



PLATINUM

\$125⁰⁰

2 HOURS OPEN BAR + TOP SHELF, GRATUITY & TAX
INCLUDED, \$20/HR EACH ADDITIONAL HOUR

APPETIZER

BRUSCHETTA FOR EVERYONE

PROCIUTTO CON MELONE

CRAB CAKE

CARPACCIO

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

POLENTA NOCELLO

SOFT POLENTA WITH MUSHROOM SAUCE & SUN DRIED TOMATOES

SAMPLE PASTA

TRICOLORE PASTA: PESTO, ALFREDO & POMODORO

MAIN COURSE

POLLO ROLATINI

CHICKEN BREAST STUFFED WITH APPLES, CHEESE & PROSCIUTTO

FILET MIGNON

FILET MIGNON WITH GORGONZOLA & LINGONBERRY SAUCE

RISOTTO

A NORTH ITALIAN RICE DISH COOKED TO PERFECTION

LANGOSTA NOCELLO

LOBSTER AND SHRIMPS OVER FETTUCINI WITH VODKA SAUCE

PORK OSSO BUCO

PORK SHANK OVER A BED OF SPINACH RISOTTO

CHILEAN SEA BASS

CHILEAN SEA BASS IN A WHITE WINE & LEMON, GARLIC SAUCE

VEAL CHOP MILANESE

VEAL CHOP POUNDED THINLY WITH MIXED SALAD ON TOP

GREAT SELECTION OF:

ITALIAN COFFEES & DESSERTS