

The following are samples of menus that we have available for group dinners. If you would a customized menu, our culinary and event team would be glad to work with you to create your own menu.

## Menu A

### Primi

#### Zuppa

fresh soup made daily

or

#### Romano

romaine lettuce with shaved parmesan, seared double smoked bacon and a baked croustini tossed in our caesar dressing

or

#### CAPRESE

fresh tomato, basil and buffalo mozzarella

### Secondi

#### Mediterranea

kalamata olive, chick pea, sundried tomato, capers, red onions and arugula tossed in our fresh home-made linguini

or

#### Calabrese

chorizo sausage, red onion, cherry tomato and fresh basil tossed in our fresh home-made linguini

or

#### Saltimbocca

chicken wrapped with basil and prosciutto topped with caramelized onions and ricotta cheese, served with roasted potato and seasonal vegetables

### Dolce

#### Tiramisu

lady fingers dipped in espresso, layered with marsala wine and mascarpone

or

#### Terrine

a chilled rich and smooth slice of creamy dark chocolate topped with kaluha cream

Or

#### Trio Sorbet

pink grapefruit, limoncello, blueberry

\$45 per person

## Menu B

### Antipasti

#### BRUSCHETTA

diced tomato, garlic and basil on baked prosciutto and ricotta cheese croustini  
or

#### FUNGI

diced tomato and basil on baked portabella mushrooms

### Primi

#### CAPRESE

fresh tomato, basil and buffalo mozzarella  
or

#### SPINACI

spinach salad with red onion, walnut, apple and gorgonzola tossed in and apple cider vinaigrette

### Pasta

#### MEDITERRANEA

kalamata olive, chick pea, sundried tomato, capers, red onion and arugula  
or

#### BOSCIAOLA

shallots and four italian mushrooms in a mascarpone cream sauce  
or

#### GNOCCHI

ricotta gnocchi with double smoked bacon, red onion, cherry tomato and basil  
tossed in a spicy tomato sauce

### Secondi

#### BRACIOLA

two chops of roasted pork with a bacon, apple and sage salsa drizzled with a port reduction  
or

#### BRASATI PESCE

halibut braised in onions and cherry tomatoes with scallops, mussels, black olives, capers and  
fresh basil  
or

#### BISTECCA

seared 10oz Alberta rib eye brushed with lemon, mint and sundried tomato puree served over a  
bed of arugula topped with roasted roma tomatoes

### Dolce

#### TIRAMISU

lady fingers dipped in espresso, layered with marsala wine and mascarpone cheese  
or

#### TERRINE

a chilled rich and smooth slice of creamy dark chocolate topped with kaluha cream  
or

#### PANNA COTTA

fresh vanilla bean and orange italian cream custard topped with wild berry compote

\$65 per person