

Venice

WEDDING MENU THREE

\$59.95 PER PERSON, PLUS BEVERAGE TAX AND GRATUITY

PIZZE & CROSTINI

assorted specialty pizzas
and crostini served
during your reception

INSALATE

INSALATA DI GORGONZOLA field greens, heirloom apples, gorgonzola cheese and walnut vinaigrette

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, red onion, ricotta salata, cucumber and red wine vinaigrette

INSALATA DI SPINACI baby spinach with walnuts, citrus vinaigrette and crumbled goat cheese

Select One

*Menu three includes
Pizza, Crostini & Choice of
Insalata or Minestrone Soup*

PASTE

PENNE ALLA NAPOLETANA penne pasta with traditional tomato basil sauce and shaved garlic

RUOTE ALLA FRIULANA cartwheels shaped pasta with Italian sausage, red wine, caramelized onions and tomato sauce

RADIATORI DEL MEZZADRO radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

ROTTINI ALLA BOLOGNESE corkscrew shaped pasta with traditional Italian Meat Sauce

CAMPANELLE CON GAMBERI bell shaped pasta with shrimp, fresh spinach and chive cream sauce

RAVIOLI DI PESCE ravioli stuffed with ricotta, shrimp smoked scallops, artichoke hearts, lemon caper butter sauce garnished with grilled shrimp

*Select 1 to be served individually
or 2 to be served family style*

PIATTI PRINCIPALE

POLLO ALLO ROMANA spit roasted farm house chicken with rosemary roasted potatoes, lemon oil with garlic

PESCE DI GIORNO chef's fresh fish selection of the day

TAGLIATA DI MANZO CON SCAMPI aged angus new york strip steak with scampi stuffed with crabmeat served with seasonal vegetables and balsamic vinegar / add 4.95

BISTECCA FIORENTINA grilled 20oz rib-eye steak, cracked black pepper served with cream spinach / add 8.95

COSTOLETTA DI VITELLO AL FORNO nature-fed veal rib eye chop with with roasted potatoes and grilled vegetables / add 5.95

FILETTO DI MANZO ALLA GRIGLIA grilled aged angus beef filet with grilled vegetables, forked mashed potatoes and chianti sauce

SALMONE AL FORNO oven roasted atlantic salmon served with seasonal vegetables

Select 2 entrees to be offered

DOLCI

TIRAMISU

espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE mascarpone cheesecake with seasonal berries

PANNA COTTA CON CAMEL old tuscan cooked vanilla flavored cream with berry salad

GELATI

homemade italian ice cream

SORBETTI

homemade italian sorbet

Select One

WEDDING CAKE

UPON REQUEST AT \$3.50
ADDITIONAL