

# Cena Buffet II

(min 40 ppl)

## ANTIPASTI

### Scampi Capri

Shrimp- garlic- chili flakes- lobster reduction

### Calamari Fritti

Fried calamari- Arrabiata sauce

### Caprese

Roma tomatoes- Mozzarella cheese- basil- extra virgin olive oil- balsamic reduction

## INSALATA

### Julius Caesar

Romaine lettuce- parmigiano cheese- garlic croutons- Caesar dressing

## ENTREE

**Select three entrees from the following:**

### Melanzanne Alla Parmigiana

sliced breaded eggplant- Asiago cheese- pomodoro sauce served with penne al pomodoro

### Salmon Ai Ferri

Grilled salmon-lemon caper cream sauce

### Pollo Marsala

Pan-roasted chicken breast- Portobello mushroom- Marsala wine sauce

### Bisteca Al Porcini

Ribeye- brandy- porcini mushroom sauce- house potatoes- seasonal vegetables

### Fusilli Limone E Gamberi

Fusilli pasta- garlic- Shrimp- chili flakes- white wine lemon cream sauce

## SIDE

**House potatoes & Seasonal vegetables**

**Focaccia Bread & Salsa Verde**

## DOLCE DUO

### Cannoli

Pastry shells filled with ricotta cheese & chocolate shavings.

### Tiramisu

lady fingers- coffee liquor- espresso-sweet mascarpone cream

**\$78 per person**

25% service charge and applicable sales tax added to all menu prices.

\$25 corkage fee per 750ml bottle, maximum 2 750ml bottles per event