

Mediterraneo Dinner



ANTIPASTI FAMILY STYLE

Filet Mignon Carpaccio

Thin sliced filet mignon- lemon- olive oil- capers- Parmigiano cheese- arugula

Ravioli Di Zucca

Butternut squash ravioli- sage- brown butter sauce

Scampi Capri

Shrimp- Garlic-chili flakes- lobster reduction sauce

INSALATA

Caprese

Roma tomatoes- mozzarella cheese- basil- olive oil- balsamic reduction

ENTREE

Select three entrees from the following:

Costolette Brasate

Braised short ribs- fresh fettuccine pasta

Chilean Seabass

Pan roasted seabass- lobster reduction sauce- seasonal vegetables.

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

Seafood Cioppino

Seasonal seafood stew of Fish- shrimp- mussels- clams- calamari- seafood tomato broth

DOLCE

Chocolate Lava cake

Warm flourless chocolate cake

\$88 per person

20% service charge and applicable sales tax added to all menu prices.
\$25 corkage fee per 750ml bottle, maximum 2, 750ml bottles per event.

