



PRIVATE DINING MENUS

All menus are served family style.

MENU I

Pizza Margherita- tomato sauce, mozzarella, basil

Insalata Mista- mixed field greens with balsamic vinaigrette

Rigatoni with beef ragu

Pan fried chicken breast with Marsala and mushroom sauce

Tiramisu or Chocolate Raspberry Cake

MENU II

Pizza Margherita- tomato sauce, mozzarella, basil

Ceaser Salad- traditional ceaser salad

Ravioli con Astice- lobster filled ravioli with pink sauce

Scaloppini- veal medallions with lemon caper sauce

Pollo Cacciatore- chicken breast with tomato, mushrooms, sauce

Tiramisu or Chocolate raspberry cake

MENU III

Antipasto Misto- prosciutto, salami, mushrooms, mozzarella, roasted peppers,
olives

Bruschetta- topped with tomato, basil, garlic

Penne Pomodoro- penne with tomato sauce

Risotto Pescatore- risotto with calamari, shrimp, clams, peas

Pollo Cacciatore- chicken breast with tomato, mushrooms, sauce

Filetto al Barolo- beef tenderloin with mushroom and Barolo sauce

Tiramisu or Chocolate raspberry cake

MENU IV

Antipasto Misto- prosciutto, salami, mushrooms, mozzarella, roasted peppers

Bruschetta- topped with tomato, basil, garlic

Olive- marinated olives

Tortellini Ricotta- filled with ricotta cheese, cream sauce

Ravioli Vegetali- grilled vegetable ravioli with tomato sauce

Pollo Cacciatore- chicken breast with tomato, mushrooms, sauce

Filetto in Porto- beef tenderloin with mushroom port demi glace

Salmone- pan fried salmon with creole mustard sauce

Tiramisu or Chocolate raspberry cake



Dinner Menu 1

Passed hors D'oeuvres
Pizza Margherita & Fra Diavolo

First course

Cesare- classic caesar salad
or
Casareccia- arugula, mixed greens, grilled onion, sun dried-tomato, parmigiano and balsamic vinaigrette

Second Course

Pollo parmigiana- breaded and fried chicken breast with tomato and mozzarella
or
Manzo- grilled beef tenderloin with rosemary
or
Lasagna Casalingha – lasagna sheets, meat ragu, bechamella, mozzarella, parmigiano
or
Halibut with tomatoes, black olives and roasted red peppers served with sautéed spinach

Third Course

Tiramisu

Dinner Menu 2

The menu will be served in “piatti eno gastronomia” or family style

First Course

Bruschetta- diced tomato, black olives, basil, red onion and evo

Second course

Insalata Mista- mixed greens with balsamic vinaigrette
&
Cesare- classic caesar salad

Third course

Pollo parmigiana- breaded and fried chicken breast with tomato and mozzarella
&
Tortellini with a creamy tomato sauce
&
Salmon- oven baked salmon with lemon and capers sauce

Fourth Course

Cannoli Siciliani

Dinner Menu 3

The menu will be served in “piatti eno gastronomia” or family style

First course

Selezione di Salumi- selection of cured meats
&
Olive marinate- olive tasting
&
Selezione di Formaggi- selection of imported cheeses

Second course

Cesare- classic cesare salad with roasted garlic dressing
&
Casareccia- arugula, mixed greens, parmigiano, grilled onion, sun-dried tomato &
balsamic dressing

Third course

Grigliata Mista- mixed grilled meats
&
Farfalle with creamy mushroom sauce

Fourth Course

Chocolate raspberry cake

Dinner Menu 4

First course

Olive marinate- olive tasting
&
Selezione di Salumi- selection of cured meats
&
Selezione di Formaggi- selection of imported cheeses
&
Gnocchi Fritti e Prosciutto- fried gnocchi with aged prosciutto

Second course

Cesare- classic ceaser salad

or

Insalata casareccia- arugula, mixed greens, grilled onion, sun dried-tomato, parmigiano and balsamic vinaigrette

Third course

Costolette d'Agnello – saute lamb loin chops, orange mint gremolata, mashed potatoes, green beans

or

Pollo Parmigiana- breaded and fried chicken breast with tomato and mozzarella

or

Ravioli – stuffed with ricotta & pecorino with a tomato sauce

or

Filetto di Manzo- grilled filet mignon with sautéed roasted rosemary potatoes

or

Tonno alla Griglia- grilled tuna with grilled vegetables with a citrus sauce

Fourth Course

Tiramisu or chocolate raspberry cake

The above menus can be custom tailored for your needs
Should you have any questions please call Marsha at 404-879-9962 or Lamia
404-786-2613

Should you require a cocktail reception or catering please ask
us for recommendations

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