

Taste of Italy Menu

Artesian Fresh Baked Bread Display

Sweet Butter

Select Two (2) Entrees-

Chicken Parmesan
house marinara with melted mozzarella cheese

Rosemary Garlic Chicken
Pan Seared, rosemary glaze- boneless by request

Parmesan Crusted Chicken
Tuscan roasted tomatoes with asiago cream

Chicken Breast Marsala
wild mushroom marsala wine sauce

Chicken Piccata
lemon caper sauce

Parmesan Crusted Cod
lemon butter sauce

Pan Seared Cod
white wine tomato basil sauce

Shrimp Scampi
Sautéed and garlic and butter with a lemon squeeze

Chianti Braised Beef
Osso Bucco style, citrus gremolata

Jumbo Meatball Parmesan
house marinara with melted mozzarella cheese



Vegan/Vegetarian Option- Choose One

Cheese Ravioli

Roasted butternut squash, crispy sage, shaved parmesan, brown butter, toasted walnuts, balsamic drizzle
(Vegetarian)

Creamy Risotto Primavera

Creamy vegan risotto, sauteed aromatic vegetables, shaved parmesan optional)
(Vegan or Vegetarian)

Artichoke Francaise

Pan fried artichokes with lemon caper sauce (Vegan or Vegetarian)

Select One Salad



Classic Caesar Salad

our version with shaved parmesan, hearts of romaine,
creamy dressing, sweet tomato tapenade crostini

Italian Wedge

Hearts of romaine, garbanzos, cherry tomatoes, red onion, pepperoncini, basil, parmesan snow,
house Italian dressing

Bocconcini Salad

Select greens, house balsamic, fresh mozzarella, sweet grape tomatoes, fresh basil,
sea salt and cracked pepper

Hearts of Romaine Salad

blue cheese, crispy bacon, sliced red onion, grape tomatoes,
house balsamic vinaigrette

Café Salad

Mixed greens, Belgium endive, cherry tomato, balsamic vinaigrette,
Brulé goat cheese crostini



Select One Side

Parmesan Roasted Potatoes

Roasted Garlic Mashed Potatoes

Penne with Parmesan Cream

Penne with Tomato Basil Sauce

Penne with Pesto Cream Sauce

Saffron Rice Pilaf

Garlic and Herb Roasted Potatoes

Parmesan Scented Polenta

Traditional Risotto



Select One Vegetable

Lemon Butter Green Beans
sauteed with lemon, butter and shallots

Lemon Garlic Roasted Broccolini
sauteed with lemon olive oil and blanched garlic, lemon squeeze

Grilled Asparagus blanched and roasted

Garlic Green Beans

Roasted Garlic Parmesan Squash
zucchini & golden squash simply roasted with garlic & parmesan



Tray Passed Appetizers- Choose Two

Caprese skewer

Roasted grape and goat cheese crostini

Sausage stuffed baby portabellas

Stuffed endive petal, Boursin and chives

Filet bites with Gorgonzola & garlic aioli

Grilled bacon wrapped shrimp, spicy mayo

Olive tapenade and Gorgonzola crostini

Meatball lollipop with tomato basil sauce and parmesan snow

Cucumber cup with dill cream and shrimp

Chianti braised Osso Bucco on polenta round with citrus gremolata

