

Family Style Dinner \$54

Three Course Dinner 1st course- select **one** item from either: Appetizer, Salad or Pasta

2nd course - select **one** item from Appetizer, Salad or Pasta

3rd course - select **two** items from Entrée section

Menu Options:

+\$3pp for any additional selection within a course

+\$5pp for an additional course

+\$3pp unlimited soft drinks, coffee and tea

+\$3pp plating fee for "bring your own" dessert

Appetizers

1. **Artichoke alla Guidia** shaved pecorino, arugula puree, roasted garlic
2. **Fried Calamari** harvest marinara & fresh lemon
3. **Clams Casino** pancetta, vinegar pepper, parsley, bread crumbs
4. **Eggplant Rollatini Marinara** harvest marinara, fresh mozzarella, grana padano, basil
5. **Harvest Meatballs** (beef or eggplant) marinara, grana padano
6. **Harvest Pizzetta** choose one from menu

Salad

1. **Caesar** whole leaf romaine, grana padano, garlic crostini, anchovy aioli
2. **Harvest** baby field greens, cucumber, tomato, olive, radish, red onion, oregano vinaigrette
3. **Arugula & Prosciutto** baby arugula, lemon, virgin olive oil, gorgonzola cheese
4. **Tri Colore** endive, radicchio, arugula, white balsamic vinaigrette
5. **Seafood Salad** (+\$3pp) shrimp, calamari, octopus, scungilli, evoo, lemon, vinegar pepper, red onion
6. **Caprese** house made fresh mozzarella, beefsteak tomato, virgin olive oil, aged balsamic
7. **Ancient Grains** quinoa, puffed faro, apple, brussels sprout, kale, pecorino, sunflower seed, lemon vin.

Pasta

1. **Chitarra** harvest tomato & basil
2. **Penne A La Vodka** plum tomato, cream
3. **Rigatoni Amatriciana** guanciale, pancetta, harvest tomato, braised red onion
4. **Cheese Tortellini** venetian bolognese, garden sage, prima donna
5. **Linguini White Clam Sauce** garlic, lemon, white wine
6. **Orecchiette** broccoli rabe & sausage
7. **Wild Mushroom Risotto** pecorino, chive, white truffle oil
8. **Risotto** seasonal preparation (can be made vegan)

Entrée

1. **Faroe Island Salmon** seasonal preparation from our menu
2. **Flounder Milanese** baby arugula, red onion, roma tomato, meyer lemon vinaigrette
3. **Sole Piccata**, sautéed tuscan kale, boiled yukon potato, lemon, parsley butter
4. **Chicken Scallopini Francese** tuscan kale, meyer lemon-parsley butter
5. **Shrimp Scampi** fresh garlic, lemon, white wine, sweet butter, parsley
6. **Pasta of Your Choice**
7. **Braised Short Rib Pizzaiola** creamy heirloom polenta, bell pepper, cherry tomato, basil
****Premium Entrée must be third entrée selection*
9. *****New York Strip Steak** (+\$3pp) seasonal preparation from our menu
10. *****Veal Marsala Scallopini** (+\$3pp) wild mushrooms, marsala wine

Menu Enhancements

Harvest Seafood Tower \$98 each

8 King Crab Legs, 10 Cocktail Shrimp, 10 Oysters & 10 Clams

Red pepper lime mignonette, dijonnaise, cocktail sauce

Assorted Pizzas menu price for family style pizza on table

Porterhouse Steak \$99 each

Fresh Fruit Platter \$25

Truffle Pops \$36 (12)

Dessert Additions

1. **Cookies & Ricotta Mini Cannoli**
2. **New York Cheesecake**
3. **Tiramisu**
4. **Zeppole**
5. **Flourless Chocolate Cake**
6. **Panna Cotta**
7. **Celebration Cake** (your choice of cakes, filling, icing and inscription)