



SEATED DINNER SELECTIONS

Please limit your menu to include no more than three options from our complete list.

The following are served with bread selection and house salad.

PASTA (INCLUDES VEGETARIAN AND VEGAN SELECTIONS)

homemade spaghetti	
with marinara	17
with meat sauce	19
with meatballs	19
fettuccine alfredo	
fettuccine tossed with parmesan-romano cream	20
with chicken breast	22
eggplant parmesan	20
sliced eggplant coated with parmesan, bread crumbs and herbs	
layered with melted mozzarella and served with marinara over spaghetti	
lasagna al forno	20
layers of lasagna, whole milk ricotta, mozzarella, parmesan and romano	
<i>please select one of the following fillings:</i>	
• four cheeses (as listed above)	
• spinach, mushroom, and artichoke hearts (add \$1.00)	
• Italian sausage (add \$1.00)	
<i>please select one of the following sauces:</i>	
• marinara	
• meat sauce (add \$1.00)	
scampi	24
five jumbo prawns sautéed with white wine, butter and garlic atop angel hair with lemon wedges and Italian parsley	
portobello mushroom with white truffle oil	
stuffed with ratatouille and served over lemon lentils with swiss chard (vegan)	21
stuffed with goat cheese and served over lemon lentils with swiss chard	23

Prices do not include tax (9%) and gratuity (18%), and are subject to change.
Please contact us for a final proposal and contract pricing.



SEATED DINNER SELECTIONS (CONTINUED)

Please limit your menu to include no more than three options from our complete list.

*The following are served with bread selection, house salad
and Chef's choice of vegetable and starch accompaniments.*

POULTRY

herb-marinated chicken	21
grilled chicken breasts in olive oil with granulated garlic, herb fina and mild seasonings	
chicken saltimbocca	23
grilled chicken breast with prosciutto, provolone, mushrooms and garlic in marsala-asiago cream sauce	
chicken frascati	23
grilled chicken breast with sautéed mushrooms, pancetta, sweet onions, artichoke hearts, garlic, cured olives and rosemary with frascati butter	
duck a l'orange	29
pan-seared medium-rare and served with sweet orange glaze	

FISH

stuffed sole Florentine	28
fresh petrale sole stuffed with bread crumbs, spinach, mushrooms and tomatoes topped with lemon-dill cream	
citrus and herb-crusteD halibut	24
baked and served in white wine butter	
grilled salmon	23
wild sockeye salmon topped with lemon-herb beurre blanc	

Prices do not include tax (9%) and gratuity (18%), and are subject to change.
Please contact us for a final proposal and contract pricing.



SEATED DINNER SELECTIONS (CONTINUED)

Please limit your menu to include no more than three options from our complete list.

The following are served with bread selection, house salad and Chef's choice of vegetable and starch accompaniments.

PORK

grilled pork loin 23
pork loin medallions seasoned with mulling spices and topped with a winter fruit compote of cranberries, apples and mandarin oranges

BEEF AND LAMB

filet mignon 30
8 oz. choice filet mignon, prepared with port-balsamic beurre rouge.
Please specify medium-rare or well done.

prime rib 25
12oz served au jus with horseradish cream. Please specify medium-rare or well done.

New York steak 24
13 oz. steak, marinated and grilled, with marchands de vin (a reduction of red wine, shallots, butter, lemon juice and parsley). Please specify medium-rare or well done.

grilled rack of lamb 30
full rack of lamb, prepared medium-rare with reduction of port wine, balsamic vinegar and sweet cherries

Prices do not include tax (9%) and gratuity (18%), and are subject to change.
Please contact us for a final proposal and contract pricing.