



## **BANQUET LUNCH MENU #1**

### **SALAD**

#### **House Salad**

Mixed field greens salad, carrot curls, cherry tomatoes and our spicy Italian vinaigrette

### **MAIN COURSE**

#### **Baked Macaroni Bolognese**

Short Ziti baked with a Bolognese sauce and topped with cheese

#### **Penne Rigate Gorgonzola**

Penne rigate pasta, tossed with garlic & asparagus and topped with a creamy gorgonzola cheese sauce

#### **Chicken Parmigiana**

Parmesan-breaded chicken breast, fried and topped lemon butter sauce served with spaghetti

### **DESSERT**

#### **Gelato or Sorbet**

\$18.99 per person

(Beverage, tax and 20% gratuity not included)



## **BANQUET LUNCH MENU #2**

### **SALAD**

#### **Caesar Salad**

Our own Caesar salad, garlic croutons & parmigiano reggiano shavings on fresh romaine lettuce

### **MAIN COURSE**

#### **Spaghetti all'Americana**

Spaghetti all' Americana as it's known in Italy. This is our version of Spaghetti with meatballs

#### **Fettuccine Alfredo**

Three large shrimp topping traditional Fettuccine Alfredo

#### **Roasted Chicken Balsamic**

Roasted chicken breast with a Balsamic and raspberry glaze

### **DESSERT**

#### **Sorbet or Gelato**

\$23.99 per person

(Beverage, tax and 20% gratuity not included)



### **BANQUET LUNCH MENU #3**

#### **SALAD**

##### **Siena Salad**

Mixed field greens with diced mango, apple, pecans and goat cheese tossed with a creamy honey-yogurt dressing

#### **MAIN COURSE**

##### **Roasted Chicken Balsamic**

Roasted chicken breast with a Balsamic and raspberry glaze

##### **Tenderloin Medallions**

Three beef tenderloin medallions with a Sangiovese red wine sauce

##### **Rosemary Salmon**

Pan seared fresh salmon with garlic & rosemary

#### **DESSERT**

##### **Caramel Panna Cotta or Cheesecake al Limone**

\$29.99 per person

(Beverage, tax and 20% gratuity not included)

**BANQUET APPETIZERS FOR THE TABLE**

(May we recommend one order per three people)

<b>Calamari</b>	8.50
Fried Calamari Hand –breaded, served with a lightly spicy Marsala-Tomato sauce	
<b>Zucchini</b>	7.50
Fried tender zucchini, served with a Basil Aioli	
<b>Seared Sea Scallop</b>	13.95
Topped with a prosciutto-orange butter & black peppercorn-orange sauce	
<b>Portabella Mushroom with Gorgonzola</b>	8.50
Roasted Portobello mushrooms served with a creamy gorgonzola and hearts of palm sauce	
<b>Lemon Shrimp</b>	9.00
Sautee jumbo shrimp with a garlic & lemon butter sauce and Parsley	
<b>Meatballs</b>	9.50
Campagna Style Meatballs, Beef and Veal meatballs with a buffalo mozzarella center served in a cast iron pot with plenty of San Marzano tomato sauce	
<b>Sausage, Polenta &amp; Onions</b>	8.50
Grilled Italian Sausage, caramelized onions and slices of grilled polenta	
<b>Goat Cheese Caserole</b>	8.95
Layers of roasted tomatoes, caramelized onions and black olives topped with melted basil goat cheese. Served with toasted foccacia crostinis	
<b>Cheese Platter</b>	15.95
A selection of Artisanal Italian cheeses; Fontina Val'd Aosta, Taleggio, Parmigiano Reggiano & Gorgonzola are served with grapes and apples	
<b>Mushrooms Peperoncino</b>	8.50
Sauteed mushrooms in extra virgin olive oil , served in a cast iron pot with spicy peppers	

**BANQUET APPETIZERS PASSED / PLATED**

**Bruschetta di Salmone**

Salmon Carpaccio Bruschetta (\$2.99 per piece)

**Bruschetta di Manzo**

Beef Carpaccio Bruschetta (\$2.99 per piece)

**Bruschetta di Tomato**

Tomato cubes marinated in Italian herbs atop a Bruschetta (\$1.99 per piece)

**Skewer di Marsala**

Chicken breast cubes and mushrooms in Marsala glaze (\$2.99 per piece)

**Skewer di Caprese**

Cherry Tomatoes and Mozzarella in olive oil and basil (\$1.99 per piece)

**Skewer di Scampi Aglio**

Garlic Shrimp (\$2.99 per piece)

**Prosciutto with Asparagus**

Asparagus tip wrapped in Prosciutto (\$2.99 per piece)

**Ala di Pollo Italiana**

Italian marinated chicken wings (\$1.99 per piece)



## **BANQUET DINNER MENU #1**

### **SALAD**

#### **House Salad**

Mixed field greens salad, carrot curls, cherry tomatoes and our spicy Italian vinaigrette

### **MAIN COURSE**

#### **Tuscan Ragu with Pappardelle**

Wide egg pasta with a traditional Tuscan ragu, meat, sausage & porcini mushrooms on a hearty tomato base.

#### **Chicken Picatta**

Chicken Breast with capers, artichokes, roasted Italian sweet peppers and a lemon butter sauce. Served atop thin lemon-scented Tagliolini pasta

#### **Shrimp Alfredo**

Sauteed jumbo shrimp with garlic & steamed Broccoli, tossed with fettuccine and our fresh Alfredo sauce

### **DESSERT**

#### **Caramel Panna Cotta**

\$29.99 per person

(Beverage, tax and 20% gratuity not included)



## **BANQUET DINNER MENU #2**

### **SALAD**

#### **House Salad**

Mixed field greens salad, carrot curls, cherry tomatoes and our spicy Italian vinaigrette

### **MAIN COURSE**

#### **Baked Ziti Bolognese**

Ziti pasta, baked with a Bolognese sauce and topped with Buffalo Mozzarella

#### **Rosemary Salmon**

Pan-seared fresh salmon infused with rosemary and garlic, served on a bed of mashed potatoes and sautéed vegetables

#### **Roasted Chicken**

Roasted chicken breast with a Balsamic and raspberry glaze, Herb-roasted potatoes and sautéed vegetables

### **DESSERT**

#### **Cheesecake al Limone**

\$34.99 per person

(Beverage, tax and 20% gratuity not included)



### **BANQUET DINNER MENU #3**

#### **SALAD**

##### **Caesar Salad**

Our own Caesar salad, garlic croutons & parmigiano reggiano shavings on fresh romaine lettuce

#### **MAIN COURSE**

##### **Chicken Marsala with Fettuccine**

Fettuccine tossed with butter and parsley, served with porcini mushrooms and lightly breaded chicken breast on a Marsala cream sauce

##### **Lemon Shrimp**

Sauteed jumbo shrimp with a garlic & lemon butter sauce and parsley, served with eggplant, zucchini, squash and tomato "torta"

##### **Cheese Ravioli**

Ravioli stuffed with ricotta cheese and topped with a house made Bolognese sauce and melted mozzarella cheese

#### **DESSERT**

##### **Torta di Cioccolato alla Nutella or Cheesecake al Limone**

\$39.99 per person

(Beverage, tax and 20% gratuity not included)



## **BANQUET DINNER MENU #4**

### **SALAD**

#### **Caesar Salad**

Our own Caesar salad, garlic croutons & parmigiano reggiano shavings on fresh romaine lettuce

### **MAIN COURSE**

#### **Rosemary Salmon**

Pan-seared fresh salmon infused with rosemary and garlic, served on a bed of mashed potatoes and sautéed vegetables

#### **Piccolo Filet**

8 oz. tenderloin filet, broiled to perfection served with poblano scalloped potatoes and sautéed vegetables

#### **Roasted Chicken**

Roasted chicken breast with a Balsamic and raspberry glaze, Herb-roasted potatoes and sautéed vegetables

### **DESSERT**

**Torta di Ciocolate alla Nutella or Cheesecake al Limone**

\$44.99 per person

(Beverage, tax and 20% gratuity not included)



## **BANQUET DINNER MENU #5**

### **FIRST COURSE**

#### **Bruschetta di Tomate**

Tomato atop our homemade crostini, topped with fresh basil and olive oil

### **SALAD**

#### **Genovese Salad**

Spinach salad with tomato, onions, artichokes, roasted garlic & honey balsamic vinaigrette

### **MAIN COURSE**

#### **Piccolo Filet**

8 oz. tenderloin filet, broiled to perfection served with poblano scalloped potatoes and sautéed vegetables

#### **Lemon Shrimp**

Sautéed jumbo shrimp with a garlic & lemon butter sauce and parsley, served with eggplant, zucchini, squash and tomato "torta"

#### **Chicken Marsala with Fettuccine**

Fettuccine tossed with butter and parsley, served with porcini mushrooms and lightly breaded chicken breast on a Marsala cream sauce

### **DESSERT**

#### **Torta di Ciocolate alla Nutella or Cheesecake al Limone**

\$49.99 per person

(Beverage, tax and 20% gratuity not included)



## **BANQUET DINNER MENU #6**

### **FIRST COURSE**

#### **Lemon Shrimp**

Sautee jumbo shrimp with a garlic & lemon butter sauce and Parsley

### **SALAD**

#### **Genovese Salad**

Spinach salad with tomato, onions, artichokes, roasted garlic & honey balsamic vinaigrette

### **MAIN COURSE**

#### **Rib Eye Morella**

16 oz. Angus rib eye steak topped with diced mushrooms and a morel mushroom & brandy sauce served with mashed potatoes, sauteed vegetables

#### **Mediterranean Branzino**

Mediterranean Sea Bass steamed in Extra-virgin olive oil with parsley, lemon, shallots & capers served with roasted potatoes

#### **Veal Chop Valdostana**

14 oz. Veal chop, lightly filled with Fontina Val d'Aosta cheese and fresh sage, served with mashed potatoes valdostana and grilled asparagus

### **DESSERT**

**Torta di Ciocolate alla Nutella** or **Cheesecake al Limone**

\$54.99 per person

(Beverage, tax and 20% gratuity not included)



## **BANQUET DINNER MENU #7**

### **FIRST COURSE**

#### **Seared Sea Scallop**

Topped with a prosciutto-orange butter & black peppercorn-orange sauce

### **SALAD**

#### **Siena Salad**

Mixed field greens with diced mango, apple, pecans, cashews, and goat cheese. Tossed with a creamy honey-yogurt dressing

### **MAIN COURSE**

#### **Citrus Tuna**

Seared rare and served with a black peppercorn-orange sauce, served atop sautéed spinach and drizzled with a balsamic reduction

#### **Dry Rubbed Rack of Lamb**

Dry rubbed rack of lamb, served with poblano scalloped potatoes and grilled asparagus

#### **Piccolo Filet**

8 oz. tenderloin filet, broiled to perfection served with poblano scalloped potatoes and sautéed vegetables

### **DESSERT**

#### **Torta di Ciocolate alla Nutella or Cheesecake al Limone**

\$59.99 per person

(Beverage, tax and 20% gratuity not included)



## **BANQUET DINNER MENU #8**

### **AMUSE**

#### **Seared Sea Scallop**

Topped with a prosciutto-orange butter & black peppercorn-orange sauce

### **FIRST COURSE**

#### **Lemon Shrimp**

Sautéed jumbo shrimp with a garlic & lemon butter sauce and parsley

### **SALAD**

#### **Siena Salad**

Mixed field greens with diced mango, apple, pecans, cashews, and goat cheese. Tossed with a creamy honey-yogurt dressing

### **MAIN COURSE**

#### **Lobster & Filet**

Half Lobster tail broiled paired with a 6 oz Angus tenderloin filet on with a mustard and white wine sauce accompanied by herb-roasted potatoes, and asparagus

### **DESSERT**

#### **Torta di Cioccolato alla Nutella or Cheesecake al Limone**

\$69.99 per person

(Beverage, tax and 20% gratuity not included)



## **BANQUET WINE SELECTION**

### **HOUSE WINE**

\$30.00/750ml Bottle

**Red, White and Blush**

**\*\*Brands vary according to availability\*\***

### **PREMIUM HOUSE WINE**

\$45.00/750ml Bottle

**Cabernet, Merlot, Pinot Noir, Chardonnay and Pinot Grigio**

**\*\*Brands vary according to availability\*\***

### **EXECUTIVE HOUSE WINE**

\$60.00/750ml Bottle

**California, Chile, Argentina, Italy, France and Spain**

**\*\*Brands vary according to availability\*\***

**\*\*Full Wine List Available upon Request\*\***

A 10% discount will be applied for parties who guarantee at least 1 case of any kind (12 bottles. Case can be mix)