

SUGGESTIONS FOR FAMILY STYLE MENUS

OUR MENUS, AND THEREFORE THIS LIST, ARE CONSTANTLY EVOLVING. THIS LIST IS MEANT TO GIVE YOU AN IDEA OF THE TYPE OF DISHES WE PREPARE THAT ARE WELL SUITED TO FAMILY STYLE SERVICE. IF YOU ARE FAMILIAR WITH OUR RESTAURANT AND DON'T SEE A DISH YOU LIKE IN THIS LIST, PLEASE DO ASK US ABOUT IT, AS WE MAY WELL BE ABLE TO INCLUDE IT IN YOUR MENU. WE CAN MAKE SPECIAL ADJUSTMENTS FOR SPECIFIC DIETARY NEEDS.

APPETIZERS

1. ANY ANTIPASTO-STYLE PLATTER COMBINATIONS (CHEESES, CURED MEATS, OLIVES, CURED VEGETABLES, ROASTED VEGETABLES)
2. BRUSCHETTA – TRADITIONAL ITALIAN APPETIZER WHERE SLICED BREAD IS BAKED WITH A TOPPING. TOPPINGS CAN VARY – HERE ARE SOME EXAMPLES:
 - SAUTEED MUSHROOMS AND PROVOLONE CHEESE;
 - ROASTED GARLIC, TOMATOES, HOMEMADE MOZZARELLA, AND OREGANO;
 - BASIL PESTO, HOMEMADE MOZZARELLA CHEESE, AND PIQUANTE PEPPERS;
 - ROASTED AND MARINATED VEGETABLES AND ITALICO CHEESE.
3. FUNGHI RIPIENI – SAUTEED MUSHROOMS STUFFED WITH SEMOLINA GNOCCHI;
4. FRIED CALAMARI;
5. PASTA FRITTERS WITH HONEY MUSTARD LEMON SAUCE;
6. GOAT CHEESE STUFFED PIQUANTE PEPPERS;
7. HERBED CHEESE STUFFED DATES;
8. SMOKED SALMON CANAPÉS;
9. MEATBALLS IN RED WINE TOMATO SAUCE;
10. BLACK MUSSELS IN SPICY TOMATO WHITE WINE SAUCE;
11. GOAT CHEESE CAKES AND ROASTED EGGPLANTS;
12. MINI EGGPLANT MEDALLIONS;
13. SHRIMP ALEXANDER (BREADED AND BAKED LARGE SHRIMP SERVED WITH LEMON GARLIC CREAM SAUCE)
14. SHRIMP WRAPPED IN PROSCIUTTO AND BASIL, BAKED AND SERVED WITH BASIL PESTO SAUCE;
15. BRESAOLA PLATTER (AIR CURED BEEF FROM THE ALPINE REGION OF EUROPE, THINLY SLICED AND DRESSED WITH LEMON JUICE AND OLIVE OIL;

16. **BRESAOLA ROLLS – BRESAOLA ROLLED WITH TRIPLE CRÈME BRIE AND MASCARPONE CHEESE;**
17. **SAVORY STRUDEL WITH OVEN ROASTED ROSEMARY HAM, SAUTEED MUSHROOMS AND GRUYERE CHEESE (MINIMUM 10 PEOPLE).**

PASTA DISHES

1. **HOMEMADE CREPES BAKED WITH ONE OF THE FOLLOWING FILLINGS AND SERVED WITH SPICY TOMATO CREAM SAUCE:**
 - **SEAFOOD SAUCE MADE WITH SHRIMP, SCALLOPS, SMOKED SALMON, CRAB, SPINACH IN CREAM SAUCE;**
 - **OVEN ROASTED ROSEMARY HAM, PROVOLONE CHEESE AND SAUTEED MUSHROOMS;**
 - **BASIL AND GARLIC SERVED WITH BASIL BUTTER AND PARMESAN SAUCE;**
 - **SAUTEED MUSHROOMS AND GRUYERE CHEESE;**
2. **HOMEMADE FUSILLI PASTA WITH ANY OF THE FOLLOWING SAUCES;**
 - **CHICKEN BREAST, ARTICHOKE HEARTS, CAPERS IN WHITE WINE CREAM SAUCE;**
 - **CHICKEN BREAST, SUNDRIED TOMATO PESTO AND FRESH ARUGULA WITH CREAM AND WHITE WINE;**
 - **CHICKEN BREAST, BASIL PESTO AND ROASTED VEGETABLES;**
 - **BASIL PESTO AND ROASTED VEGETABLES IN CREAM SAUCE;**
 - **BASIL PESTO, GREEN BEANS, POTATOES AND PINE NUTS;**
 - **SHRIMP, SMOKED SALMON, SCALLOPS, ROASTED VEGETABLES, IN GARLIC CREAM SAUCE;**
 - **SAME AS THE PREVIOUS BUT IN TOMATO SAUCE;**
3. **ROSETTA – HOMEMADE PASTA ROLLED WITH OVEN ROASTED ROSEMARY HAM AND PROVOLONE CHEESE – SLICED, BAKED AND SERVED WITH SPICY TOMATO CREAM SAUCE;**
4. **ROTOLO DI ZUCCA – HOMEMADE PASTA ROLLED WITH PUMPKIN FILLING, SLICED, BAKED AND SERVED WITH AGED GRUYERE SAUCE (SEASONAL);**
5. **ROTOLO VERDE – HOMEMADE PASTA ROLLED WITH CHARD AND SPINACH FILLING WITH PARMESAN AND RICOTTA CHEESE, SLICED AND BAKED WITH EITHER MEAT SAUCE OR TOMATO SAUCE (SEASONAL AND SPECIAL ORDER);**
6. **GNOCCHI – SEMOLINA GNOCCHI, BAKED AND SERVED WITH MUSHROOM SAUCE;**

SALADS

1. **GARDEN SALAD WITH ORGANIC MIXED GREENS, CARROTS, RED CABBAGE, TOMATOES, CROUTONS, AND BALSAMIC VINAIGRETTE;**

2. ROMANA WITH ROMAINE LETTUCE, PARMESAN CRISPS, CROUTONS, AND CAESAR STYLE HOMEMADE DRESSING;
3. INSALATA DELLE FESTE – ORGANIC MIXED GREENS, HERBED FRENCH CHEESE, PINE NUTS, HOMEMADE RASPBERRY BALSAMIC DRESSING;
4. CAPRESE – FRESH TOMATOES, HOMEMADE MOZZARELLA CHEESE, FRESH BASIL AND PESTO DRESSING (SEASONAL).

ENTREES

1. CHICKEN SCALOPPINI PREPARED WITH ORGANIC CHICKEN BREAST BUTTERFLIED AND COOKED IN ONE OF THE FOLLOWING STYLES:
 - MARSALA WITH DRY MARSALA WINE AND CARAMELIZED ONIONS;
 - PICCATA WITH CAPERS, MUSHROOMS AND LEMON;
 - LEMON AND WHITE WINE;
 - PORCINI MUSHROOMS (SEASONAL)
 - GORGONZOLA WITH CREAMY ITALIAN GORGONZOLA CHEESE SAUCE;
2. CHICKEN INVOLTINI – ORGANIC CHICKEN BREAST ROLLED AND COOKED WITH A FILLING – TYPICAL FILLINGS ARE:
 - PANCETTA AND HARICOT VERTS – COOKED IN WHITE WINE AND CAPER SAUCE;
 - ITALICO CHEESE, SUN DRIED TOMATO PESTO AND ARTICHOKE HEARTS – SERVED WITH A CREAMY ITALICO CHEESE SAUCE;
 - BASIL PESTO, MOZZARELLA AND AVOCADO – SERVED WITH A CITRUS AVOCADO CREAM SAUCE.
3. COTOLETTA ALLA MILANESE – ORGANIC CHICKEN BREAST BREADED WITH HERBS AND PARMESAN CHEESE AND DEEP FRIED;
4. COLOLETTA ALLA BOLOGNESE – ORGANIC CHICKEN BREAST BREADED WITH HERBS AND PARMESAN CHEESE, DEEP FRIED, THEN FINISHED WITH PROSCIUTTO AND MELTED ITALICO CHEESE;
5. VEAL SALTINBOCCA – NATURAL VEAL MEDALLIONS FOLDED WITH PROSCIUTTO, ASIAGO CHEESE AND FRESH SAGE – SERVED WITH GARLIC AND WHITE WINE SAUCE.
6. VEAL SCALOPPINI IN ANY OF THE SAUCES USED FOR CHICKEN SCALOPPINI;
7. ROSA DI PARMA – FLANK STEAK ROLLED WITH PROSCIUTTO AND PARMIGIANO REGGIANO CHEESE – MARINATED AND SLOWLY ROASTED WITH ROSEMARY AND GARLIC;
8. COTECHINO IN GALERA – FLANK STEAK ROLLED WITH PROSCIUTTO AND TRADITIONAL ITALIAN WINTER SAUSAGE – SLOWLY BRAISED IN A TOMATO AND RED WINE SAUCE (SEASONAL);
9. TAGLIATA – MARINATED FLANK STEAK, GRILLED AND THINLY SLICED – TRADITIONALLY SERVED WITH ARUGULA AND TOMATO SALAD TOPPED WITH SHAVED PARMIGIANO REGGIANO CHEESE;

10. **ARROSTO ARROTOLATO – KUROBUTA PORK LOIN BUTTERFLIED AND ROLLED WITH SAUTEED SPINACH AND PARMESAN FRITTATA – MARINATED AND ROASTED WITH ROSEMARY AND GARLIC;**
11. **ARISTA AL LATTE – KUROBUTA PORK LOIN SLOWLY BRAISED IN A PEPPERY VEGETABLES AND MILK SAUCE TUSCAN STYLE;**
12. **FILETTO DI MANZO – PORK TENDERLOIN THINLY SLICED AND QUICKLY COOKED IN A GARLIC, ROSEMARY, BUTTER AND WHITE WINE SAUCE;**
13. **EGGPLANT PARMESAN;**

STARCH CHOICE FOR ENTREES

1. **SOFT POLENTA;**
2. **GRILLED POLENTA;**
3. **FRIED POLENTA;**
4. **ROASTED GARLIC MASHED POTATOES;**
5. **ROASTED POTATOES;**
6. **FINGERLING POTATOES;**
7. **ISRAELI COUSCOUS;**

MINI DESSERTS

1. **PUFF PASTRIES FILLED WITH ONE OF THE FOLLOWING FILLINGS:**
 - **PASTRY CREAM;**
 - **CHOCOLATE PASTRY CREAM;**
 - **PISTACHIO PASTRY CREAM;**
 - **HAZELNUT PASTRY CREAM;**
 - **LEMON PASTRY CREAM;**
 - **MARSALA ZABAGLIONE;**
 - **CHANTILLY (WHIPPED CREAM AND PASTRY CREAM);**
2. **MINI CHOCOLATE CHERRY ALMOND TARTS;**
3. **MINI PECAN TARTS;**
4. **MINI TARTS FILLED WITH CHOCOLATE MOUSSE;**
5. **COOKIES;**
6. **BROWNIES;**
7. **MINI LEMON TARTS;**
8. **MINI CANNOLI (MINIMUM 10 PEOPLE);**

WITH ENOUGH ADVANCE NOTICE, WE CAN ALSO MAKE A LARGE CAKE FOR YOUR PARTY. EXAMPLES ARE: TIRAMISU, CHOCOLATE DECADENCE, ITALIAN CREAM CAKE, LARGE TARTS, PIES, OR TRADITIONAL BIRTHDAY CAKES.