



DIAMOND

\$ 100⁰⁰

2 HOURS OPEN BAR, GRATUITY & TAX INCLUDED
\$ 15 EACH ADDITIONAL HOUR

APPETIZER

CAPRESE DI STAGIONE

MOZARELLA, TOMATO, ROASTED PEPPERS & BASIL

CARPACCIO

RAW THIN SLICED FILET MIGNON OVER ARUGULA, WITH THIN SHAVED PARMIGIANO CHEESE

BEET SALAD

ROASTED RED BEETS WITH GOAT CHEESE

GAMBERETTI

SHRIMP COCKTAIL

MAIN COURSE

POLLO ALLA GRILLA CAPRICIOSO

MARINATED GRILLED BREAST OF CHICKEN

PAPPARDELLE RAGU

HOME MADE PAPPARDELLE WITH LAMB RAGU

RISOTTO

A NORTH ITALIAN RICE DISH COOKED TO PERFECTION

LANGOSTA NOCELLO

LOBSTER AND SHRIMPS OVER FETTUCINI WITH VODKA SAUCE

PORK VALDOSTANA

PORK STUFFED WITH PROCIUTTO, MUSHROOM, SPINACH AND CHEESE

BRANZINO NOCELLO

BRANZINO WITH SHRIMP, PESTO SAUCE & CHERRY TOMATOES

LAMB MARTINI

LAMB CHOPS POUNDED THINLY AND ENCRUSTED IN PARMIGIANO CHEESE WITH LEMON & CAPER SAUCE

GREAT SELECTION OF:

ITALIAN COFFEES & DESSERTS