

PRIVATE DINING 1

ANTIPASTI

GAMBERI MARCHESE

Sauteed jumbo shrimp. Sherry wine, garlic, cream, fresh herbs, crostino

PASTA

SPAGHETTINI AGLIO OLIO E PEPPERONCINO

Spaghettoni noodles, garlic, olive oil, chilies, fresh Italian parsley, grana padano

SECONDO PIATTO

FILETTO MONTEPULCIANO

AAA Beef Tenderloin wild mushroom demi, port wine, crispy onions

AGNELLO MARSALA

Spice grilled lamb chops, marsala wine, rosemary, demi

ROMBO

Pan roasted halibut, roasted red pepper & almond romesco, green chili EVOO

DOLCE

TIRAMISU

Mascarpone Mousse. Savoiardi. Espresso. Brandy

\$78

PRIVATE DINING 2

ANTIPASTI

ZUPPA DI POMODORO

San Marzano tomato soup, garlic, lemon goat cheese crostino, basil

PASTA

LINGUINE AL PESTO

Linguine noodles, lemon basil pesto, white wine and cream, grana padano

SECONDO PIATTO

EGLEFINO PICCATA

Pan fried haddock, capers, cracked black pepper, lemon butter

FILETTO MONTEPULCIANO

AAA Beef tenderloin, wild mushroom demi, port wine, crispy onions

POLLO SALTIMBOCCA

Roasted chicken breast, San Daniele prosciutto, fresh sage, marsala

DOLCE

TORTE

Rich chocolate brownie, caramel drizzle, whipped cream, fresh mint

\$75

PRIVATE DINING 3

ANTIPASTI

INSALATE ROMANA

Fresh romaine hearts, lemon caper dressing, double smoked bacon, focaccia croutons

PASTA

FETTUCINE CON FUNGHI

Fettucine noodles, wild mushroom, port wine, basil, grana padano

SECONDO PIATTO

AGNELLO MARSALA

Spice grilled lamb chops, marsala wine, rosemary, demi

EGLEFINO PICCATA

Pan fried haddock, capers, cracked black pepper, lemon butter

VITELLO PARMIGIANA

Panko crusted veal cutlet, San Marzano tomato, bocconcini, grana Padano, fresh herbs

DOLCE

CREMA

House made vanilla creme brûlée served with fresh berries.

\$75

PRIVATE DINING 4

ANTIPASTI

INSALATA BARBABIETOLA

Roasted red & golden beets, artisan greens, goat cheese crema, praline

Or

ZUPPA POMODORO

San Marzano tomato soup, garlic, lemon goat cheese crostino, basil

SECONDO PIATTO

FILETTO MONTEPULCIANO

AAA Beef Tenderloin, wild mushroom demi, port wine, crispy onions

ROMBO ROMESCO

Pan roasted halibut, roasted red pepper & almond romesco, green chili EVOO

SPAGHETTINI ARRABBIATA GAMBERI

Spaghettoni noodles, jumbo shrimp, tomato, garlic, chilies, white wine, oregano, grana padano

DOLCE

CARAMELLA

Sticky toffee pudding, rum caramel sauce, vanilla gelato

\$73