



PACKAGE A Including non-alcoholic beverages if alcohol it's consumed plus taxes and min.18% tips

\$65 per person (Family style)

\$75 plated (First and Main course)

Choose the options to offer to your guests. If plated, please note that quantities of selected pastas and proteins will be required in advance (one first course, one main course per guest).

Appetizers (Family style) Choose 2 options.

- Mezzo Mezzo (cheese and meat board with homemade focaccia)
- Arancini (vegetarian)
- Crostini mushrooms (vegetarian)
- Pancetta wrapped dates bites.
- Chicken skewers
- Mista salad (vegetarian)

First course

Choose 1 option.

- Rigatoni: alla Caprese or alla Bolognese,
- Casarecce: Alla Boscaiola,
- Gnocchi Sorrentina

Main Course

Choose 2

Meat

- Veal scallopine piccata
- Chicken Parmigiana

Fish

- Salmon
- Branzino

Vegetarian options:

- Eggplant parmigiana
- Vegetarian lasagna
- Mushroom risotto
- Stuffed bell peppers
- Veggies Medley (Salad, grill mix veggies, giardiniera)
- Veggies quinoa

Side dish Seasonal mix vegetables and potatoes



PACKAGE B) including non-alcoholic beverages if alcohol is consumed. Plus, taxes and min.18% tips

\$85 per person (Family style)

\$95 plated (First and Main course)

Choose the options to offer to your guests. If plated, please note that quantities of selected pastas and proteins will be required in advance (one first course, one main course per guest).

Appetizers (Family style) Choose 3 options.

- Mezzo Mezzo (cheese and meat board with homemade focaccia)
- Arancini (vegetarian)
- Crostini mushrooms (vegetarian)
- Pancetta wrapped dates bites.
- Chicken skewers
- Mista salad (vegetarian)
- Fritto misto
- Lamb skewers
- Seafood salad
- Pizza

First course

Choose 2 options.

- Rigatoni: alla Caprese, alla Bolognese,
- Casarecce: Alla Boscaiola,
- Ravioli: ai Funghi
- Gnocchi: Sorrentina or Spinach
- Risotto Mushrooms

Main Course Choose 2 options.

Meat

- Chicken Parmigiana
- Veal Scallopine Piccata
- Lamb Shank
- Veal Medallions
- Beef Cheek

Fish

- Artic Char
- Branzino
- Salmon

Side dish

Seasonal mix vegetables and potatoes

- **Vegetarian options: Same as package A**

Dessert choice of 1 : Tiramisu' or flourless chocolate cake



PACKAGE C includes non-alcoholic beverages if alcohol is consumed, plus taxes and min.18% tips.

\$125 per person (Family style). \$140 plated (First and Main course)

Choose the options to offer to your guests. If plated, please note that quantities of selected pastas and proteins will be required in advance (one first course, one main course per guest).

Appetizers (Family style) Choose 3 options.

- Mezzo Mezzo (cheese and meat board with homemade focaccia)
- Arancini (vegetarian)
- Crostini mushrooms (vegetarian)
- Pancetta wrapped dates bites.
- Chicken skewers
- Mista salad (vegetarian)
- Fritto misto
- Lamb skewers
- Seafood salad
- Pizza
- Oysters

First course

Choose 2 options

- Rigatoni: alla Caprese, alla Bolognese, Amatriciana
- Casarecce: Alla Boscaiola, with Shrimps
- Ravioli: ai funghi, Lobster
- Gnocchi: Sorrentina or Spinach
- Risotto Mushrooms, Seafood or Black (cuttlefish ink)

Main Course Choose 2 options

Meat

- Chicken or Veal Parmigiana
- Veal Scallopine piccata
- Lamb Shank
- Veal medallions
- Beef cheek
- Beef Tartare
- Ribeye
- Rack of Lamb
- Dry aged Steak

Side dish

Seasonal mix vegetables and potatoes

- **Vegetarian options: Same as package A**

Fish

- Artic Char
- Branzino
- Salmon
- Seafood salad
- Fish soup
- Tuna Tartare
- Chilean Seabass

Dessert choice of 1 : Tiramisu' or flourless chocolate cake

