

DINNER

Barolo Dinner Menus

APPETIZER

Arugola e Parmigiano

Fresh leaves of arugola tossed with house vinaigrette and topped with shaved Parmesan cheese

ENTRÉE Choice of

Ravioli de Mele

Ravioli with granny smith apple, served with lamb ragu

Orecchiette con Gamberi

Orecchiette pasta tossed with savory shrimp and broccoli rabe in spicy tomato sauce

Galletto alla Salvia

Roasted free-range chicken in a sage sauce with roasted potatoes and sautéed spinach

DOLCI

Tiramisu

Layered cake with mascarpone, ladyfingers and espresso coffee

APPETIZER Choice of

Caesar Salad

Classic Caesar salad with fresh romaine leaves, croutons and Parmesan cheese

Spinaci e Fragole

Baby spinach leaves, strawberries and almonds with poppy seed vinaigrette

ENTRÉE Choice of

Risotto al Barolo con L'uva

Our specialty risotto with Barolo wine sauce and grapes

Galletto alla Salvia

Roasted free-range chicken in a sage sauce with roasted potatoes and sautéed spinach

Branzino con Carciofi

Pan seared Mediterranean sea bass with artichokes and roasted potatoes

DOLCI

Tiramisu

Layered cake with mascarpone, ladyfingers and espresso coffee

APPETIZER Choice of

Mozzarella di Bufala alla Caprese

Imported fresh buffalo mozzarella with sliced tomatoes and fresh basil leaves

Calamari alla Griglia

Grilled calamari served over a salad of tomato, cucumber and red onion tossed with lemon vinaigrette and sprinkled with basil crumbs

ENTRÉE *Choice of*

Ravioli di Funghi e Salvia

Small homemade ravioli filled with wild mushrooms and served with a sage brown butter sauce and sprinkled with Parmesan cheese

Salmone Grigliato con Asparagi

Grilled salmon served with asparagus and roasted new potatoes accented with basil-thyme sauce

Tagliata di Manzo al Rosmarino

Sliced sirloin steak with crunchy shoestring potatoes scented with rosemary

DOLCI *Choice of*

Tiramisu

Layered cake with mascarpone, ladyfingers and espresso coffee

Tortino di Cioccolato Fondente

Flourless dark chocolate cake with white chocolate sauce and fresh berries

APPETIZER *Choice of*

Caesar Salad

Classic Caesar salad with fresh romaine leaves, croutons and Parmesan cheese

Spinaci e Fragole

Baby spinach leaves, strawberries and almonds with poppy seed vinaigrette

PASTA *Choice of*

Risotto al Barolo con L'uva

Our specialty risotto with Barolo wine sauce and grapes

Penne con Prosciutto e Radicchio

Penne with sautéed radicchio and diced prosciutto

ENTRÉE *Choice of*

Scampi alla Griglia

Extra large shrimp grilled with garlic and fresh herbs on a bed of fragola pasta

Dentice con Patate

Pan seared red snapper served with roasted potatoes and asparagus

Tagliata di Manzo al Rosmarino

Sliced sirloin steak with crunchy shoestring potatoes scented with rosemary

DOLCI *Choice of*

Crostatina di Frutta Fresca

Fresh fruit tart with mixed berries and English cream

Tortino di Cioccolato Fondente

Flourless dark chocolate cake with white chocolate sauce and fresh berries

Customized Menu

Make selections from the seated banquet menu that follows

APPETIZER *Choice of 2*

Please select two appetizers from our banquet menu

PASTA

Please select one pasta from our banquet menu

ENTRÉE *Choice of 3*

Please select three entrée choices from our banquet menu

DOLCI *Choice of 2*

Please select two desserts from our banquet menu

Seated Banquet Menu

Appetizers

Antipasto Misto

A selection of Parma prosciutto, grilled and marinated vegetables and fresh mozzarella

Tartara di Tonno

Fresh tuna tartare with avocado puree, cucumber salad and parsley vinaigrette

Mozzarella di Bufala alla Caprese

Imported fresh buffalo mozzarella with sliced tomatoes and fresh basil leaves

Calamari alla Griglia

Grilled calamari served over a salad of tomato, cucumber and red onion tossed with lemon vinaigrette and sprinkled with basil crumbs

Prosciutto e Melone

Parma prosciutto with sliced seasonal melon

Insalata Mista

Baby mixed field greens with house vinaigrette

Caesar Salad

Classic Caesar salad with fresh romaine leaves, croutons and Parmesan cheese

Arugola e Parmigiano

Fresh leaves of arugola tossed with house vinaigrette and topped with shaved Parmesan cheese

Spinaci e Fragole

Baby spinach leaves, strawberries and almonds with a poppy seed vinaigrette

Tricolore e Parmigiano

Arugola, radicchio and endive with Parmesan cheese and balsamic vinaigrette

Spinaci con Gorgonzola

Baby spinach, Gorgonzola cheese and sunflower seeds tossed with pumpkin oil dressing

Insalata con la Frutta

Roasted red beets, endive and sliced pears with blue cheese

Pasta

Rigatoni con Pomodoro e Ricotta Salata

Rigatoni with tomato, fresh basil and fresh Sicilian dried ricotta cheese

Penne alla Vodka

Penne pasta tossed with a classic creamy vodka sauce

Penne e Tartufo

Penne pasta tossed with creamy cheese fondue, braised leeks and drizzled with truffle oil

Rigatoni alla Buttera

Rigatoni with a rich sauce of sweet and spicy sausage, peas, tomato and cream

Orecchiette con Gamberi

Orecchiette pasta tossed with savory shrimp and broccoli rabe in spicy tomato sauce

Ravioli di Funghi e Salvia

Small homemade ravioli filled with wild mushrooms and served with a sage brown butter sauce and sprinkled with Parmesan cheese

Ravioli di Ricotta e Spinaci

Homemade ravioli filled with ricotta cheese and spinach tossed in fresh tomato sauce

Ravioli di Mele

Homemade ravioli filled with granny smith apples and Caciotta cheese, served with a savory lamb ragu

Risotto al Barolo con L'uva

Our specialty risotto with Barolo wine sauce and grapes

Risotto con Asparagi

Carnarolli rice slow cooked with Parmesan cheese, asparagus and truffle oil

Entrees

Verdure al Cartoccio

Baby vegetables baked in parchment paper served with Parmesan mousse and balsamic fudge

Salmone con Carciofi alla Genovese

Grilled salmon served with braised artichokes and oven dried tomatoes

Salmone Grigliato con Asparagi

Grilled salmon served with asparagus and roasted new potatoes accented with basil-thyme sauce

Branzino con Carciofi

Pan seared Mediterranean sea bass with artichokes and mashed potatoes

Acqua Pazza

Mediterranean sea bass poached in lime and tomato broth with potatoes, black olives and zucchini

Dentice con Patate

Pan seared red snapper served with roasted potatoes and asparagus

Scampi alla Griglia

Extra large shrimp grilled with garlic and fresh herbs on a bed of fragola pasta

Galletto alla Salvia

Roasted free-range chicken in a sage sauce with roasted potatoes and sautéed spinach

Petto di Pollo con Funghi

Chicken breast stuffed with mushrooms and served with grilled radicchio and scamorza cheese



Costoletta D'agnello

Roasted rack of lamb served with roasted potatoes and Porcini mushroom sauce

Costoletta D'agnello con Asparagi

Herb crusted lamb chops served with asparagus and crushed parsley potatoes

Tagliata di Manzo al Rosmarino

Sliced sirloin steak with crunchy shoestring potatoes scented with rosemary

Filetto di Manzo al Barolo

Filet mignon with Barolo wine sauce, pearl onions and sautéed spinach

Desserts

Crostatina di Frutta Fresca

Fresh fruit tart with mixed berries and English cream

Crème Brulee

Caramelized vanilla custard

Crostatina di Mele

Puff pastry apple tart with vanilla ice cream

Tortino di Cioccolato Fondente

Flourless dark chocolate cake with white chocolate sauce and fresh berries

Tiramisu

Layered cake with mascarpone, ladyfingers and espresso coffee

Fragole all'Aceto Balsamico

Fresh strawberries served with a yogurt and balsamic vinegar sauce

LUNCH

Group menus for lunch

APPETIZER

Insalata Mista

Baby mixed field greens with house vinaigrette

ENTRÉE Choice of

Cavatelli alla Trapanese

Cavatelli with sun dried tomato pesto, olives, capers and almonds spicy tomato sauce

Penne con Prosciutto e Radicchio

Penne with sautéed radicchio and diced prosciutto

Risotto al Barolo con L'uva

Our specialty risotto with Barolo wine sauce and grapes

DOLCI

Tiramisu

Layered cake with mascarpone, ladyfingers and espresso coffee

APPETIZER

Arugola e Parmigiano

Fresh leaves of arugola tossed with house vinaigrette and topped with shaved Parmesan cheese

ENTRÉE Choice of

Ravioli de Mele

Ravioli with granny smith apple, served with lamb ragu

Orecchiette con Gamberi

Orecchiette pasta tossed with savory shrimp and broccoli rabe in spicy tomato sauce

Galletto alla Salvia

Roasted free-range chicken in a sage sauce with roasted potatoes and sautéed spinach

DOLCI

Tiramisu

Layered cake with mascarpone, ladyfingers and espresso coffee

APPETIZER Choice of

Caesar Salad

Classic Caesar salad with fresh romaine leaves, croutons and Parmesan cheese

Spinaci e Fragole

Baby spinach leaves, strawberries and almonds with poppy seed vinaigrette

ENTRÉE Choice of

Risotto al Barolo con L'uva

Our specialty risotto with Barolo wine sauce and grapes

Galletto alla Salvia

Roasted free-range chicken in a sage sauce with roasted potatoes and sautéed spinach

Branzino con Carciofi

Pan seared Mediterranean sea bass with artichokes and roasted potatoes

DOLCI

Tiramisu

Layered cake with mascarpone, ladyfingers and espresso coffee

APPETIZER Choice of

Mozzarella di Bufala alla Caprese

Imported fresh buffalo mozzarella with sliced tomatoes and fresh basil leaves

Calamari alla Griglia

Grilled calamari served over a salad of tomato, cucumber and red onion tossed with lemon vinaigrette and sprinkled with basil crumbs

ENTRÉE Choice of

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Small homemade ravioli filled with wild mushrooms and served with a sage brown butter sauce and sprinkled with Parmesan cheese

Salmone Grigliato con Asparagi

Grilled salmon served with asparagus and roasted new potatoes accented with basil-thyme sauce

Tagliata di Manzo al Rosmarino

Sliced sirloin steak with crunchy shoestring potatoes scented with rosemary



DOLCI Choice of

Tiramisu

Layered cake with mascarpone, ladyfingers and espresso coffee

Tortino di Cioccolato Fondente

Flourless dark chocolate cake with white chocolate sauce and fresh berries

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OR

Miniature Dessert Selections

Chef's selection of mini cheesecakes, fruit tarts, cream puffs, vol au vents, brownies, chocolate dipped strawberries and more...



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Prosciutto e Melone

Parma prosciutto with sliced seasonal melon

Insalata Mista

Baby mixed field greens with house vinaigrette

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Arugola e Parmigiano

Fresh leaves of arugola tossed with house vinaigrette and topped with shaved Parmesan cheese

Spinaci e Fragole

Baby spinach leaves, strawberries and almonds with a poppy seed vinaigrette

Tricolore e Parmigiano

Arugola, radicchio and endive with Parmesan cheese and balsamic vinaigrette

Spinaci con Gorgonzola

Baby spinach, Gorgonzola cheese and sunflower seeds tossed with pumpkin oil dressing

Insalata con la Frutta

Roasted red beets, endive and sliced pears with blue cheese

Pasta

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Ravioli di Ricotta e Spinaci

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Risotto al Barolo con L'uva

Our specialty risotto with Barolo wine sauce and grapes

Barolo

Risotto con Asparagi

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Tagliata di Manzo al Rosmarino

Sliced sirloin steak with crunchy shoestring potatoes scented with rosemary

Filetto di Manzo al Barolo

Filet mignon with Barolo wine sauce, pearl onions and sautéed spinach

Desserts

Crostatina di Frutta Fresca

Fresh fruit tart with mixed berries and English cream

Crème Brulee

Caramelized vanilla custard

Crostatina di Mele

Puff pastry apple tart with vanilla ice cream

Tortino di Cioccolato Fondente

Flourless dark chocolate cake with white chocolate sauce and fresh berries

Tiramisu

Layered cake with mascarpone, ladyfingers and espresso coffee

Fragole all'Aceto Balsamico

Fresh strawberries served with a yogurt and balsamic vinegar sauce

PASSED HORS D'OEUVRES

HOT

Polentina con Anatra e Fichi

Crispy squares of fried polenta topped with sliced duck breast and fig jam

Bigne di Caprino alle Erbe

Herbed goat cheese puffs

Cicchetto di Zucca

Shots of homemade butternut squash soup garnished with lobster

Polpettine di Vitello

Savory miniature veal meatballs with a touch of tomato sauce

Maryland Crab Cakes

Delicate crab cakes golden brown served with roasted red pepper sauce

Wild Mushroom Vol au Vent

Miniature pastry shell filled with wild mushroom compote

Gamberi Pepe Rosa

Chilled cocktail shrimp with pink pepper and horseradish-watermelon couli

Country Pizza

Miniature pizza topped with veal, prosciutto, tomato, and mozzarella cheese

Artichoke Pizzette

Miniature pizza topped with artichoke and mozzarella

Rosemary Chicken Tenders

Grilled and served on a skewer with roasted pepper scented with rosemary

Raviolini Fritti di Funghi

Miniature fried ravioli filled with wild mushrooms and dusted with Parmesan cheese

Raviolini Fritti

Fried cheese filled raviolini with tomato sauce for dipping

Arancini di Riso

Classic Italian saffron and cheese infused balls of rice with peas, lightly fried

Gamberi Mandorlati

Coconut almond shrimp on skewers with honey ginger sauce

Spiedini di Manzo

Beef tenderloin tips grilled on a skewer with bell peppers and spicy peanut sauce

Cold

Cicchetto di Pomodoro

Shots of homemade gazpacho soup served chilled with a scallop garnish

Prosciutto e Melone

Parma prosciutto wrapped around seasonal melon

Spiedini di Mozzarella

Marinated cherry tomatoes and fresh mozzarella on a skewer

Endivia e Caprino

Endive stuffed with goat cheese

Crostini Misti

Focaccia crostini with eggplant Caponata

Carpaccio di Manzo con Arugola e Parmigiano

Beef carpaccio with arugola and Parmesan cheese on a focaccia crostini

Roquefort in Belgian Endive

Fresh endive leaves complimented with blue cheese

Smoked Salmon Chiffonade on Pumpnickel Crouton

House cured smoked salmon slivers with cream cheese and chives

Grapes Dolcelatte with Crushed Pistachios

Grapes rolled in mascarpone cheese and crusted pistachios

Caviar New Potatoes

Carved cup of new potato filled with sour cream and topped with caviar

Bruschetta

Sundried and fresh tomatoes with basil and olive oil on toasted bread

Tapanade Provençal

A flavorful paste of anchovies, black olives, capers and fresh basil, on toasted crouton

Mixed Wild Mushroom Crostini

Toasted crostini spread with chopped mixed wild mushrooms and Pecorino cheese

Asparagus en Endives, Lemon Mousse

Endive leaf filled with creamy lemon mousse and topped with an asparagus tip

Cucumber Cup with Dill Cream and Caviar

Carved cucumber cup filled with dill sour cream and topped with caviar

Mascarpone Bruschetta

Mascarpone cheese whipped with sundried tomato and basil on toasted baguette