

EVENT MENU

~A combination of~

MISTO DI TERRA

(A variety of seasonal grilled vegetables)

CALAMARI ALLA GRIGLIA

(Slightly breaded grilled squid)

INSALATA CAPRESE

(Mozzarella w/ tomato & basil)

FUNGHI MISTI

(Sautéed wild mushrooms)

~A combination of~

RIGATONI BUTTERA

(Rigatoni w/ crumbled Italian sausage, peas, tomato sauce, a touch of cream)

RAVIOLI BURRO SALVIA

(Homemade ravioli stuffed w/ ricotta & spinach, finished in butter & sage)

SPAGHETTI CON BROCCOLI DI RAPA E RADICCHIO

(Pasta w/ broccoli rabe & grilled radicchio)

~A choice of~

SALMONE ARROSTO

(Roasted salmon w/ sautéed spinach & potatoes)

SCALOPPINE ALL' ERBE

(Veal medallions pan sautéed w/ white wine & fresh herbs)

POLLO ALLA MILANESE

(Pounded chicken breast, breaded, pan sautéed & topped w/ tricolore salad)

FILETTO AL TUTTO PEPE

(Filet mignon w/ pepper cream sauce)

DOLCE E BISCOTTI

(Dessert & cookies w/ coffee or tea)