



{Hors d'oeuvres}

Antipasto boards of artisan cured meats and cheeses with Italian condimenti

To be passed around

Shrimp fritti with lemon caper aioli

Sicilian seared tuna with tomato olive caponata

Gnocchi with beef cheek ragù, truffle and parmesan

Seasonal bruschetta (vegetarian)

Meatballs with pomodoro sauce

Grilled chicken skewers with salmoriglio

{Dinner Menu}

Ribollita soup

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House made ricotta filled ravioli in a tomato butter sauce

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Chicken al mattone with salmoriglio, gnocchi and seasonal vegetables

or

Enright beef tenderloin with potatoes and seasonal vegetables

or

Braised lamb shank with saffron risotto and orange gremolata

or

Ligurian fish and seafood stew with tomato, fennel & white wine, aioli and grilled sourdough

or

Eggplant parmesan (vegetarian)

{Dessert Buffet}

Olive oil cake

Cannoli

Mini biscotti

Chocolate budino