

Eat, Pray, Love - A Classic Italian Dinner with Friends and Family

Available for 4 to 12 People – USD 120.00 Per Person House Made Bread "Pane Sciapo", Classic Focaccia and Cherry Tomatoes Focaccia Included

Antipasti - Please Choose 3

- Classic Bruschetta wt Tomato Brunoise, Red Onion, Origano, Extra Virgin Oil & Balsamic Reduction
- Egg Salad Bruschetta wt Roasted Asparagus and Bottarga
- Grana Padano & Paprika Gougères wt Deviled Eggs Mousse of Tuna and Mascarpone
- Eggplant Parmigiana
- Puff Pastry Torta Rustica wt Sweet Peas, Prosciutto & Provolone

Pasta - Please Choose 1

- Hand Made Fettuccine with Beef and Pork Ragu and Grana Padano DOP
- Selection of Hand-Made Ravioli
 - Ricotta and Spinach wt Butter Cream Sauce, Sage, and Grana Padano DOP
 - Braised Cabbage and Sausage wt Tomato Sauce and Grana Padano DOP
- Artisanal Strozzapreti wt "Contadina Sauce", Asparagus, Guanciale, Artichokes, Sweet Pease, Mushrooms, Tomato Sauce and Pecorino Romano

Entrees - Please Choose 1

- Pork Saltimbocca alla Romana wt Prosciutto and Sage in White Wine Sauce over Potatoes Puree
- Beef Straccetti wt Lemon Arugula Vinaigrette and Grana Padano DOP over Roasted Potatoes
- Chicken Thighs Piccata over Vegetables Vignarola (Artichokes, Sweet Peas, Asparagus, Cream of Fava Beans, Young Potatoes, Spring Onions, Zucchini)
- Mahi-Mahi alla Mugnaia over Asparagus, Cicories and Olive Tapenade

Sides - Please Choose 2

- Panzanella 2.0 Roasted Beef Steak Tomatoes, Cucumbers, Red Onion, Quinoa & Focaccia Croutons wt Balsamic Vinegar Reduction
- Sweet & Sour Red and Yellow Grilled Bell Peppers
- Grilled Thin-Sliced Eggplants in Citrus, Garlic & Extra Vergin Oil Vinaigrette

Dessert

Selection of Artisanal Italian Pastry such as Sicilian Ricotta Cannoli or Fruit Tarts (Changes Often, we'll agree about what's available)