

Dinner Choice {1}

SALAD

{Guest's Choice}

Arugula Salad Roasted Peppers, Grilled Zucchini, Pecorino, Lemon Vinaigrette

Caesar Salad Romaine Hearts, Bread Crumbs, Parmesan Cheese, Classic Caesar Dressing

ENTREE

{Guest's Choice}

Lasagna Baked Crazy Lasagna, Braised Short Rib Ragù

Salmone BGE Roasted, Stuffed With Braised Shallots and Mushroom, Tomato Risotto, Crispy Onions

Pollo alla Parmigiana Pounded Chicken, Pan Fried, Tomato, Mozzarella

DESSERT

{Served Family-Style for the Table}

Strawberry Pizza Puff Pastry, Organic Strawberry Jam, Fontina, Stracchino & Mascarpone Cheese, Balsamic

Bomboloni Ricotta Cheese Beignets, Local Honey, Whipped Cream

\$37 per Person

Three-Course Prix Fixe Menu

Price Does Not Include Beverages, Tax Or Gratuity.

Menu Items And Prices Are Subject To Change.

Family Style Vegetables Served As a Side for an Additional \$3 per Person

Dinner Choice {2}

APPETIZER

{Served Family-Style}

Fritto Misto Crispy Calamari, Zucchini, With Sundried Tomato Aioli And Crispy Capers

Antipasti Board Prosciutto, Cacciatore, Sopressata, Asiago, Robiola, and Fig Puree

Olivi Garlic and Rosemary Marinated Assorted Olives

Polpette Duck, Turkey, Rabbit, Beef Meatballs, Sweet Onions, Shiitake Mushrooms

SALAD

{Guest's Choice}

Arugula Salad Roasted Peppers, Grilled Zucchini, Pecorino, Lemon Vinaigrette

Caesar Salad Romaine Hearts, Bread Crumbs, Parmesan Cheese, Classic Caesar Dressing

ENTREE

{Guest's Choice}

Lasagna Baked Crazy Lasagna, Braised Short Rib Ragù

Salmone BGE Roasted, Stuffed With Braised Shallots and Mushroom, Tomato Risotto, Crispy Onions

Pollo alla Parmigiana Pounded Chicken, Pan Fried, Tomato, Mozzarella

DESSERT

{Served Family-Style for the Table}

Strawberry Pizza Puff Pastry, Organic Strawberry Jam, Fontina, Stracchino & Mascarpone Cheese, Balsamic

Bomboloni Ricotta Cheese Beignets, Local Honey, Whipped Cream

\$46 per Person

Four-Course Prix Fixe Menu

Price Does Not Include Beverages, Tax Or Gratuity.

Menu Items And Prices Are Subject To Change.

Family Style Vegetables Served As a Side for an Additional \$3 per Person

Dinner Choice {3}

APPETIZER

{Served Family-Style}

Fritto Misto Crispy Calamari, Zucchini, With Sundried Tomato Aioli and Crispy Capers

Antipasti Board Prosciutto, Cacciatorini, Sopressata, Asiago, Robiola, and Fig Puree

Olivi Garlic and Rosemary Marinated Assorted Olives

Polpette Duck, Turkey, Rabbit, Beef Meatballs, Sweet Onions, Shiitake Mushrooms

Agnolotti Ravioli Fil Led With "BGE" Roasted Duck, Fontina; Brown Butter, Sage, Pecans

SALAD

{Guest's Choice}

Arugula Salad Roasted Peppers, Grilled Zucchini, Pecorino, Lemon Vinaigrette

Caesar Salad Romaine Hearts, Bread Crumbs, Parmesan Cheese, Classic Caesar Dressing

ENTRÉE

{Guest's Choice}

Lasagna Baked Crazy Lasagna, Braised Short Rib Ragu

Salmone BGE Roasted, Stuffed With Braised Shallots and Mushroom, Tomato Risotto, Crispy Onions

Vitello Alla Parmigiana Pounded Veal Chop, Pan Fried, Tomato, Mozzarella

Fitello Grilled 6 Oz Petite Filet, Fingerling Potatoes, Salsa Verde

DESSERT

{ Served Family-Style for the Table }

Strawberry Pizza Puff Pastry, Organic Strawberry Jam, Fontina, Stracchino and Mascarpone Cheese, Balsamic

Bomboloni Ricotta Cheese Beignets, Local Honey, Whipped Cream

Budino Di Pane Croissant Bread Pudding, Chocolate and Salted Caramel Sauce, Vanilla Gelato

\$58 per Person

Four-Course Prix Fixe Menu

Price Does Not Include Beverages, Tax Or Gratuity.

Menu Items And Prices Are Subject To Change.

Family Style Vegetables Served As a Side for an Additional \$3 per Person

Dinner Choice {4}

APPETIZER

{Served Family-Style}

Fritto Misto Crispy Calamari, Zucchini, With Sundried Tomato Aioli and Crispy Capers

Antipasti Board Prosciutto, Cacciatorini, Sopressata, Asiago, Robiola, and Fig Puree

Olivi Garlic and Rosemary Marinated Assorted Olives

Polpette Duck, Turkey, Rabbit, Beef Meatballs, Sweet Onions, Shiitake Mushrooms

Agnolotti Ravioli Fil Led With "BGE" Roasted Duck, Fontina; Brown Butter, Sage, Pecans

SALAD

{Host Must Pre-Select One to Be Served To All}

Arugula Salad Roasted Peppers, Grilled Zucchini, Pecorino, Lemon Vinaigrette

Caesar Salad Romaine Hearts, Bread Crumbs, Parmesan Cheese, Classic Caesar Dressing

MAIN

{Duo Presentation Plate}

{Host Must Choose Two}

Salmone BGE Roasted, Stuffed With Braised Shallots and Mushroom, Tomato Risotto, Crispy Onions

Filetto Grilled 6oz Petite Filet, Fingerling Potatoes, Salsa Verde

Pollo Roasted Chicken Breast, Roasted Peppers and Tomatoes

Liguria Pan Roasted Market Fish, Artichokes, Mixed Mushrooms, Marjoram

Beef Short Rib Speck, 100 Minute Polenta

DESSERT

{ Served Family-Style for the Table }

Strawberry Pizza Puff Pastry, Organic Strawberry Jam, Fontina, Stracchino and Mascarpone Cheese, Balsamic

Bomboloni Ricotta Cheese Beignets, Local Honey, Whipped Cream

Budino Di Pane Croissant Bread Pudding, Chocolate and Salted Caramel Sauce, Vanilla Gelato

\$58 per Person

30+ Guests Four-Course Prix Fixe Menu FAMILY STYLE

Price Does Not Include Beverages, Tax Or Gratuity.

Menu Items And Prices Are Subject To Change.

Family Style Vegetables Served As a Side for an Additional \$3 per Person