



2016 Dinner Menu

Plated Dinner

All dinner menus are complimented by baskets of bread and coffee & tea service.

First Course

Please select one.

Yellow Peaches with Arugula, Pickled Red Onion, Goat Cheese and Walnuts*

Di Stefano's Burrata with Eggplant Puree, Tomato, Watercress*

Mista: Mixed Baby Lettuces, Peas, Carrot, Cucumber, Zucchini, Haricot Verts

Gem Lettuce, Lemon and Anchovy Vinaigrette with Garlic Rusks, Parmigiano Reggiano
Zuppe del Giorno

Main Course

Spit Roasted Half Chicken with Apricots, Almonds, Padrons, Panzanella*

Grilled King Salmon, Yellow Corn, Chanterelle Mushrooms, Watercress*

Polpettone "Meatloaf" Braised in a Savory Tomato Sauce with Potato Puree and Arugula

Grilled Ribeye Steak with Potato Puree, Red Wine Sauce, Savoy Spinach* (+10.00)

Seared Alaskan Halibut, Garden Vegetables, Lemon Butter*

Agnolotti: Fonduta Filled Pasta, Corn, Fava Beans, Chanterelle Mushrooms*

Radiator: Sugar Snap Peas, Summer Squash, Pesto, Pine Nuts, Ricotta Salata*

Gnudi: Spinach Ricotta "Pillows" with Beef Ragu and Parmigiano

Dessert

Bunet alla Nonna: Traditional Piemontese Chocolate, Hazelnut and Amaretti Custard*

Tiramisu, the Classic Italian Dessert

Chocolate Budino: Warm Bittersweet Chocolate Cake with Buffalo Gelato

Panna Cotta with Fresh Strawberries and Balsamico*

Lemon Mousse with Meringue and Toasted Pistachios

Seasonal Fruit Tart*

\$65.00 per guest

**Seasonal items, subject to change.*



Prices subject to 9% sales tax and a 5% booking fee. Gratuity of 16% recommended.

Updated 03.15.16



2016 Dinner Menu

Dinner Buffet

(25 Guest Minimum)

All dinner menus are complimented by baskets of bread & coffee service.

First Course

Please choose two selections.

Pink Lady Apples with Arugula, Pickled Red Onion, Goat Cheese and Walnuts*

Mista: Mixed Baby Lettuces, Radish, Carrot, Zucchini, Fava Beans

Mixed Baby Lettuces with Pine Nuts, Currants, Balsamic Vinaigrette

Romaine Salad with Grilled Onions, Croutons, Parmesan and Caesar Dressing

Wood-Roasted Wild Mushrooms, Farro and Arugula Salad

Spinach, Pancetta, Chopped Egg, Parmesan and Pickled Onion Salad

Butter Lettuce and Chicory Salad with Gorgonzola, Walnuts and Currants

Marinated Beet and Arugula Salad with Ricotta Salata*

Zuppe del Giorno

Main Course

Choice of two entrees \$78, Choice of three entrees \$92

Seared Alaskan Halibut with Garden Vegetables and Lemon Butter*

Rosemary and Mustard Roasted Sirloin with Potato Puree and Savoy Spinach

Polpettone: Meatloaf Braised in a Savory Tomato Sauce with Potato Puree and Arugula

Risotto: Acquerello Rice, Chanterelles Mushrooms, Mascarpone and Chives*

Gnudi: Spinach Ricotta Pillows with Beef Ragu and Parmigiano Reggiano

Roasted Chicken with Market Vegetables and Grilled Lemon*

Roasted Seabass with Potatoes, Savoy Spinach and Lemon Burro Bianco*

Dessert

Chef's selection of cakes, cookies and seasonal sweets

**Seasonal items, subject to change.*



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