



SAMPLE LIMITED MENU

BILL WILL BE ITEMIZED BASED ON GUEST ORDERS- AVERAGE COST FOR THIS MENU IS \$50.00 PER PERSON PLUS TAX AND GRATUITY

First Course

Choice of:

Gnocconi alla Loichle

Chianti-braised beef tenderloin tossed with house made cracked pepper dumplings, arugula and crème fraiche; topped with toasted pine nuts, fried basil and shaved pecorino

Antipasto per Uno

A collection of cured salami, Prosciutto di Parma, artisan cheeses, marinated grilled vegetables and Italian olives

Tagliatelle Carbonara

House-made tagliatelle pasta served "Carbonara style" with crispy prosciutto, English peas, Parmigiano Reggiano, shaved black truffles and egg yolk

Torta di Fico

Roasted black mission figs and gorgonzola tartelette, served with grilled radicchio and honeyed walnuts

Capesante con Prosciutto

Prosciutto wrapped Day-boat scallops filled with a lobster Panade, served over bell pepper coulis and garnished with minted peas

Insalate

Insalata Mista

"Back River Farms" seasonal greens dressed with a hazelnut-white balsamic vinaigrette, topped with Humboldt Fog cheese and toasted hazelnuts

Entrée

Choice of:

Bistecca con Porcini

Grilled Painted Hill Farms rib eye steak over crème fraiche and chive red bliss mash, with sautéed asparagus and baby carrots; finished with porcini mushroom demi-glace

Pesce con Champamia

Pan-seared Scottish salmon, served with Chianti-risotto croquets, fondue of leeks, and saffron-champagne emulsion

Cotoletta di Vitello

Grilled bone-in veal rib eye with brown butter polenta, charred apple and chestnut chutney; garnished with scallion pesto

Linguini Oceano

Pan-roasted day-boat scallops, jumbo gulf shrimp, and Bang's Island mussels; tossed with Linguini and finished with lobster emulsion

Pollo con Tartuffo

Oven roasted free range chicken breast rubbed with fresh thyme, lemon, and sliced Italian black truffles, served over roasted yukon gold potatoes and haricot verts, surrounded by almond brown butter

Dolci

Dessert will be served family style with an assortment of our pastry chef's specialty Petit Fours

A TASTE OF ITALY MENU

First Course

A taste of Italy

Venice

Petite Tortolini filled with crimini mushrooms and ricotta cheese; topped with black Italian truffles

&

The Amalfi Coast

Fritto Misto of flash fried Bay scallops with a caper aioli

&

Rome

Pizzetta of Roma tomatoes, basil and Parmigiano cheese

&

Tuscany

Lamb meatballs with ricotta salata, roasted bell peppers, fresh oregano and olives

🌀 Insalate 🌀

Insalata Mista

“Back River Farms” seasonal greens dressed with a hazelnut-white balsamic vinaigrette, topped with Humboldt Fog cheese and toasted hazelnuts

Entrée

Choice of:

Bistecca con Porcini

Grilled Painted Hill Farms rib eye steak over crème fraiche and chive red bliss mash, with sautéed asparagus and baby carrots; finished with porcini mushroom demi-glace

Pesce con Champamia

Pan-seared Scottish salmon, served with Chianti-risotto croquets, fondue of leeks, and saffron-champagne emulsion

Pollo con Tartuffo

Oven roasted free range chicken breast rubbed with fresh thyme, lemon, and sliced Italian black truffles, served over roasted yukon gold potatoes and haricot verts, surrounded by almond brown butter

Angello con Parpadelle

Slow-braised Australian lamb Bolognese served with heirloom tomatoes and sliced scallions topped with pecorino cheese

Dolci

TASTING MENU WITH WINE PAIRINGS

Hors' Dourves

Prosecco: Lunetta Brut

🌀 *First Course* 🌀

Torta di Fico

Roasted black mission figs and gorgonzola tartelette, served with grilled radicchio and honeyed walnuts

Wine: 2006 Vino Nobile Di Montepulicano, Tenuta Lodola Nuova, Ruffino

🌀 *Second Course* 🌀

Brodo di Fuigi e' Aragosta

Wild Mushroom bisque scented with sherry dolce, garnished sautéed black trumpet, hedgehog mushrooms, fresh herbs and Butter-poached Maine lobster

🌀 *Past Course* 🌀

Choice Of:

Linguini Con Manzo

Linguini served with pan-roasted, all-natural beef tenderloin, basil hollandaise, and oven-roasted tomatoes

Wine: 2006 Monte Antico, (Sangiovese, Cabernet Sauvignon, Merlot)

~or~

Linguini Oceano

Pan-roasted day-boat scallops, jumbo gulf shrimp, Lobster and Bang's Island mussels; tossed with Linguini and finished with lobster emulsion

Wine: 2009 Pinot Grigio, Esperto, Veneto

🌀 *Insalate* 🌀

"Back River Farms" seasonal greens and locally harvested roasted red and golden beet salad with goat cheese, Butterhead lettuce and caramelized shallot-black pepper vinaigrette

Wine: 2009 Oyster Bay Marlborough, Sauvignon Blanc

🌀 *Entrée* 🌀

Choice of:

Bistecca con Porcini

Grilled Painted Hill Farms rib eye steak over crème fraiche and chive red bliss mash, with sautéed asparagus and baby carrots; finished with porcini mushroom demi-glace

Aragosta

Locally-caught lobster served two ways: grilled lobster tail with rosemary infused butter, and lobster tortellini filled with butter poached lobster claws, garnished with truffled arugula salad

Cotoletta di Vitello

Grilled bone-in veal rib eye with brown butter polenta, charred apple and chestnut chutney; garnished with scallion pesto

Pesce con Champamia

Pan-seared Day-boat scallops, served with Chianti-risotto croquets, fondue of leeks, and saffron-champagne emulsion

Red Wine: 2005 Barolo, Villa Rosa, Albeisa

White Wine: 2007 Terre di Tufi, Teruzzi & Puthod (Vernaccia)

🌀 *Dolci* 🌀

Dessert will be served family style with an assortment of our pastry chef's specialty Petit Fours

Port: Grahams Six Grapes Reserve

HORS' DOURVES

WILL BE PASSED AROUND BY OUR STAFF DURING COCKTAIL PERIOD

Aragosta e Funghi

*House made olive oil crackers topped with butter poached
Maine lobster and avocado mousse*

Maiale con Balsamico Invecchiato

*Grilled pork loin tied with chive and finished with
an aged balsamic-citrus reduction*

Pasticceria di Asparago

*Organic asparagus-marscapone cheese mousse in a puff pastry shell;
topped with an asparagus spear*

Tazza di Cetriolo

Tarragon cured Alaskan salmon inside a European cucumber cup

Pane grigliato con Verdure Stufate

*Grilled Tuscan bread topped with a sautéed medley of zucchini, onions, tomatoes
eggplant and bell peppers; finished with caramelized tomato puree and rosemary*

Pesce e Pepe Rossi

*Fire-roasted red pepper-halibut rillette on a house-made cracker
With shaved fennel and cold pressed olive oil*

Carpaccio di Manzo

*Beef carpaccio on grilled Tuscan bread with truffled
crème fraiche, capers and diced red onions*

Anatra Tirata

*Malard duck confit toast points with red and golden beets topped
with an aged balsamic glaze*

Torta di Granchio

Piccolo Jonah Crab cakes with smoked paprika aioli

Polpettini

Kobe beef meatballs with roasted San Marzano tomato ragu

Fiche con Prosciutto di Parma

*Prosciutto wrapped fresh Black Mission figs filled with
Grogonzola Dolce and served with balsamic reduction*

TOTAL PRICE \$8.50 PER PERSON

PLEASE SELECT FOUR ITEMS