



La Gran Degustazione

This lavish ten course tasting is perfect for an intimate group and is offered at the chef's discretion.

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Winter 2012

Mushroom *Bruschetta*, Grilled *Pane di Como Crostini*

Cream of Lobster Soup

Beef Carpaccio, Porcini Oil, Toasted Hazelnuts, *Parmigiano*

Grilled Calamari, Crispy Parsnips, Extra Virgin Olive Oil

Egg Ravioli, Spinach and Ricotta Mousse, Black Truffle Butter Sauce

Rabbit *Agnolotti dal Plin*, Baby Carrots, *Pancetta*, Savory, Butter Sauce

Pan Seared *Baccala*, Black Beluga Lentils, *Salmoriglio* Sauce

Pan Seared Venison, Potato Puree, Huckleberries, Apples, Juniper Sauce

Fontina (Valle d' Aosta) Decadent & Meaty Cow's Milk Cheese served with *Crostini*

Affogato – Coffee Gelato, Espresso

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Served with freshly brewed coffee & decaf

Dinner Menu is priced as \$110++ per guest to include food, hot tea & coffee service
(++other beverages, cheese course, tax, & gratuity are additional).

MENUS ARE SEASONAL & PREPARATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE

Cindy Wolf & Tony Foreman · Restaurateurs Julian Marucci · Executive Chef Tony Foreman · Wine Director



Il Classico

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Winter 2012

Lo Stuzzichino

Butlered to Guests & on Display during reception time

Crispy Cauliflower, Olive Maionese

Mortadella with Pickled Fennel

Antipasto

Le Pasta e Fagioli, Traditional Venetian Soup, Local Beans, Prosciutto

Antipasto

Baby Arugula Salad, Preserved Lemon, Pecorino Cheese, Lemon Vinaigrette

Primi

Acquerello Risotto, Seasonal Preparation

Secondi

Pan Roasted Chicken Al Mattone, Polenta, Speck, Rosemary Jus

Or

Grilled Rockfish, Roasted Fingerling Potato, Tomato, Ligurian Olives

I Formaggi or Dolci

Fontina (Valle d' Aosta) Decadent & Meaty Cow's Milk Cheese served with Crostini

Or

Vanilla Panna Cotta, Hazelnut Praline, Salted Caramel Sauce

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Served with freshly brewed coffee & decaf

Dinner Menu is priced as \$75++ per guest to include food, hot tea & coffee service

(++other beverages, cheese course, tax, & gratuity are additional).

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Cindy Wolf & Tony Foreman · Restaurateurs Julian Marucci · Executive Chef Tony Foreman · Wine Director



La Regina

All events with an expected attendance of 35+ to have choice from 2 Primi options, 2 Secondi options, and 2 Dolci options.
Groups exceeding 60 guests will be required to provide pre-counts or a select a set menu.

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Winter 2012

Lo Stuzzichino

Butlered to Guests & on Display during reception time

Prosciutto di Parma with Seasonal Accompaniment

Finocchiona Toscana with Seasonal Fruit

Grilled Shrimp with *Speck*

Rockfish Tartare

Crispy Cauliflower, Olive *Maionese*

Seasonal Vegetable *Bruschetta*

Primi

Local Butternut Squash Soup, Seasonal Garnish

Or

Acquerello Risotto, Seasonal Preparation

Or

Roasted Beet Salad, Gorgonzola Cheese, Toasted Hazelnuts, Frisee, *Saba*

Secondi

Pan Roasted Swordfish, Local Beans, Chanterelle Mushrooms, Garlic Purée, Lemon & Thyme Reduction

Or

Grilled Magret of Duck, Celery Root “Risotto”, Preserved Cherries, Red Wine Sauce

Or

Braised Beef, Soft Polenta, Roasted Baby Carrots, Horseradish *Gremolata*, Red Wine Reduction

I Formaggi

Chef's Selection of Regional Cheeses served with *Crostini*

(\$8 per guest Supplement for Cheese Course)

Dolci

Vanilla *Panna Cotta*, Hazelnut Praline, Salted Caramel Sauce

Or

Gianduja Torta, Hazelnut Buttercream, Frangelico Chip Gelato

Or

Tiramisu-Mascarpone Cream, Amaretto & Coffee Soaked Ladyfingers

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Served with freshly brewed coffee & decaf

Dinner Menu is priced as \$84++ per guest to include food, hot tea & coffee service

(++other beverages, cheese course, tax, & gratuity are additional).

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Il Principe

All events with an expected attendance of 35+ to have choice from 2 Secondi options, and 2 Dolci options.
Groups exceeding 60 guests will be required to provide pre-counts or a select a set menu.

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Winter 2012

Lo Stuzzichino

Butlered to Guests & on Display during reception time

Prosciutto di Parma with Seasonal Accompaniment

Bresaola della Valtellina with Breakfast Radishes

Seasonal Vegetable *Bruschetta*

Grilled Shrimp with *Speck*

Suppli al Telefono Crispy Risotto Filled with *Mozzarella di Bufala*

Primi

Le Pasta e Fagioli, Traditional Venetian Soup, Local Beans, *Prosciutto*

Or

Baby Arugula Salad, Preserved Lemon, *Pecorino* Cheese, Lemon Vinaigrette

Secondi

Pan Roasted Chicken *Al Mattone*, Polenta, Speck, Rosemary Jus

Or

Grilled Rockfish, Roasted Fingerling Potato, Tomato, Ligurian Olives

Or

Braised Beef, Potato Purée, Roasted Baby Carrots, Horseradish *Gremolata*, Red Wine Reduction

I Formaggi

Chef's Selection of Regional Cheeses served with *Crostini*

(\$8 per guest Supplement for Cheese Course)

Dolci

Vanilla *Panna Cotta*, Hazelnut Praline, Salted Caramel Sauce

Or

Gianduja Torta, Hazelnut Buttercream, Ganache, Frangelico Chip Gelato

Or

Tiramisu- Mascarpone Cream, Amaretto & Coffee Soaked Ladyfingers

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Served with freshly brewed coffee & decaf

Dinner Menu is priced as \$69++ per guest to include food, hot tea & coffee service

(++other beverages, cheese course, tax, & gratuity are additional).

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Cindy Wolf & Tony Foreman · Restaurateurs Julian Marucci · Executive Chef Tony Foreman · Wine Director



Il Conte

All events with an expected attendance of 35+ to have choice from 2 Secondi options.
Groups exceeding 60 guests will be required to provide pre-counts or a select a set menu

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Winter 2012

Lo Stuzzichino

Butlered to Guests & on Display during reception time

Rockfish Tartare

Crispy Cauliflower, Olive *Maionese*

Salame Piccante with Seasonal Fruit

Suppli al Telefono Crispy Risotto Filled with *Mozzarella di Bufala*

Primi

Local Butternut Squash Soup, Seasonal Garnish

Or

Salad of Romaine, Pickled Peppers, Pecorino, Olives, House Made Red Wine Vinaigrette

Secondi

Pan Roasted Chicken *Al Mattone*, Polenta, Speck, Rosemary Jus

Or

Grilled Rockfish, Roasted Fingerling Potato, Tomato, Ligurian Olives

Or

Lasagna *Marchigiana*: Rich Lasagna with Veal Ragu, *Fonduta*

I Formaggi

Chef's Selection of Regional Cheeses served with *Crostini*

(\$8 per guest Supplement for Cheese Course)

Il Dolci

Vanilla *Panna Cotta*, Hazelnut Praline, Salted Caramel Sauce

Or

Gianduja Torta, Hazelnut Buttercream, Ganache, Frangelico Chip Gelato

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Served with freshly brewed coffee & decaf

Dinner Menu is priced as \$59++ per guest to include food, hot tea & coffee service

(++other beverages, cheese course, tax, & gratuity are additional).

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