



# DINNER

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## BANQUET MENUS

We are delighted that you are considering us for your banquet arrangements. We understand how important your function is to you and we will do everything in our power to ensure that you have a fantastic, first-rate experience!

After you have reserved a time and date for your function, you will need to review this package and make your menu selections in the price bracket you desire. We can also provide you with a custom menu tailored to your needs. Please speak to any of our managers if you would like to create a custom menu.

After deciding on your menu, you will need to fill-out a banquet contract form and work on a floor layout for your party with one of our managers. You will also be required to confirm your guest count 48 hours prior to the event.

After that, it's all in our hands! Just come prepared to enjoy our top-rated food and attentive service and have a truly memorable experience.

Again, thank you for considering us for your special event!



# DINNER

BANQUET MENUS

## Classico

\$22.95 per person (excluding tax & 20% gratuity)

### Openers

Your choice of soft drinks and/or iced tea.  
Fresh, warm bread served with our signature olive oil dip.

### Amuse Bouche

Georges Blanc potato fritter - or - Truffled egg custard

### Appetizers

#### Bruschetta Classica

Grilled country bread with fresh Roma tomatoes, garlic, scallions, basil and white balsamic vinegar.

- or -

#### Bruschetta Brie

Grilled country bread with imported Brie cheese, roasted walnuts and a honey-balsamic glaze.

### Second Course

House Salad - or - Soup of the Day

### Entrées

Select Two:

#### Penne San Remo

Penne with sautéed chicken breast, artichoke hearts and tomatoes in a pesto sauce.

#### Lasagne alla Bolognese

Homemade lasagna pasta layered with seasoned beef ragù, béchamel sauce and mozzarella, finished in the oven.

#### Pollo alla Parmigiana

Breaded and pan-fried chicken breast topped with melted mozzarella cheese and pomodoro sauce; served with fettuccine al pomodoro.

#### Fettuccine all'Alfredo & Pollo

Egg fettuccine tossed in a cream and parmesan cheese sauce, topped with grilled chicken breast.

Select One:

#### Pollo Marsala

Sautéed chicken breast topped with a sweet Florio marsala and mushroom sauce.

#### Salmone alla Piastra

Grilled Atlantic salmon topped with a tomato-lime relish served over risotto parmigiana on a citrus beurre blanc.

#### Churrasco & Salsa Verde

Char-grilled skirt steak served with the traditional Italian green sauce.

#### Lasagne di Pollo

Homemade spinach lasagna pasta layered with roasted chicken, mushrooms, fresh spinach, béchamel sauce and mozzarella cheese, finished in the oven.

### Dessert & Coffee

Homemade Tiramisu / American coffee and/or hot herbal teas.



# DINNER

BANQUET MENUS

## Superiore

\$26.95 per person (excluding tax & 20% gratuity)

### Openers

Your choice of soft drinks and/or iced tea. Fresh, warm bread served with our signature olive oil dip.

### Amuse Bouche

**Black Mission fig stuffed with Gorgonzola cheese and wrapped in prosciutto**

- or -

**Georges Blanc potato fritter with smoked salmon**

- or -

**Seared tuna tetaki over cucumber cappellini**

### Appetizers

#### Bruschetta Misti

An assortment of all our different bruschettas including Classica, Prosciutto, Brie, Funghi & Carciofi and Gamberi.

### Second Course

#### Insalata Estiva

Mixed greens, hearts of palm, carrots, tomatoes and red onions tossed with a macademia, pistachio dressing.

- or -

#### Soup of the Day

### Entrées

Select Two:

#### Churraso & Salsa Verde

Char-grilled skirt steak served with the traditional Italian green sauce.

#### Tortelloni al Salmone

Hand-crafted spinach, herb and ricotta pasta tossed with a cream sauce and seared Atlantic salmon chunks.

#### Gnocchi Quattro Formaggi

Potato dumplings tossed with truffled Brie sauce and toasted walnuts topped with Granny Smith apple slices.

#### Risotto di Funghi

Superfino arborio risotto with porcini, shiitake and button mushrooms, asparagus tips and white truffle essence.

Select One:

#### Salmone alla Piastra

Grilled Atlantic salmon topped with a tomato-lime relish served over risotto parmigiana on a citrus beurre blanc.

#### Scaloppine al Limone

Tender veal cutlets sautéed in lemon, butter and chardonnay wine.

#### Pollo Arostito

Seared and crispy, semi-deboned organic free-range chicken served with truffled parmesan fries.

#### Branzino Picatta

Fresh, boneless Mediterranean sea bass topped with a citrus beurre blanc.

### Dessert & Coffee

Homemade Tiramisu -or- Molten lava chocolate cake / American coffee and/or hot herbal teas.



# Ottimo

\$32.95 per person (excluding tax & 20% gratuity)

# DINNER

BANQUET MENUS

## Openers

Your choice of soft drinks and/or iced tea. Fresh, warm bread served with our signature olive oil dip.

## Amuse Bouche

Truffled egg custard with Osetra caviar

- or -

Seared tuna tetaki over cucumber cappellini

- or -

Sea scallop with caramelized fennel and cummin broth

## Appetizers

### Bruschetta Misti

An assortment of all our different bruschettas including Classica, Prosciutto, Brie, Funghi & Carciofi and Gamberi.

- and -

### Fritto Misto

Flash-fried shrimp and calamari with lemon wheels served with spicy marinara sauce.

## Second Course

### Insalata Estiva

Mixed greens, hearts of palm, carrots, tomatoes and red onions tossed with a macademia, pistachio dressing.

- or -

### Soup of the Day

## Entrées

Select Two:

### Fiocchi di Pera

Pear and ricotta stuffed pasta purses with a creamy blue cheese sauce, roasted pine nuts and parmesan cheese.

### Salmone alla Piastra

Grilled Atlantic salmon topped with a tomato-lime relish served over risotto parmigiana on a citrus beurre blanc.

### Agnolotti d'Aragosta

Hand-crafted, Maine lobster-stuffed pasta topped with a sherry, saffron sauce.

### Rotolini di Pollo

Sautéed chicken breast rolled asparagus, spinach, prosciutto and fontina with a Dijon, sun-dried tomato sauce.

Select One:

### Risotto Frutti di Mare

Oven-roasted fresh clams, mussels, shrimps, calamari and scallops over creamy arborio risotto.

### Scaloppine al Limone

Tender veal cutlets sautéed in lemon, butter and chardonnay wine.

### Tonno & Insalata d'Orzo

Cracked black pepper-crust seared yellowfin tuna (rare) with orzo-grilled vegetable salad in gazpacho vinaigrette.

### Petit Filet Mignon

Grilled 6 oz. filet mignon topped with a creamy Gorgonzola cheese sauce.

## Dessert & Coffee

Baked apple dumpling -or- Molten lava chocolate cake / American coffee and/or hot herbal teas.



# DINNER

BANQUET MENUS

## Kid's Menu

\$8.95 per child 12 and under (excluding tax & 20% gratuity)

### Openers

Your choice of soft drinks, iced tea, and/or fruit juices.  
Fresh, warm bread served with our signature olive oil dip.

### Entrées

Select Two:

#### Chicken Fingers

Sliced chicken breast, battered and flash-fried served with french fries.

#### Pizza Margherita

8" pizza pie topped with our homemade tomato sauce and mozzarella cheese.

#### Cappellini Pomodoro

Angel hair pasta with our homemade tomato sauce.

#### Mac & Cheese

Elbow pasta tossed with American cheese, finished in the oven.

## From the Bar

Price per bottle (excluding tax & 20% gratuity)

### House Wines

### Price

Bolla Cabernet-Sauvignon 1.5 L

\$34

Bolla Merlot 1.5 L

\$34

Bolla Chardonnay 1.5 L

\$34

Bolla Pinot Grigio 1.5 L

\$34

For special deals on 750 mL bottles of wine, please consult our General Manager.

### Cocktails

Classic Sangria

\$18 pitcher

“White” Sangria

\$18 pitcher

Mimosa

\$4 glass

Bloody Mary

\$5 glass

Virgin Mojito

\$3.50 glass