SAMPLE LUNCH MENU
Served with freshly made focaccia bread

FIRST COURSE
Select 2
ROMAINE
romaine, arugula, radicchio, fennel, grana padano,
lemon basil vinaigrette

CAESAR
romaine, grana padano, focaccia crisps, anchovy dressing

BEEF & SAUSAGE MEATBALLS
pomodoro sauce, roasted garlic ricotta, grilled bread

BRUSCHETTA
marinated tomatoes, fresh mozzarella, arugula pistou, grilled bread

SECOND COURSE
Select 4
GRILLED CHICKEN SANDWICH
roasted red peppers, fresh mozzarella, arugula pesto, ciabatta

FUNGHI
wood roasted mushrooms, arugula, evoo, shaved grana padano

PENNE ARRABIATA
browned garlic, EVOO, white wine, spicy pomodoro

CAMPANELLE ALA NORMA
roasted eggplant, basil, pecorino, pomodoro

CHICKEN PICCATA
pan-sautéed chicken scaloppini, lemon, white wine, caper butter sauce,
creamy asparagus risotto

ATLANTIC SALMON
celeriac puree, root vegetable hash, petite citrus salad

FILETTO
two 5-oz filets, pan seared, gorgonzola risotto, marsala wild mushroom sauce

THIRD COURSE
Select 2
TIRAMISU
espresso-soaked ladyfingers, amaretto-mascarpone mousse, espresso creme anglaise

CHOCOLATE MOUSSE CAKE
chocolate sponge cake, silky chocolate mousse, macerated berries

LIMONCELLO MASCARPONE CAKE
sicilian lemon infused sponge cake, italian mascarpone crème

additional menus & pricing available upon request
menu offerings change seasonally
food & beverage minimums and site fees apply
SAMPLE DINNER MENU
Served with freshly made focaccia bread

FIRST COURSE
Select 2
ROMAINE
romaine, arugula, radicchio, fennel, grana padano, lemon basil vinaigrette

CAESAR
romaine, grana padano, focaccia crisps, creamy anchovy dressing

BEEF & SAUSAGE MEATBALLS
pomodoro sauce, roasted garlic ricotta, grilled bread

BRUSCHETTA
marinated tomatoes, fresh mozzarella, arugula pistou, grilled bread

SECOND COURSE
Select 4
CAMPANELLE ALA NORMA
roasted eggplant, basil, pecorino, pomodoro

PENNE CON POLLO
grilled chicken, shiitake mushrooms, asparagus, tomatoes, roasted garlic white wine sauce, pecorino

CHICKEN PARMESAN
pan-fried, penne, pomodoro

CHICKEN PICCATA
pan-sautéed chicken scaloppini, lemon, white wine, caper butter sauce, creamy asparagus risotto

ATLANTIC SALMON
celeriac puree, root vegetable hash, petite citrus salad

SCALLOPS
butternut squash puree, beets, pickled squash, leeks, apple cider reduction

FILETTO
two 5-oz filets, pan seared, gorgonzola risotto, marsala wild mushroom sauce

THIRD COURSE
Select 2
TIRAMISU
espresso-soaked ladyfingers, amaretto-mascarpone mousse, espresso creme anglaise

CHOCOLATE MOUSSE CAKE
chocolate sponge cake, silky chocolate mousse, macerated berries

LIMONCELLO MASCARPONE CAKE
sicilian lemon infused sponge cake, italian mascarpone creme

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