

# TUSCANY FAMILY STYLE DINNER

SUGGESTED FOR 15 OR MORE GUESTS

## APPETIZER

ASSORTED BRUSCHETTA  
TRADITIONAL ITALIAN ANTIPASTO PLATTER

## INSALATA

CLASSIC CAESAR SALAD

## PIATTI PRINCIPALI

(PLEASE CHOOSE FOUR ITEMS FROM THE SELECTIONS BELOW)

### MELANZANE ARROTOLARE

EGGPLANT ROLLED AND STUFFED WITH RICOTTA AND MOZZARELLA CHEESE BAKED IN MARINARA SAUCE

### GAMBERI AL BIANCO

SHRIMP SAUTÉED WITH EXTRA VIRGIN OLIVE OIL, BROCCOLI AND MUSHROOMS SERVED OVER PENNE PASTA

### COTOLETTA DI VITELLO

LIGHTLY BREADED VEAL CUTLETS SAUTÉED IN OLIVE OIL TOPPED WITH MARINARA SAUCE

### TORTELLINI VEGETALE

CHEESE TORTELLINI TOSSED WITH A MEDLEY OF SAUTÉED VEGETABLES IN A ROASTED TOMATO SAUCE WITH OREGANO AND FETA CHEESE

### VITELLO SALTIMBOCCA

VEAL MEDALLIONS SAUTÉED WITH FRESH SAGE, PROSCIUTTO AND SPINACH FINISHED WITH WHITE WINE AND TOPPED WITH PROVOLONE CHEESE

### POLLO CON VODKA

CHICKEN SAUTÉED WITH PANCETTA AND SPINACH FLAMED WITH VODKA AND FINISHED IN A ROASTED TOMATO CREAM SAUCE.

### POLLO PARMIGIANA

LIGHTLY BREADED CHICKEN SAUTÉED IN OLIVE OIL TOPPED WITH MARINARA AND MOZZARELLA CHEESE

### PENNE AL POMODORI E BIANCO

(SERVED IN ADDITION WITH MAIN COURSE)

## DOLCE

ASSORTED MINI DESSERTS PREPARED BY OUR CHEF

FRESH BREWED COFFEE & TEA

\$40 PER PERSON

ALL FOOD & BEVERAGE IS SUBJECT TO 18% SERVICE FEE AND 5% SALES TAX.  
MENUS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE