

GOLD MENU

INSALATA (CHOICE OF 1)

- ☐ HOUSE SALAD
Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shredded Parmesan cheese
- ☐ CAESAR SALAD
Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese
- ☐ ARUGULA & MELA
Baby arugula, crispy apple, celery, roasted almonds, shaved parmesan cheese tossed with a lemon vinaigrette

SECOND COURSE: (CHOOSE 1 OF 1)

- ☐ PENNE ☐ RIGATONI
- ☐ POMODORO: Light tomato sauce, basil, parmesan cheese
- ☐ VODKA: Light pink vodka sauce
- ☐ BOLOGNESE: Our famous rustic meat sauce

MAIN COURSE (CHOOSE 1 OF EACH)

(SIDES: POTATOES AND VEGETABLES)

FISH SALMON

- ☐ OREGANATA: Topped with breadcrumbs, finished in a roasted garlic sauce
- ☐ ALMONDINE: Topped with roasted almonds in a roasted garlic white sauce
- ☐ MEUNIERE: Pan-seared with fresh herbs, lemon and white wine sauce
- ☐ PUTTANESCA: Pan-seared with capers, black olives, fresh tomatoes

CHICKEN

- ☐ PICCATA: Sautéed in a lemon and white wine sauce with capers
- ☐ MARSALA: Sautéed with mushrooms in a red wine reduction sauce
- ☐ SCARPIELLO: Sautéed in a spicy white wine sauce finished with sausage, cherry peppers and roasted peppers
- ☐ PARMESAN: Baked in marinara sauce topped with fresh mozzarella cheese

MEAT

- ☐ SHORT RIBS: Braised short ribs in a barolo red wine sauce
- ☐ GRILLED SKIRT STEAK: Grilled to your temperature preference

DESSERT

- ☐ Assortment of Italian pastries

BEVERAGE PACKAGES

- ☐ CASH BAR
- ☐ HOST TAB
- ☐ NON-ALCOHOLIC (SODA, MOCKTAILS, COFFEE AND TEA)
- ☐ BEER AND WINE – 3 HOURS
- ☐ ELITE OPEN BAR – 3 HOURS

Substitutions available upon request