

SAMPLE "D"

MENU ONE

CAPRESE-BURRATA, TOMATO, BASIL  
ANTIPASTO-ASSORTED SALUMI, CHEESE, OLIVES  
BRUSCHETTA- SEASONAL  
\*\*\*  
SALAD-SEASONAL  
ROMANO-GRILLED, PANCETTA, CRUMBLLED  
GORGONZOLA  
\*\*\*  
RICOTTA CAPPELLACCI, ASPARAGUS, MEYER  
LEMON  
SHORT RIB RAVIOLI, HORSERADISH, GRANA  
PADANO  
TAGLIATELLE, VEAL BOLOGNESE, PARMESAN  
\*\*\*  
BRAISED BEEF SHORT RIB, OLIVE OIL POTATOES,  
ROASTED SUMMER VEGETABLES  
BAKED HALIBUT, ASPARGUS RISOTTO, SABA  
GRILLED CHICKEN BREAST, ROSEMARY ROASTED  
POTATO, MARSALA  
EGGPLANT PARMIGIANA  
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TIRAMISU  
CANNOLI  
COOKIE PLATE

MENU TWO

GRILLED PRAWNS, ARUGULA, SALSA VERDE  
OCTOPUS SALAD, GARBANZO, LEMON  
BRUSCHETTA-SEASONAL  
PROSCUITTO, BURRATA, CROSTINI  
\*\*\*  
SALAD-SEASONAL  
ROMANO-GRILLED, PANCETTA, CRUMBLLED  
GORGONZOLA  
\*\*\*  
LOBSTER AGNOLOTTI  
RICOTTA CAPPELLACCI, ASPARAGUS, MEYER  
LEMON  
SHORT RIB RAVIOLI, HORSERADISH, GRANA  
PADANO  
TAGLIATELLE, VEAL BOLOGNESE, PARMESAN  
\*\*\*  
BRAISED BEEF SHORT RIB, OLIVE OIL POTATOES,  
ROASTED SUMMER VEGETABLES  
BAKED HALIBUT, ASPARGUS RISOTTO, SABA  
GRILLED BRANZINO(WHOLE FISH)  
EGGPLANT PARMIGIANA  
\*\*\*  
TIRAMISU  
CANNOLI  
COOKIE PLATE