

Private Dining #1

Antipasti

Gamberi Santa Maria

Spice roasted jumbo shrimp served with a lobster and avocado salad and drizzled with smoked pepper aioli.

Pasta

Spaghettoni Aglio Olio e Pepperoncino

Spaghettoni sautéed with garlic, olive oil, chilies, fresh Italian parsley and Parmigiano

Secondo Piatto

Please choose one of the following:

Filetto ai Funghi Di Montepulciano

AAA Beef Tenderloin served with a wild mushroom, port wine, and demi-glace reduction

Agnello Marsala

Roasted lamb rack dressed with a pepperoncini gremolata and marsala demi-glace

Rombo Con Cozze

Pan roasted halibut, creamy herbed mussel broth, blistered grape tomatoes, fried capers

Dolce

Tiramisu

Mascarpone Mousse. Savoiardi. Espresso.
Brandy

\$78 per person

HST and gratuity not included

Private Dining #2

Antipasti

Zuppa di Pomodoro

San Marzano tomato soup braised with garlic, onions and basil garnished with lemon goat cheese crostini and drizzled with herb oil

Pasta

Linguine al Pesto

Linguine tossed with lemon basil pesto, white wine and cream, finished with grana Padano

Secondo Piatto

Please choose one of the following:

Salmone con Prosecco Burro

Fillet of Atlantic salmon served with a Prosecco butter, green onion & chives

Veal Scallopine Arragosta

Veal scallopine sautéed with fresh lobster and finished with garlic, tomato, brandy, and cream sauce

Maiale al Latte

Roasted pork tenderloin with a sage and garlic cream sauce

Dolce

Cioccolato

Dark Chocolate Torte. Vanilla Gelato. Chocolate Ganache.
Dolce Di Leche. Praline Pecans.

\$75 per person

HST and gratuity not included

Private Dining Menu #3

Antipasti

Minestrone di Mantolino

Classic Italian vegetable soup with orzo pasta

Pasta

Fettucine Madeira con Pollo

Roasted chicken breast with madeira demi-glace, finished with fresh herbs and a splash of cream

Secondo Piatto

Please choose one of the following:

Merluzzo al Forno

Fresh local haddock, lightly breaded, served with a half lobster tail and finished with truffle hollandaise

Agnello Marsala

Roasted lamb rack dressed with a pepperoncini gremolata and marsala demi-glace

Maiale al Latte

Roasted pork tenderloin with a sage and garlic cream sauce

Dolce

crema

House made vanilla creme brûlée served with fresh berries.

\$75 per person

HST and gratuity not included

Private Dining #4

Antipasti

Romana

Crisp romaine hearts drizzled with a garlic, lemon and caper dressing, topped with double smoked bacon, cracked blacked pepper, house croutons and shaved Parmigiano

Pasta

Rigatoni Bolognese

Rigatoni sautéed with house Bolognese sauce, finished with fresh basil and a touch of cream, dusted with grana Padano

Secondo Piatto

Please choose one of the following:

Filetto ai Funghi Di Montepulciano

AAA Beef Tenderloin served with a wild mushroom, port wine, and demi-glace reduction

Agnello Marsala

Roasted lamb rack dressed with a pepperoncini gremolata and marsala demi-glace

Merluzzo al Forno

Fresh local haddock, lightly breaded, served with a half lobster tail and finished with truffle hollandaise

Dolc1

Cioccolato

Dark Chocolate Torte. Vanilla Gelato. Chocolate Ganache.
Dolce Di Leche. Praline Pecans.

\$78 per person

HST and gratuity not included

Private Dining #5

Antipasti

Insalata Verde

Artisanal greens, arugula, goat cheese, pine nuts, mandarin orange,
dressed with a white peach vinaigrette

Or

Insalata Caprese

Vine ripened hot house tomatoes, fresh local mozzarella, basil, extra virgin olive oil, and
balsamic reduction

Secondo Piatto

Please choose one of the following:

Filetto ai Funghi Di Montepulciano

AAA Beef Tenderloin served with a wild mushroom, port wine, and demi-glace reduction

Rombo Con Cozze

Pan roasted halibut, creamy herbed mussel broth, blistered grape tomatoes, fried capers

Spaghettoni Arrabbiata Gamberi

Spaghettoni sautéed with jumbo shrimp, tomato, garlic, chilies, white wine and oregano,
finished with grana Padano

Dolce

Budino

Velvety chocolate hazelnut mousse topped with whipped whole cream and garnished with
fresh berries and chocolate curl

\$73 per person

HST and gratuity not included

