

# Dinner Banquet Menu

## **Strozzapreti Emigliana**

Swirl shaped pasta, porcini mushrooms, bolognese cream sauce, mascarpone cheese, truffle puree.....Sixteen

## **Baci Di Mama**

Unique purse shaped pasta filled with veal, porcini mushrooms, white truffle oil, fresh sage, shaved parmigiano reggiano.....Seventeen

## **Ravioli Arragosta**

Saffron flavored pasta, filled with lobster meat, blend of wild mushrooms, shallots, roasted peppers, olives, brandy tomato cream, goat cheese.....Eighteen

## **Chitarra Pomodoro E Basilico**

House made spaghetti, academia barilla cherry tomatoes, shallots, extra virgin olive oil, fresh basil, French feta cheese.....Sixteen

## **Pennette alla Vodka**

Artesian pennette pasta, pancetta, prosciutto di parma shallots, flambeau with vodka tomato cream.....Seventeen

## **Paglia E Fieno Mare Monte**

Spinach and egg linguine, shrimp, roasted tomatoes, porcini mushrooms, arugula, saffron tomato broth.....Eighteen

## **Pollo Mirabella**

Chicken breast, filled with asparagus, red peppers, shallots, taleggio cheese, sauvignon lemon sauce.....Eighteen

## **Pollo Napolitana**

Chicken breast, breaded eggplant, Holland fresh tomatoes, prosciutto di parma, fontiago cheese, fragrant tomato broth.....Eighteen

## **Pollo Caracciolo**

Chicken breast, jumbo shrimp, shiitake mushrooms, pignoli, roasted garlic, fresh thyme, Vecchia Romagna brandy lingonberry sauce .....Twenty-one

## **Scaloppine di Vitello Saltimbocca**

Veal topped with prosciutto di parma, mozzarella, over baby spinach, fresh sage, demi glaze, organic quail eggs.....Twenty-Three

## **Scaloppine di Vitello Michelangelo**

Veal, jumbo shrimp, sea scallops, crab meat, hot banana peppers, brandy tomato cream, grilled Belgian endive.....Twenty-Five

## **Medaglione Di Vitello Monte Bello**

Veal tenderloin over spinach on a puff pastry topped with prosciutto, goat cheese porcini Madeira wine reduction.....Thirty

## **Salmone Con Miele Al Tartufo**

Tasmanian Salmon incrusted in smoked paprika truffle honey, fresh orange juice, thyme served over peppercorn polenta.....Twenty-Five

## **Pesce Spada**

Center cut pacific Swordfish, incrusted with sundried tomatoes, garlic, served over baby arugula and drizzled with roasted peppers pesto.....Twenty-Five

## **La Spigola Spumante**

Fresh Chilean Sea Bass oven baked, served over wilted spinach, champagne truffle butter,.....Thirty

## **Bistecca Amarone - Prime Certified Angus New York Strip Steak**

char-grilled to perfection, trumpet mushroom, fresh thyme, amarone red wine reduction.....Thirty

## **Filetto di Manzo Mignonette - Prime Certified Angus Filet Mignon,**

char-grilled to perfection, cherry peppers, shiitake mushrooms, rosemary, roasted garlic, port wine balsamic glaze.....Thirty-Five

## **Costoletta di Vitello Ninfeta**

Rib veal chop, char-grilled to perfection, shitake mushrooms, mustard, madeira wine, demi glaze reduction.....Thirty-Five

All entrees include salad , meats include potato and vegetable

Coffee, tea and soft drinks are \$3 extra