

ALL CATERING ORDERS MUST BE PLACED AT LEAST 24 HOURS BEFORE PICKUP TIME.

ANTIPASTI

SPINACH FORMAGGIO

A creamy dip of spinach and artichoke hearts, blended with a mixture of cheeses. Served with garlic bread. 90

EGGPLANT PARMIGIANA

Deep fried, beer-battered eggplant slices, topped with pomodoro sauce, melted mozzarella and Parmesan cheese. 85

EGGPLANT BURRATA

Crispy beer-battered eggplant slices topped with savory pomodoro sauce, creamy burrata cheese, a drizzle of basil-infused oil, crispy prosciutto, and a sprinkle of Parmigiano Reggiano. A rich, flavorful twist on a classic! 112

ANTIPASTO MISTO

Prosciutto, hot capicola, sopressata, coppa, asiago and Parmigiano Reggiano cheese. Served with marinated mixed olives, fig marmalade and focaccia bread. 104

INSALATE

CAPRESE

Fresh mozzarella cheese, sliced tomatoes, and basil leaves topped with pesto and balsamic glaze. 89.50

CAESAR*

Romaine lettuce, tossed in our delicious Caesar dressing, with Parmesan cheese and croutons. 82.50
With chicken 122

SPECIALITA

TUSCAN SALMON*

Grilled to perfection, topped with garlic, freshly squeezed lemon juice, olive oil and herbs. Served with Parmesan polenta and grilled asparagus. 165

CHICKEN PARMIGIANA

Breaded chicken breast topped with pomodoro sauce and melted mozzarella cheese. Served with linguine pasta tossed in pomodoro sauce. 130

CHICKEN MADEIRA

Chicken breast cutlets egg-battered and pan-fried, topped with asparagus, melted mozzarella cheese and a mushroom-Madeira sauce. Served with mashed potatoes. 132

CHICKEN PICCATÀ

Chicken breast cutlets floured and sautéed with capers, mushrooms and artichokes in a lemon-butter white wine sauce. Served with capellini pasta and sautéed vegetables. 132



WHERE EVERY FLAVOR
tells a story

PASTA

RUOTA DI PARMIGIANO

Our ultimate tableside experience! Creamy fettuccine Alfredo tossed in a Parmigiano-Reggiano wheel for an extraordinarily rich flavor. 135
With chicken 175

LASAGNA ALLA BOLOGNESE

Layers of thin pasta, hearty meat sauce, ricotta, Parmesan and mozzarella cheese, topped with a delicious pink sauce. 123

FETTUCCINE ALFREDO

Tossed in a cream, butter and Parmesan cheese sauce. 108
With chicken 148

MASCARPONE

Penne pasta with sautéed blackened shrimp, chicken, carrots, mushrooms and green peas. Tossed in a garlic mascarpone cream sauce. 126

FUSILLI WITH MEATBALLS

Nonna's recipe! Served with all-beef meatballs tossed in a savory Bolognese sauce. Topped with Parmesan cheese. 126

FIOCCHI DI PERA

Delicious pasta stuffed with pear and Italian cheeses, in a four cheese cream sauce. Topped with fresh arugula, cherry tomatoes and candied walnuts. 123

RISOTTO AI FUNGHI

Italian style rice with a touch of cream, tossed with sautéed wild mushrooms and asparagus, in a mushroom gravy. Drizzled with truffle oil. 143
With chicken 183

DOLCI

FUDGE BROWNIE

Served warm with vanilla ice cream topped with a red wine-berry mixed compote. 58

TIRAMISU

Nonna's style! Delicious ladyfingers, dipped in espresso, Amaretto and coffee liquor, layered with mascarpone-vanilla mousse. 58

CARAMELLO AL LATTE

A moist sponge cake soaked with three different types of milk, covered with "dulce de leche" and candied walnuts. 58

*CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.

Our desserts may contain milk, eggs, peanuts, tree nuts, and/or wheat.

WE USE ONLY THE FINEST AND FRESHEST INGREDIENTS.

Our chicken is free range, USDA Certified Organic.

SERVINGS FOR 10 PPL