



PRIVATE PARTY MENU

Appetizer

Bruschetta.

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

Fried Calamari.

Fried green beans and artichokes served with chipotle aioli and lemon caper aioli.

Salad

Mista Salad.

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

Caesar Salad.

Romaine hearts, garlic croutons, classic Caesar dressing topped with shaved Parmigiano-Reggiano.

Entrees

Chicken Breast Wrapped With Pancetta.

Stuffed with mushrooms, spinach, mozzarella cheese, served over soft polenta, vegetables, and marsala wine reduction.

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.

Grilled Lamb Tenderloin.

Served with garlic mash potatoes, grilled asparagus, and mushroom brandy sauce.

Filet Mignon.

Garlic Mashed potatoes, grilled asparagus, and gorgonzola compound butter with red wine demi-glaze reduction.

Dessert

Bread Pudding

Coffee and Tea

\$66 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.