



PRIVATE PARTY MENU

Appetizer

Bruschetta.

Fresh tomatoes, garlic, basil, olive oil and Grana cheese.

Salad

Mista Salad.

Mixed greens, sweet red onions, cherry tomato, blue cheese, with balsamic vinaigrette.

Entrees

Oven Baked Chicken Parmesan.

Served with Spaghetti marinara.

Grilled Salmon.

Yukon gold potato hash, sautéed spinach and topped with lemon caper aioli.

Pesto Gnocchi.

Homemade potato dumplings with homemade pesto cream sauce and fresh tomatoes.

Spaghetti Bolognese.

Prepared with traditional meat sauce with spaghetti pasta.

Dessert

New York Cheesecake

Coffee and Tea

\$44 per person

* (tax, tip, drinks not included)

* Entrees can be changed if needed (there may be an additional charge).

* Current local sales tax rate will apply.