



An Italian Evening Sample Menu

Tray Passed Hors d'Oeuvres

*Crispy Calamari Liverno
with Creamy Red Bell Pepper Sauce*

Asparagus, Prosciutto & Goat Cheese Tartlet

*Assorted Bruschettas:
Vine-Ripened Tomato with Fresh Basil & Garlic
Tuscan Bean & Olive
Truffle Glazed Mozzarella*

Antipasti

*variety of Prosciutto & Italian Meats,
Olives & Marinated Vegetables
Italian Cheeses & Crostini*

Il Primi

*Homemade Ricotta & Herb Ravioli
served in a Light Sherry Mushroom Sauce*

Pesce

*Grilled Tuna
with White Bean & Tomato Romanesco Sauce
accompanied with Asparagus*



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Il Secondi

Tournedos Neapolitan
Filet Mignon with an Herb Pesto Aioli

Crispy Polenta Squares

Gurguglione
Sauteed Mixed Seasonal Vegetables
with Freshly Ground Black Pepper

Handmade Focaccia

Insalata

Romaine Hearts, Butter Lettuce & Bitter Greens
topped with Homemade Croutons
tossed in an Extra Virgin Olive Oil & a drizzle of Balsamic

Seeded Italian Breads

Assorted Mediterranean Cheeses & Fruit

Dolci

Homemade Chocolate Cannoli
with Fresh Berries & White Chocolate Shavings

Italian Dark Roast Decaf Coffee
& Herb Tea Service