



FOUR COURSE

\$95 PERSONAL
PARTY MENU

APPETIZER

TUSCAN BEAN SOUP
fresh clams, escarole

HOMEMADE BUTTERNUT SQUASH RAVIOLI
toasted walnuts, citrus sugo

MEATBALLS
giant veal meatballs, fresh ricotta, sweet basil

BLACK MUSSELS
roma pomodoro, garlic, hearts of artichoke, colatura

FRITO MISTO
fried calamari, shrimp, sea bass, cherry peppers

SALAD

SEASONAL SALAD
local fresh lettuces, dandelion, red oak. choice of dressing

TUSCAN KALE, ARUGULA, RADICCHIO
citrus white truffle dressing

CEASAR
trevisio, traditional toss, parmesano

ENTREES

SEARED SALMON
butternut squash, cavatelli, kale, brown sugar butter

PIRATA
seared seabass, shellfish "cioppino", Anson Mills polenta

CHICKEN DIAVOLO
organic half chicken cooked under brick, broccoli rabe

CHICKEN PARMESANO
black pepper ricotta stuffing, tomato sugo, arugula, citrus linguini

ROASTED SHORT RIBS OF BEEF
balsamic BBQ, creamy potatoes, tomato candito

GRILLED DRY AGED NY STRIP STEAK
zucca sauce, sauteed Tuscan greens, porcini oil

DESSERTS

VINCENZO
melting chocolate cake with homemade pistachio gelato and "latte di vaniglia"

TIRAMISU
espresso soaked lady fingers, rum laced mascarpone cream with rich dark chocolate

LASAGNETTA
An assortment of seasonal fresh blackberries, raspberries, blueberries and strawberries layered with amaretto spiked cream and crisp pastry

[DATE]