



GROUP MENU
Available May 20 - December 1

\$55 per person

SHARED FAMILY APPETIZER

Antipasti Platter aged cheeses, copa, buffalo mozzarella and sopressata

SALAD

Pazzo! Cucina Salad

mixed greens, garden picked herbs, heirloom tomatoes, cucumbers, sun dried cherries and toasted pumpkin seeds. Served with your choice of dressing

ENTREES

Salmon Dolcé

spicy, blood orange glazed, grilled salmon. Served over olive oil roasted Fingerling potatoes topped with shaved fennel, chive and orange salad. Drizzled with a warm citrus vinaigrette

Pappardelle Bolognese

homemade pappardelle pasta tossed with slow roasted ground veal, arugula, peeled cherry tomatoes, crushed red pepper, pine nuts and freshly grated parmesan cheese

Pollo Aqua Limone

scallopini of chicken, lemon-butter sauce, roasted garden and cherry peppers, whipped Parmesan potatoes and crispy onion hay

10 oz. Top sirloin

grilled to perfection, served sliced with crispy onion rings, arugula whipped potatoes and a Chianti demi.

DESSERTS

Vincenzo

Melting chocolate cake Served with homemade vanilla bean ice cream, raspberry sauce and vanilla anglaise

Tiramisu "Italian Classic"

Espresso-soaked lady fingers, mascarpone cream and dark chocolate sauce

Coffee Service