



2020 Dinner Menu

All menus are complimented by baskets of bread, coffee and tea service.

First Course (Please select one first course for groups over 20 guests)

Roasted Beets with Buffalo Ricotta, Kale, Fried Shallots, Pumpkin Seeds

Polpettine: Wood Fired Veal & Pork Meatballs, Castelvetrano Olives, Ricotta Salata
Gem Lettuce, Lemon and Anchovy Vinaigrette with Garlic Rusks, Parmigiano Reggiano
Zuppe del Giorno

Pink Lady Apples, Arugula, Pickled Onion, Goat Cheese, Candied Pecans

Mista: Mixed Baby Lettuces, Radish, Carrot, Cucumber, Zucchini, Green Beans

Main Course (Guests to select that evening. Menu subject to change)

Grilled Half Chicken al Mattone with Yukon Gold Potatoes, Garlic & Rosemary

Seared Alaskan Halibut, Spinach, Roasted Carrots, Lemon Caper Butter

Gnudi: Spinach Ricotta "Pillows" with Beef Ragu (or Marinara Sauce), Parmigiano
Francobolli: Fonduta Filled Pasta, Artichokes, Snap Peas, Mint, Brown Butter, Pine Nuts

Braised Beef Short Rib, Pioppini Mushrooms, Ramps, Potato Puree, Gremolata

Grilled Ribeye Steak with Potato Puree, Red Wine Sauce, Red Wine Jus (\$10.00 Add)

Dessert (Please select one first course for groups over 30 guests)

Tiramisu, the Classic Italian Dessert

Chocolate Budino: Warm Bittersweet Chocolate Cake with Buffalo Milk Gelato

Panna Cotta with Strawberries

Bunet alla Nonna: Traditional Piemontese Chocolate, Hazelnut, Amaretti Custard

Lemon Mousse with Meringue and Toasted Pistachios

Gelato or Sorbetto

\$80.00 PerPerson

Menus are Seasonal and Subject to Change.



Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.



2020 Family Style Dinner Menu

All menus are complimented by baskets of bread, coffee and tea service.

First Course - Select 3 first courses options to be set on table

Roasted Beets with Buffalo Ricotta, Watercress, Fried Shallots, Pumpkin Seeds
Strawberries, Baby Kale, Buffalo Mozzarella, Pistachios, Aceto Balsamico
Polpettine: Wood Fired Veal & Pork Meatballs, Castelvetrano Olives, Ricotta Salata
Sformatino: Cauliflower Custard, Fonduta, Mache, Peas, Asparagus, Grana Padano
Gem Lettuce, Lemon and Anchovy Vinaigrette with Garlic Rusks, Parmigiano Reggiano
Pink Lady Apples, Arugula, Pickled Onion, Goat Cheese, Candied Pecans
Salumi Misti: Chef's Selection of Cured & Cooked Meats, Grissini
Mista: Mixed Baby Lettuces, Radish, Carrot, Cucumber, Zucchini, Green Beans

Main Course - Select 3 entrée options to be set on table

Grilled Half Chicken with Yukon Gold Potatoes, Garlic & Rosemary
Grilled Mt Lassen Trout with Lentils, Baby Artichokes, Guanciale, Salsify
Seared Alaskan Halibut, Spinach, Roasted Carrots, Lemon Caper Butter
Francobolli: Fonduta Filled Pasta, Artichokes, Snap Peas, Mint, Brown Butter, Pine Nuts
Grilled Ribeye Steak with Potato Puree, Savoy Spinach, Red Wine Sauce
Gnudi: Spinach Ricotta Pillows with Beef Ragu (or Marinara Sauce), Parmigiano
Bistecca alla Fiorentina Grilled Porterhouse Steak

Dessert - Select 3 dessert options to be set on table

Tiramisu, the Classic Italian Dessert
Chocolate Budino: Bittersweet Chocolate Cake
Panna Cotta with Fresh Huckleberries
Traditional Piemontese Chocolate, Halzelnut, Amaretti Custard
Lemon Mousse with Meringue and Toasted Pistachios

\$105.00 Per Person

Menus are Seasonal and Subject to Change.



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