

The Veneto \$30 pp

Includes bread, fountain drinks, coffee, & tea

**add garlic bread for \$1.50 pp*

INSALATE *Choose 1*

HOUSE SALAD Organic mixed greens with shaved red onion, grape tomatoes, candied pecans & ricotta salata cheese, tossed in our balsamic vinaigrette

CAESAR SALAD* Whole romaine, shaved parmesan, house made Caesar dressing, Reggiano & focaccia croutons

MINISTRONE Italian classic vegetable soup topped with pecorino Romano cheese

PASTA *Choose 3*

PASTA PESTO Linguine tossed with a fresh pesto sauce of basil, garlic, olive oil, toasted pine nuts & a touch of cream

PASTA POMODORO Spaghetti tossed with house made pomodoro sauce, sautéed onions, tomatoes, & fresh basil

FETTUCINE ALFREDO Fettucine tossed with a parmesan, garlic cream sauce with a touch of lemon and nutmeg

CLASSIC BEEF LASAGNA Fresh Pasta made with six layers of ground beef, ricotta, mozzarella, provolone & Reggiano cheese, spinach, cremini mushrooms, onion & topped with our tomato basil sauce

PAPPARDELLE BOLOGNESE Old world classic sauce of ground beef, veal, and pork, aromatic vegetables, red wine, tomatoes & a touch of cream

SPAGHETTI & MEATBALLS Spaghetti pasta tossed with our Pomodoro sauce & topped with one of our house made jumbo pork & beef meatballs

DESSERT *Choose 1*

CANNOLI Crisp pastry filled with ricotta cream & chopped chocolate, drizzled with chocolate sauce

TIRAMISU Ladyfingers dipped in Kahlua, brandy & espresso layered with mascarpone & whipped cream

ITALIAN GELATO OR SORBETTI Two scoops of our house made gelato or sorbetti, served with biscotti

The Toscana \$35 pp

Includes bread, fountain drinks, coffee, & tea

**add garlic bread for \$1.50 pp*

ANTIPASTI *Choose 1 (served family style)*

CRISPY BRUSSEL SPROUTS Finished with balsamic reduction and Parmesan Reggiano

FRIED MOZZARELLA House made mozzarella, breaded & lightly fried to a golden perfection, served with our rich plum tomato-basil sauce

FRIED CALAMARI Crispy calamari served with a spicy tomato sauce and paprika aioli

INSALATE *Choose 1*

HOUSE SALAD Organic mixed greens with shaved red onion, grape tomatoes, candied pecans & ricotta salata cheese, tossed in our balsamic vinaigrette

CAESAR SALAD* Whole romaine, shaved parmesan, house made Caesar dressing, Reggiano & focaccia croutons

MINISTRONE Italian classic vegetable soup topped with pecorino Romano cheese

PASTA *Choose 3*

PASTA PESTO Linguine tossed with a fresh pesto sauce of basil, garlic, olive oil, toasted pine nuts & a touch of cream

PASTA POMODORO Spaghetti tossed with house made pomodoro sauce, sautéed onions, tomatoes, & fresh basil

FETTUCINE ALFREDO Fettucine tossed with a parmesan, garlic cream sauce with a touch of lemon and nutmeg

CLASSIC BEEF LASAGNA Fresh Pasta made with six layers of ground beef, ricotta, mozzarella, provolone & Reggiano cheese, spinach, cremini mushrooms, onion & topped with our tomato basil sauce

PAPPARDELLE BOLOGNESE Old world classic sauce of ground beef, veal, and pork, aromatic vegetables, red wine, tomatoes & a touch of cream

SPAGHETTI & MEATBALLS Spaghetti pasta tossed with our Pomodoro sauce & topped with one of our house made jumbo pork & beef meatballs

DESSERT *Choose 1*

CANNOLI Crisp pastry filled with ricotta cream & chopped chocolate, drizzled with chocolate sauce

TIRAMISU Ladyfingers dipped in Kahlua, brandy & espresso layered with mascarpone & whipped cream

ITALIAN GELATO OR SORBETTI Two scoops of our house made gelato or sorbetti, served with biscotti

The Abruzzo \$40 pp

Includes bread, fountain drinks, coffee, & tea

**add garlic bread for \$1.50 pp*

INSALATE *Choose 2*

HOUSE SALAD Organic mixed greens with shaved red onion, grape tomatoes, candied pecans & ricotta salata cheese, tossed in our balsamic vinaigrette

CAESAR SALAD* Whole romaine, shaved parmesan, house made Caesar dressing, Reggiano & focaccia croutons

CAPRESE SALAD Fresh house made mozzarella cheese layered with tomatoes & fresh basil leaves then drizzled with a thick balsamic reduction, local olive and basil oils

MINESTRONE Italian classic vegetable soup topped with pecorino Romano cheese

PASTA/ENTREE *Choose 4*

PASTA PESTO Linguine tossed with a fresh pesto sauce of basil, garlic, olive oil, toasted pine nuts & a touch of cream

PASTA POMODORO Spaghetti tossed with house made pomodoro sauce, sautéed onions, tomatoes, & fresh basil

FETTUCINE ALFREDO Fettucine tossed with a parmesan, garlic cream sauce with a touch of lemon and nutmeg

CLASSIC BEEF LASAGNA Fresh Pasta made with six layers of ground beef, ricotta, mozzarella, provolone & Reggiano cheese, spinach, cremini mushrooms, onion & topped with our tomato basil sauce

PAPPARDELLE BOLOGNESE Old world classic sauce of ground beef, veal, and pork, aromatic vegetables, red wine, tomatoes & a touch of cream

SPAGHETTI & MEATBALLS Spaghetti pasta tossed with our Pomodoro sauce & topped with one of our house made jumbo pork & beef meatballs

PRAWNS SCAMPI White prawns sautéed in garlic, butter, olive oil, white wine & parsley, and finished with a touch of sweet cream and lemon, served over a bed of linguine pasta

CHICKEN SCALLOPINE MARSALA Boneless chicken breast sautéed with fresh mushroom medley in a delicate marsala wine sauce. Served with a side of pasta pomodoro

CHICKEN PARMESAN Breaded & pan fried tender boneless chicken breast, topped with mozzarella cheese & plum tomato-basil sauce. Served with a side of pasta pomodoro

VEAL PARMESAN Breaded & pan fried tender veal cutlet topped with melted mozzarella and plum tomato-basil sauce. Served with a side of pasta pomodoro

EGGPLANT PARMESAN Breaded & pan fried eggplant, layered with fresh mozzarella cheese & plum tomato-basil sauce. Served with a side of pasta pomodoro

DESSERT *Choose 2*

CANNOLI Crisp pastry filled with ricotta cream & chopped chocolate, drizzled with chocolate sauce

TIRAMISU Ladyfingers dipped in Kahlua, brandy & espresso layered with mascarpone & whipped cream

AMARETTO CHEESECAKE A creamy cheesecake with an almond biscotti crust, served with caramel sauce & candied almonds

FLOURLESS CHOCOLATE TORTE Made with Belgian chocolate & served with raspberry sorbetti

ITALIAN GELATO OR SORBETTI Two scoops of our house made gelato or sorbetti, served with biscotti

The Piemonte \$45 pp

Includes bread, fountain drinks, coffee, & tea

**add garlic bread for \$1.50 pp*

ANTIPASTI *Choose 2 (served family style)*

CRISPY BRUSSEL SPROUTS Finished with balsamic reduction and Parmesan Reggiano

FRIED MOZZARELLA House made mozzarella, breaded & lightly fried to a golden perfection, served with our rich plum tomato-basil sauce

FRIED CALAMARI Crispy calamari served with a spicy tomato sauce and paprika aioli

CHARCUTERIE BOARD Prosciutto di Parma, Capicola, & Soppressata served with whole grain mustard, roasted garlic, capers, house pickled vegetables and house roasted tomatoes with herb crostini

CHEESE BOARD Assorted Italian cheeses served with toasted hazelnuts, wild honey, dried apricots, & crostini

INSALATE *Choose 2*

HOUSE SALAD Organic mixed greens with shaved red onion, grape tomatoes, candied pecans & ricotta salata cheese, tossed in our balsamic vinaigrette

CAESAR SALAD* Whole romaine, shaved parmesan, house made Caesar dressing, Reggiano & focaccia croutons

CAPRESE SALAD Fresh house made mozzarella cheese layered with tomatoes & fresh basil leaves then drizzled with a thick balsamic reduction, local olive and basil oils

MINESTRONE Italian classic vegetable soup topped with pecorino Romano cheese

PASTA/ENTRÉE *Choose 4*

PASTA PESTO Linguine tossed with a fresh pesto sauce of basil, garlic, olive oil, toasted pine nuts & a touch of cream

PASTA POMODORO Spaghetti tossed with house made pomodoro sauce, sautéed onions, tomatoes, & fresh basil

FETTUCINE ALFREDO Fettucine tossed with a parmesan, garlic cream sauce with a touch of lemon and nutmeg

CLASSIC BEEF LASAGNA Fresh Pasta made with six layers of ground beef, ricotta, mozzarella, provolone & Reggiano cheese, spinach, cremini mushrooms, onion & topped with our tomato basil sauce

PAPPARDELLE BOLOGNESE Old world classic sauce of ground beef, veal, and pork, aromatic vegetables, red wine, tomatoes & a touch of cream

SPAGHETTI & MEATBALLS Spaghetti pasta tossed with our Pomodoro sauce & topped with one of our house made jumbo pork & beef meatballs

PRAWNS SCAMPI White prawns sautéed in garlic, butter, olive oil, white wine & parsley, and finished with a touch of sweet cream and lemon, served over a bed of linguine pasta

CHICKEN SCALLOPINE MARSALA Boneless chicken breast sautéed with fresh mushroom medley in a delicate marsala wine sauce. Served with a side of pasta pomodoro

CHICKEN PARMESAN Breaded & pan fried tender boneless chicken breast, topped with mozzarella cheese & plum tomato-basil sauce. Served with a side of pasta pomodoro

VEAL PARMESAN Breaded & pan fried tender veal cutlet topped with melted mozzarella and plum tomato-basil sauce. Served with a side of pasta pomodoro

EGGPLANT PARMESAN Breaded & pan fried eggplant, layered with fresh mozzarella cheese & plum tomato-basil sauce. Served with a side of pasta pomodoro

DESSERT *Choose 2*

CANNOLI Crisp pastry filled with ricotta cream & chopped chocolate, drizzled with chocolate sauce

TIRAMISU Ladyfingers dipped in Kahlua, brandy & espresso layered with mascarpone & whipped cream

AMARETTO CHEESECAKE A creamy cheesecake with an almond biscotti crust, served with caramel sauce & candied almonds

FLOURLESS CHOCOLATE TORTE Made with Belgian chocolate & served with raspberry sorbetti

ITALIAN GELATO OR SORBETTI Two scoops of our house made gelato or sorbetti, served with biscotti