka-cream-tomato sauce and parmesan cheese.

Petto di Pollo al Peperoncino: Grilled Free Range double chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine and Dijon mustard Served with roasted potatoes and vegetables.

Branzino al Prosecco: Filet of seabass with tomatoes, artichokes, and prosecco wine

Served with seasonal vegetables and Yukon creamer potatoes.

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Dessert (Please Select One)

Rosina al Cioccolato: Chocolate mousse, fresh raspberries, cake soaked with triple sec, served with crème anglaise

Cannoli: Handcrafted rolled pastry shell with a sweet ricotta and orange filling, garnished with cherries and powdered sugar

"VENETIZA" Dinner Menu #4

\$75 p/person + tax

Insalate (Please Select One Salad)

Insalata Cesarina: Romaine lettuce, Parmesan cheese, focaccia croutons, homemade Caesar dressing

Insalata Del Forno: Mixed greens, toasted herbed croutons, shaved Parmigiano, House Vinaigrette

Minestrone di Verdure: Seasonal vegetable soup

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Primi Piatti

Portobello Oreganato: Baked Portobello mushroom stuffed with bread crumbs, Parmesan cheese and oregano

Secondi Piatti (Please Select One)

Branzino con Salsa di Peperoni Rossi: Blue nose seabass with puree of roasted red bell pepper sauce
Served with roasted potatoes and vegetables.

Penne alla Puttanesca: Pasta tubes with crushed tomato, black olives and capers

Filetto al Gorgonzola: Beef tenderloin grilled medium rare with gorgonzola sauce
Served with roasted potatoes and vegetables.

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Dessert (Please Select One)

Tiramisu

Cannoli: Handcrafted rolled pastry shell with a sweet ricotta & orange filling, garnished w/ cherries & powdered sugar