



Lidia's Favorites

\$70 per Person | Plus Tax, Gratuity and Administration Fees

HAND PASSED ANTIPASTI

For Forty-Five Minutes

- Crispy Baked Shrimp
- Beef and Pork Meatballs
- Seasonal Arancini

INSALATE

Caesar

Lidia's Signature Caesar Salad with Shaved Grana Padano, Focaccia Croutons

SECONDI

Choice of three entrees that your guest will choose from the night of your event

Lidia's Pasta Tasting Trio

A sampling of Chef's Daily Pasta Tasting Menu Served Tableside

Salmone

Grilled Salmon Filet Served with Seasonal Vegetables

Pollo Al Limone

Scallopine of Chicken Breast, Roasted Lemon, Capers, Cerignola Olives, Velvety Spinach

*Bistecca

\$6 Additional Upcharge

Filet of Beef with Mashed Potatoes

DOLCI

An Assorted Dessert Platter with a Prosecco Toast

ALSO INCLUDED

- Soft Drinks, Coffee and Tea
- Personalized Printed Menus
- Personalized Cookie Favor Boxes for All Guest
- Choice of White or Black Linens and Napkins

BAR PACKAGES

- Three Hour Unlimited Wine and Beer
\$25 per Person
- Two Red Wines
- Two White Wines
- Assortment of Bottled Beer
- *Other Bar Options Available





THREE COURSE DINNER

\$50 PER PERSON

ANTIPASTI

PLEASE SELECT ONE.

CAESAR SALAD

Classic Caesar Salad with Focaccia Croutons and Grana Padano Cheese

INSALATA MISTA

Mixed Greens with Marinated Artichokes, Roasted Tomatoes, Red Onion, Red Wine Vinaigrette

INSALATA ARUGULA

Arugula with Shaved Cremini Mushroom, Celery, Grana Padano, Extra Virgin Olive Oil

SECONDI

SELECT THREE CHOICES

LIDIA'S PASTA TRIO

Unlimited Selections of Chef's Daily Pasta Tasting Menu

POLLO AL LIMONE

Scalloped Chicken Breast, Roasted Lemon, Capers, Castelvetrano Olives, Velvety Spinach

SALMONE

Grilled Salmon*, Mash of Yukon Potato and Green Beans, Mustard Sauce (GF)

BISTECCA*

Beef Tenderloin Filet with Spinach and Mashed Potatoes (GF)

MELANZANE

Eggplant Parmigiana Layered with Tomato, Mozzarella, Fresh Basil

BRASATO

Boneless Beef Short Rib, Braised in Red Wine with Garlic Mashed Potatoes, Horseradish Gremolata (GF)

DOLCI

PLEASE SELECT ONE.

TIRAMISU

Espresso-Soaked Ladyfingers, Mascarpone and Rum Cream, Cocoa

ASSORTED DESSERT PLATTER

A Variety of Lidia's Favorites, Biscotti and Our Seasonal Desserts to Share

COSE FREDDE

A selection of House-Made Ice Creams and Sorbet with Biscotti

IN PIÙ

A selection of hand passed appetizers may be added to enhance your event. Please refer to the cocktail menu for options.

- 2 Appetizers | \$8 per Person
- 3 Appetizers | \$10 per Person
- 4 Appetizers | \$12 per Person

Basic Beverage Package includes Coke Products, Coffee and Tea | \$3 each

*Please add an additional \$6 upcharge for Beef Tenderloin



FOUR COURSE DINNER

\$60 PER PERSON

ANTIPASTI

PLEASE SELECT ONE

CAESAR SALAD

Classic Caesar Salad with Focaccia Croutons and Grana Padano Cheese

INSALATA MISTA

Mixed Greens with Marinated Artichokes, Roasted Tomatoes, Red Onion, Red Wine Vinaigrette

INSALATA ARUGULA

Arugula with Shaved Cremini Mushroom, Celery, Grana Padano, Extra Virgin Olive Oil

PASTA DUO

SELECT TWO CHOICES

TAGLIATELLE BOLOGNESE

CACIO E PERE RAVIOLI

GNOCCHI POMODORO

SECONDI

SELECT THREE CHOICES

LIDIA'S PASTA TRIO

Unlimited Selections of Chef's Daily Pasta Tasting Menu

POLLO AL LIMONE

Scalopine of Chicken Breast, Roasted Lemon, Capers, Olives, Spinach

SALMONE

Grilled Salmon*, Mash of Yukon Potato and Green Beans, Mustard Sauce (GF)

BISTECCA*

Beef Tenderloin Filet with Spinach and Mashed Potatoes (GF)

MELANZANE

Eggplant Parmigiana Layered with Tomato, Mozzarella, Fresh Basil

BRASATO

Boneless Beef Short Rib, Braised in Red Wine with Garlic Mashed Potatoes, Horseradish Gremolata (GF)

DOLCI

PLEASE SELECT ONE.

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Espresso-Soaked Ladyfingers, Mascarpone and Rum Cream, Cocoa

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COSE FREDDE

A selection of House-Made Ice Creams and Sorbet with Biscotti

**Please add an additional \$6 upcharge for Beef Tenderloin*



COCKTAIL EVENT

\$35 PER PERSON | 90 MINUTES \$45 PER PERSON | 2 HOURS

Includes Six Passed Hors D'oeuvres and a Display of Assorted Salumi, Italian Cheese, Giardiniera, and House-Made Bread

PASSED HORS D'OEUVERS

MONTASIO CHEESE CRISP

With Potato and Leek (GF)

CRISPY BAKED SHRIMP

In Seasoned Breadcrumbs

BEEF AND PORK MEATBALLS

In Tomato Sauce

ARANCINI

Fried Risotto Balls

MUSHROOM, TRUFFLE AND FONTINA

Warm Potato Crostini (GF)

STUFFED PEPPERS

with Italian Tuna and Caper Salad (GF)

VEGETABLE AND MONTASIO CHEESE

In Ricotta Pastry

BRUSCHETTA

With Beef Tenderloin, Horseradish, and Giardiniera

BOCCONCINI MILANESE

Warm Breaded Chicken Bites, Mozzarella, Basil, Tomato Sauce

IN PIÙ

A selection of Lidia's favorites may be added to enhance your event.

Caesar Salad | \$3 per Person

Baked Pasta Station | \$7 per Person

Includes Two Pastas

Assorted Dessert Bar | \$6 per Person