



## CHEF'S PRESET DINNER MENU

### \$80.00

#### PRIMO PIATTO

*Please Choose ONE To Offer on Menu:*

**Insalata Tricolore** Radicchio, Arugula, Endive, with Shaved Parmesan Cheese and Balsamic Vinaigrette

**Cesare** Tossed Romaine Lettuce with Garlic-Butter Croutons, Parmesan Cheese & Classic Caesar Dressing

**Insalata Via Alloro** Wild Arugula, Oven Roasted Tomatoes, & Shaved Parmesan with Balsamic Dressing

#### SECONDO PIATTO

*Please Choose ONE To Offer on Menu:*

**Risotto Con Funghi** Risotto with Mushrooms

**Paccheri Papa Drago** Jumbo Artisanal Rigatoni with Tomatoes, Basil, And Parmesan Cheese

**Penne Arrabbiata** Penne Pasta with a Light Spicy Tomato Garlic Parsley Sauce

**Strozzapreti Alla Vodka** Twisted Pasta with Prosciutto, Vodka & Pink Sauce

**Ravioli Di Burrata** Homemade Spinach Ravioli, Burrata Cheese, Tomato & Basil Sauce

**Risotto Frutti Di Mare** Risotto with Calamari, Mussels, Clams, and Scallops in a Spicy Garlic Tomato Sauce

#### PIATTO FORTE

*Please Choose TWO To Offer on Menu:*

**Branzino Grigliato** Boneless Grilled Loup-De-Mer on Extra Virgin Olive Oil and Sea Salt Served with Spinach

**Stinco Di Agnello** Lamb Shank Served on a Bed of Mashed Potatoes and Cremolata

**Pollo Milanese** Pan-Fried Breaded Chicken Served with Checca Sauce

**Eggplant Parmigiana** with Mozzarella Cheese and Marinara Sauce

#### DOLCE

*Please Choose ONE To Offer on Menu:*

**Cannoli Via Alloro** Cannoli Shell Stuffed with Ricotta Cheese, Orange and Pistachio Mousse

**Tiramisu** Lady Finger Dipped in Espresso and Layered with Mascarpone

**Price Excludes Beverages, Tax & Gratuity**

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## CHEF'S PRESET DINNER MENU

### \$86.00

#### PRIMO PIATTO

*Please Choose ONE To Offer on Menu:*

**Panzanella Di Farro** Tomato, Cucumber, Tropea Onions, and Farro, With Basil and EVOO

**Insalata Via Alloro** Wild Arugula, Oven Roasted Tomatoes and Shaved Parmesan

**Cesare** Tossed Romaine Lettuce with Garlic-Butter Croutons, Parmesan Cheese and Classic Caesar Dressing

**Tricolore** Radicchio, Arugula, Endive, Shaved Parmesan Cheese and Balsamic Vinagrette

#### SECONDO PIATTO

*Please Choose ONE To Offer on Menu:*

**Rigatoni Bolognese** Rigatoni with Beef Meat Ragú Bolognese

**Ravioli Di Mais** Homemade Ravioli Filled with Sweet Corn, Served with Truffle Fondue

**Risotto Ai Funghi** Mushroom Risotto

#### PIATTO FORTE

**Choice Of:**

**Salmone Grigliato** Grilled Wild New Zealand Salmon with Sauteed Spinach and Sun-Dried Tomato & Black Olive Sauce

OR

**Filetto Ai Ferri** Grilled Beef Tenderloin with Portobello Mushrooms in a Port Wine Sauce and Sautéed Spinach

OR

**Pollo Parmigiana** Breaded Chicken Breast with Mozzarella Cheese and Marinara Sauce

OR

**Grigliata di Verdure** Grilled Eggplant, Oven Roasted Tomato, Mushrooms, Bell Peppers

#### DOLCE

*Please Choose TWO To Offer on Menu:*

**Panna Cotta** Vanilla Bean Cream Custard Served with Mixed Fresh Berries

**Tiramisu** Lady Finger Dipped in Espresso and Layered with Mascarpone

**Cannoli Via Alloro** Cannoli Shell Stuffed with Ricotta Cheese, Orange and Pistachio Mousse

**Price Excludes Beverages, Tax & Gratuity**

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## CHEF'S PRESET DINNER MENU

**\$95.00**

### PRIMO PIATTO

*Please Choose ONE To Offer on Menu:*

**Lentil Soup** Green Lentil Soup

**Panzanella Di Farro** Tomato, Cucumber, Tropea Onions, and Farro, With Basil and EVOO

**Insalata Via Alloro** Wild Arugula, Oven Roasted Tomatoes and Shaved Parmesan

**Cesare** Tossed Romaine Lettuce with Garlic-Butter Croutons, Parmesan Cheese and Classic Caesar Dressing

### SECONDO PIATTO

*Please Choose TWO for Pasta Combination:*

**Penne Arrabbiata** Penne Pasta with a Light, Spicy Garlic Tomato Sauce

**Gnocchi Al Pesto Genovese** Homemade Gnocchi Served with Basil Pesto

**Rigatoni Bolognese** Rigatoni with Beef Meat Ragú Bolognese

**Ravioli Di Mais** Homemade Ravioli Filled with Sweet Corn, Served with Truffle Fondue

**Risotto Al Salmone** Affumicato Risotto with Smoked Salmon in a Pink Vodka Sauce and Asparagus

### PIATTO FORTE

**Choice Of:**

**Salmone Grigliato** Grilled New Zealand Salmon Filet with Sundried Tomatoes and a Black Olive Vinaigrette

OR

**Pollo Paillard** Grilled Thin Pounded Chicken Breast Served with Seasonal Vegetables

OR

**Filetto Ai Ferri** Grilled Beef Tenderloin with Portobello Mushrooms in a Port Wine Sauce and Sautéed Spinach

**Costoletta D'Angello** Rack of Lamb Served with Mixed Vegetable Ratatouille in a White Balsamic Mint Sauce

### DOLCE

**Choice Of:**

**Tortino Di Cioccolato** Warm Chocolate Cake with Whipped Cream

**Cannoli Via Alloro** Cannoli Shell Stuffed with Ricotta Cheese, Orange and Pistachio Mousse

**Price Excludes Beverages, Tax & Gratuity**

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## CHEF'S PRESET DINNER MENU

### \$105.00

#### PRIMO PIATTO

**Zuppa Fungi** Mushroom Soup

#### SECONDO PIATTO

**Insalata Di Carciofi** Raw Baby Artichoke and Arugula Salad with Extra Virgin Olive Oil and Shaved Parmesan Cheese

#### PASTE

#### TRIO PASTA COMBINATION:

**Penne Al Pesto** Genovese Penne Served with Basil Pesto

**Tortelloni Di Zucca** Homemade Tortelloni Stuffed with Pumpkin in a Sage, Cream Sauce

**Paccheri Papa Drago** Artisanal Jumbo Rigatoni with Garlic, Tomato, Basil & Parmesan

#### PIATTO FORTE

#### Choice of:

**Ossobuco Alla Milanese** Braided Veal Shank with Saffron Rice

OR

**Branzino Grigliato** Boneless Butterfly Grilled Loup-De-Mer with EVOO and Sea Salt Served with Sauteed Spinach

OR

**Scaloppine Di Pollo** Chicken Scaloppine with a Lemon Caper Sauce, Creamy Mashed Potatoes and Mixed Vegetables

#### DOLCE

#### Choice Of:

**Tortino Di Cioccolato** Warm Chocolate Cake and Whipped Cream

**Panna Cotta** Vanilla Bean Cream Custard Served with Mixed Fresh Berries

**Torta Di Pistachio** Warm Pistachio Molten Cake with Chocolate Sauce

**Torta Di More** Brown Butter Blackberry Tart with Vanilla Ice Cream

**Price Excludes Beverages, Tax & Gratuity**

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**CHEF'S PRESET DINNER MENU**  
**\$120.00**

**PRIMO PIATTO**

**Insalata Barbabietola**

Red Beets, Baby Mixed Greens Salad with Burrata, Honey Balsamic Vinagrette

**SECONDO PIATTO**

**Capesante**

Seared Jumbo Scallops with Shiitake Mushrooms, Spelt, and Black Truffle Sauce

**PASTE**

**TRIO PASTA COMBINATION:**

**Risotto Al Granchio** Risotto with Dungeness Crab Meat, in a White Wine, Brandy & Spicy Tomato Sauce

**Ravioli di Spinaci** Homemade Ravioli Stuffed with Spinach and Ricotta Cheese in a Sage Butter Sauce with Parmesan Cheese

**Spaghetti Papa Drago** Spaghetti with Garlic, Tomato, Basil & Parmesan

**PIATTO FORTE**

**Choice Of:**

**Chilean Sean Bass** with Sauteed Bok Choy, Madera Sauce, and Fresh Pomegranate  
OR

**Pollo Ruspante** Roasted Free-Range Chicken in a Whole Grain Mustard Sauce Served with Shoestring Potatoes and Arugula

**Costoletta Di Vitello** Roasted Rack of Veal with Spinach Mashed Potatoes in Porcini Mushroom Sauce

OR

**NY Steak** with Creamy Mashed Potatoes, Sauteed Asparagus and Peppercorn Sauce

**DOLCE**

**Choice of:**

**Panna Cotta** Vanilla Bean Custard Served with Mixed Fresh Berries

**Pistachio Tortino** Warm Pistachio Molten Cake with Warm Chocolate Fondue

**Torta Di More** Brown Butter Blackberry Tart Served with Vanilla Ice Cream

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## HORS D'OEUVRES LIST

**Riso Croccante** With Spicy Tuna Tartare

**Crab Cakes** With Bell Pepper Sauce

**Smoked Salmon Crepes** With Caviar (+\$5pp)

**Turkey Meatballs** With Tomato, Basil Sauce  
And Reggiano Cheese

**Saffron Rice Arancini** With Peas And  
Mozzarella

**Beef Meatballs** With Spicy Tomato Sauce

**Mushroom Polenta** With Cheese Fondue

**Pizza Margherita** With Mozzarella, Tomato,  
Oregano And Basil)

**Filo Dough** With Prosciutto and Cheese

**Tanino Drago Pizza** Thin Crust Pizza, Tomato  
Sauce, And Mozzarella, Topped With Tuna,  
Tropea Onion & Jalapeno

**Mini Octopus** with Potato

**Shrimp Cocktail** With Cocktail Sauce (+\$5 pp)

**Pizza Ai Funghi** Mushroom Pizza

**Bruschetta di Burrata** Toasted Tuscan Bread  
With Burrata, Lava Salt And Micro Basil

**You may add one or as many of these delicious hors d'oeuvres to your custom menu.**

**Choice of:**

**2 \$10/person**

**3 \$14/person**

**4 \$18/person**

Hor's D'oeuvre's are served continuously for 30 minutes.

Please add \$5 per hors d'oeuvres additional

**HORS D'OUVRES RECEPTION (NO SIT-DOWN DINNER SERVICE) STARTS AT  
\$52 PER PERSON FOR 1 ½ HOUR.**

**PLEASE CHOOSE UP TO 7 HORS D'OEUVRES**

**ADDITIONAL TIME WILL BE CHARGED IN INCREMENTS OF 15 MINUTES  
\$13 ADDITIONAL PER PERSON EACH 15 MINUTES**

**PRICES QUOTED ARE FOR FOOD ONLY  
BEVERAGE, TAX, AND GRATUITY ARE ADDITIONAL**

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# CUSTOM MENU

IF YOU ARE INTERESTED IN A CUSTOM MENU, WE'D BE DELIGHTED TO COLLABORATE WITH YOU TO CREATE ONE THAT PERFECTLY FITS YOUR VISION. PLEASE SHARE YOUR IDEAS AND PREFERENCES, AND WE'LL PROVIDE YOU WITH A PERSONALIZED QUOTE.

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