



PIATTI

THE PIATTI STORY

With their open kitchens and stone pizza hearths, each **Piatti** reflects the warmth, charm and welcoming atmosphere of a traditional Italian trattoria. Although each **Piatti** has its own character and ambiance suited to its specific locale, all are characterized by simple, unpretentious design, rustic yet flavorful cuisine and friendly service. **Piatti** restaurants are gathering places where friends, family and neighbors eat, drink and socialize while enjoying the sense of community found in Italy's ever-popular trattorias.

Since our founding in 1987, **Piatti** ensures that each location is a unique experience, suited to its surrounding. **Piatti** managers and chefs are encouraged to personalize their spaces and menus to meet the needs and desires of their customers and staff. Like their European inspirations, the **Piatti** restaurants are intended to be part of the community.

Tami Morgan
Special Event Coordinator

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PIATTI

FREQUENTLY ASKED QUESTIONS

Reserving the Space

- There are no room rental fees for the private banquet areas. There are varying food and beverage expenditures to book the rooms privately. Minimums are based on food and beverage consumption expenditures before tax or service charges and vary depending on day of the week, time of day, or time of year. During the months of June & December the minimum charges will go up.

Guest Guarantee

- On days and times of year when minimums do not apply, final guest counts are to be provided at least 72 hours prior to any event. If less than the number of people confirmed shows up to the event, the party will still be charged according to the final guest count given 72 hours in advance. On the other hand, if more people arrive, you will be charged for the total number of people present.
- Due to the advance preparation required, we ask for your menu selections and all final event details at least 7 days in advance. Increases made within 24 hours prior to the event can usually be accommodated. Menu prices and availability are subject to change seasonally.

Special Fees

- The wine list at Piatti offers an exciting selection of Italian and California wine. If you choose to bring your own wine, the corkage fee is \$15.00 per 750ml bottle.
- Cake cutting fee is \$1.50 per person
- Screen rental is \$25

Extras:

- We can recommend florists, balloons, rental equipment....etc. Just ask us!

Kids:

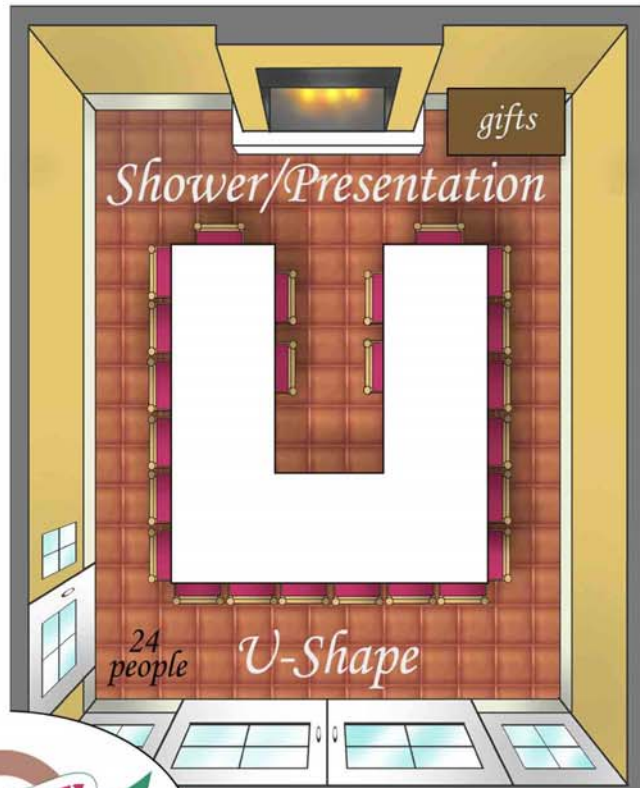
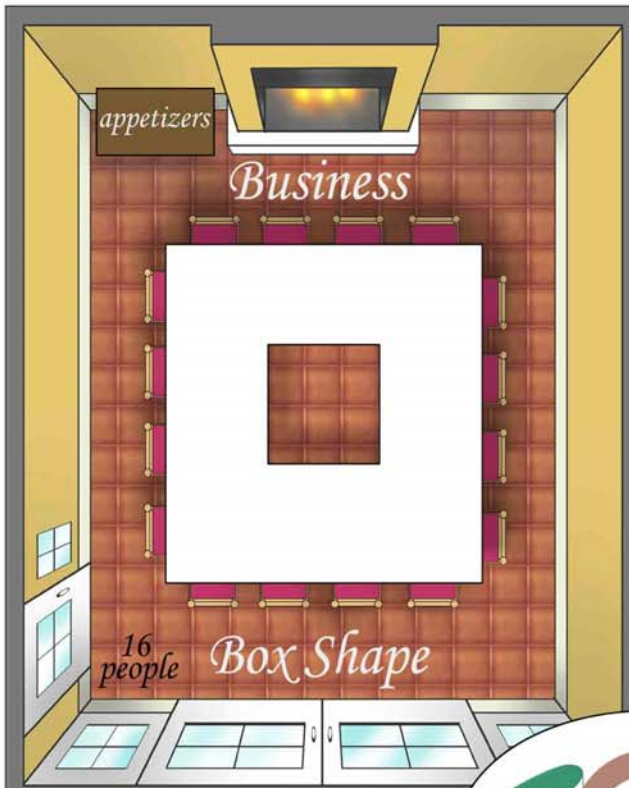
- We are very "kid friendly" and have menus that will appeal to them

Deposit

- A \$200 deposit is required to book any of the private rooms. Deposits are non-refundable if cancellation occurs within 7 days notice of the event date. Our receipt of this signed contract and the credit card deposit form is considered a confirmed reservation. In December the deposit is \$500 and non-refundable.

Payment

- All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. A service charge of 20% will be applied along with 9.25% tax to the total bill. Payment is due in full on the day of the scheduled event.



Banquet Room



Table Layouts



PIATTI

PRIVATE DINING - ANTIPASTI

ANTIPASTI

(Priced per piece. Minimum 12 per selection)

AVOCADO BRUSCHETTA w. Balsamic Drizzle	2.50
POACHED GULF SHRIMP COCKTAIL w. House-Made Citrus Cocktail Sauce	2.25
BAKED STUFFED MUSHROOMS w. Italian Sausage & Spinach	2.25
MINIATURE CRAB CAKES w. Tartar Sauce	2.75
BEEF CARNE CRUDA CROSTINI w. Quail Egg	3.00
SMOKED SALMON ROULADE w. Shaved Fennel & Herb Salad	2.75
MINI GRILLED CHEESE SANDWICHES Prosciutto, Fontina Cheese & Arugula	2.25
ROMAN STYLE RICE BALLS Stuffed w. Porcini Mushrooms, Spicy Arrabbiata Sauce	2.00
CRAB GOUGERES Baked Savory Cream Puffs Stuffed w. Crab Salad	3.00
ROASTED PORTOBELLO MUSHROOMS On Crostini w. Crescenza	2.50
EGGPLANT CAPONATA w. Crostini	2.50
GRILLED WHITE PRAWNS Wrapped in Pancetta & Drizzled w. Herb Crème Fraiche	2.50
PEPPER BRIE ON BRIOCHE w. Strawberry & Candied Walnut	2.00
SPANIKOPITA Spinach, Raisins, Pine Nuts & Feta Wrapped in Phyllo	2.75
IMPORTED GENOA SALAMI Wrapped Around Fontina Cheese & Roasted Sweet Peppers	2.00

RECEPTION PLATTERS

(Priced per person. 12 person minimum.)

FARMER'S MARKET FRUIT DISPLAY Assorted Fresh Fruit	3.50
ARTISAN CHEESE DISPLAY w. Fig Jam & Assorted Breads & Crackers	5.00
ANTIPASTI DISPLAY Antipasti Assortment of Artisan Salami, Italian Cheese, Olives & Marinated Farmers Market Vegetables	4.00
ROASTED GARLIC HUMMUS DISPLAY w. Toasted Flatbread	3.00
VEGETABLE CRUDITE DISPLAY w. Roasted Red Pepper Dipping Sauce	3.00
MARINATED OLIVE DISPLAY San Remo & Castelvetro	2.50

PIATTI

PRIVATE DINING - BRUNCH

Includes Soda, Brewed Ice Tea & Coffee

FOR THE TABLE

SEASONAL FRUITS AND BERRIES

Fresh Fruit of the Season

FRESH BAKED BREAKFAST BREADS

Sticky Bun, Coffee Cake,
Lemon-Almond Tea Cake & Mini Muffins

ENTREES

(Select Three from Each Side)

Served w. Herb Roasted Potatoes
Cage Free Fresh Eggs from Glaum Ranch

EGGS BENEDICT

Canadian Bacon, Toasted English Muffin,
Poached Eggs, Hollandaise 23.00

CRAB CAKE BENEDICT

Piatti English Muffins, Poached Farm Eggs,
Roasted Pepper Hollandaise 24.00

EGGS SARDOU

Poached Eggs, Creamed Bloomsdale Spinach,
Castroville Artichokes, Hollandaise 25.00

AIDELLS CHICKEN APPLE SAUSAGE

Scrambled Eggs & Scallions 23.00

BOURBON VANILLA FRENCH TOAST

Pure Maple Syrup & Seasonal Fruit 22.00

HAM & CHEESE OMELETTE

Three Farm Eggs, Black Forest Ham,
Gruyere Cheese & Mustard Croutons 23.00

EGGS AL FORNO

Wood Oven Baked Eggs, Spinach, Bacon,
Tomato, Parmigiano & Brioche Toast 23.00

MAIALE

House-Cured Pork Chop, Farro Risotto,
Grilled Peach, House-Made Saba,
Green Olive-Almond Relish 32.00

PASTA AL FORNO RUSTICA

Oven Baked Rigatoni w. House Smoked Chicken,
Pancetta, Parmigiano, Marsala Wine & Cream 26.00

GNOCCHI

Potato Dumplings, Prosciutto,
English Peas, Leak Cream Sauce 26.00

RAVIOLI LIMONE

House-Made Ricotta & Spinach Ravioli,
Lemon Cream & Citrus Gremolata 26.00

CAPELLINI POMODORO

Angel Hair Pasta, Garlic, Basil, Tomato Sauce 23.00

POLLO ALLA SCALLOPINI

Free Range Chicken Scallopini w. Cipollini Onions,
Figs, Honey, Wine Vinegar & Polenta 27.00

CAPRICCIOSA

Turkey "Cobb", Butter Lettuce, Tomatoes,
Avocado, Grilled Red Onions, Bacon,
Gorgonzola-Tarragon Buttermilk Dressing 26.00

PETTO DI POLLO

Grilled Chicken Breast on Flatbread w. Provolone,
Arugula, Pesto Aioli w. Parmesan Fries 22.00

WOOD OVEN BAKED SALMON

Salmoriglio Sauce, Basil Mashed Potatoes,
Local Cherry Tomatoes 35.00

PIATTI

PRIVATE DINING - LUNCH

Entrée Price Includes Three Courses
Two Courses Available at an Adjusted Price
Includes Soda, Brewed Iced Tea & Coffee

FIRST COURSE

(Select Two)

ZUPPA

Corn & Leek Vellutata w. Basil Oil

CAESAR SALAD

Romaine, Grana Padano, Toasted
Crostini & Garlic Anchovy Dressing

MISTA

Organic Mixed Greens, Ricotta Salata,
Red Wine-Shallot Vinaigrette, Candied Walnuts

SECOND COURSE

(Select Five)

CHICKEN CAESAR SALAD

Crostini & Garlic Anchovy Dressing 28.00

BABY SPINACH CHICKEN SALAD

Crispy Onions & Apple-Balsamic Vinaigrette 28.00

POACHED SALMON SALAD

Arugula, Shaved Fennel, Cucumber, Tomatoes,
Olives, Honey-Lime Dressing 29.00

CAPRICCIOSA

Turkey "Cobb", Butter Lettuce, Tomatoes,
Avocado, Grilled Red Onions, Bacon,
Gorgonzola-Tarragon Buttermilk Dressing 31.00

PETTO DI POLLO

Grilled Chicken Breast on Flatbread w. Provolone,
Arugula, Pesto Aioli w. Parmesan Fries 28.00

TACCHINO

Hot Roasted Turkey Club Sandwich,
Bacon, Balsamic Onions, Avocado
& Aioli w. Parmesan Fries 28.00

MARGHERITA PIZZA

Mozzarella, Parmesan, Tomato Sauce & Basil 27.00

RAVIOLI LIMONE

House-Made Ricotta & Spinach Ravioli,
Lemon Cream & Citrus Gremolata 32.00

CAPELLINI

Angel Hair Pasta, Garlic, Basil, Tomato Sauce 30.00

PASTA AL FORNO RUSTICA

Oven Baked Rigatoni w. House Smoked Chicken,
Pancetta, Parmigiano, Marsala Wine & Cream 32.00

FETTUCCINE ALLA BOLOGNESE

Fresh Fettuccine, Classic Bolognese Sauce 32.00

GNOCCHI

Potato Dumplings, Prosciutto,
English Peas, Leak Cream Sauce 32.00

LASAGNETTE

Wide Pasta Ribbons w. Heirloom Tomatoes
Baked w. Italian Sausage, Gypsy Peppers,
Fennel, Onions & Garlic 33.00

MAIALE

House-Cured Pork Chop, Farro Risotto,
Grilled Peach, House-Made Saba,
Green Olive-Almond Relish 38.00

POLLO ARROSTO

Wood Roasted Half Chicken, Natural Pan
Sauce, Buttermilk Mashed Potatoes
& Seasonal Vegetables 33.00

POLLO ALLA SCALLOPINI

Free Range Chicken Scallopini w. Cipollini Onions,
Figs, Honey, Wine Vinegar & Polenta 32.00

WOOD OVEN BAKED SALMON

Salmoriglio Sauce, Basil Mashed Potatoes,
Local Cherry Tomatoes 41.00

DESSERT

(Select Two)

TIRAMISU

'Pick me up' The Traditional Italian Dessert

WARM HOUSEMADE BROWNIE

Italian Chocolate Chip Gelato & Candied Almonds

WHITE CHOCOLATE BREAD PUDDING

BUDINO

Butterscotch Pudding w. Caramel Sauce,
Rosemary & Almond Cookies, Whipped Cream

PIATTI

PRIVATE DINING - DINNER

Entrée Price Includes Three Courses
Two Courses Available at an Adjusted Price
Includes Soda, Brewed Iced Tea & Coffee

FIRST COURSE

(Select Two)

ZUPPA

Corn & Leek Vellutata w. Basil Oil

CAESAR SALAD

Romaine, Grana Padano, Toasted
Crostini & Garlic Anchovy Dressing

MISTA

Organic Mixed Greens, Ricotta Salata,
Red Wine-Shallot Vinaigrette, Candied Walnuts

SECOND COURSE

(Select Five)

RAVIOLI LIMONE

House-Made Ricotta & Spinach
w. Lemon Cream & Citrus Gremolata 33.00

FETTUCCINE ALLA BOLOGNESE

Fresh Fettuccine, Classic Bolognese Sauce 33.00

TAGLIATELLE

House-Made Pasta Ribbons w. Shrimp, Arugula,
Cherry Tomatoes, Garlic, White Wine & Butter 35.00

LASAGNETTE

Wide Pasta Ribbons w. Heirloom Tomatoes
Baked w. Italian Sausage, Gypsy Peppers,
Fennel, Onions & Garlic 34.00

GNOCCHI

Potato Dumplings, Prosciutto,
English Peas, Leak Cream Sauce 33.00

CAPELLINI POMODORO

Angel Hair Pasta, Garlic, Basil, Tomato Sauce 31.00

RAVIOLI DI VITELLO

Baked Veal, Pork & Spinach Raviolis,
Mushroom-Leek Ragu, Provolone Cheese 34.00

PESCE DEL GIORNO

Today's Fish Prepared w. Seasonal Ingredients 42.00

PASTA AL FORNO RUSTICA

Oven Baked Rigatoni w. House Smoked Chicken,
Pancetta, Parmigiano, Marsala Wine & Cream 33.00

ROASTED TOMATO RISOTTO

w. Preserved Cherry Tomatoes,
Butter Poached Laughing Bird Shrimp 36.00

POLLO ARROSTO

Wood Roasted Half Chicken, Natural Pan
Sauce, Buttermilk Mashed Potatoes
& Seasonal Vegetables 35.00

POLLO ALLA SCALLOPINI

Free Range Chicken Scallopini w. Cipollini Onions,
Figs, Honey, Wine Vinegar & Polenta 34.00

WOOD OVEN BAKED SALMON

Salmoriglio Sauce, Basil Mashed Potatoes,
Local Cherry Tomatoes 42.00

MAIALE

House-Cured Pork Chop, Farro Risotto,
Grilled Peach, House-Made Saba,
Green Olive-Almond Relish 39.00

GRILLED FILET MIGNON

Red Wine-Balsamic Sauce, Potato Confit,
Baked Cherry Tomatoes w. Gorgonzola,
Brentwood Corn & Mushrooms 49.00

DESSERT

(Select Two)

TIRAMISU

'Pick me up' The Traditional Italian Dessert

WARM HOUSEMADE BROWNIE

Italian Chocolate Chip Gelato & Candied Almonds

WHITE CHOCOLATE BREAD PUDDING

BUDINO

Butterscotch Pudding w. Caramel Sauce,
Rosemary & Almond Cookies, Whipped Cream



PIATTI



KID'S MENU

6.95

CHOICE OF:

BAMBINI PIZZA

Covered with Tomato Sauce
Topped with Mozzarella Cheese
(no green stuff)

BAMBINI PASTA

Your Choice of Pasta
Tossed with Tomato Sauce or Butter

BOLOGNESE

Penne Pasta Tossed with Meat Sauce

CRISPY CHICKEN BREAST STRIPS

with French Fries

DESSERT

SCOOP OF GELATO

with Chocolate Sauce

VINI BIANCHI

SPARKLING WINE & CHAMPAGNE	BTL
Domaine Chandon Brut, Napa NV (Split)	10.50
Mionetto Prosecco Brut, Veneto NV	34.00
Bisol "Jeio" Prosecco Brut, Veneto NV	38.00
Bortolomioli Prosecco Brut, Veneto NV	38.00
Roederer Estate Brut, Anderson Valley NV	48.00
Veuve Clicquot "Yellow Label" Brut Champagne NV	98.00
SAUVIGNON BLANC	
Geyser Peak, California 2008	29.00
Rutherford Ranch, Napa Valley 2008	34.00
Honig, Napa Valley 2009	36.00
Simi, Napa Valley 2008	34.00
CHARDONNAY	
Piatti Private Label, California NV	27.00
Edna Valley "Paragon" San Luis Obispo 2008	28.00
Bonterra, Organic, Mendocino 2008	32.00
Chateau St. Jean, Sonoma County 2008	30.00
Wente Vineyards Riva Ranch, Livermore 2008	36.00
La Crema, Sonoma Coast 2008	40.00
Cambria "Katherine's Vineyard" Santa Maria 2007	40.00
Saintsbury, Carneros 2007	44.00
Sonoma Cutrer Russian River Valley 2008	48.00
Landmark Overlook, Napa Valley 2007	55.00
Rombauer, Carneros 2008	65.00
Talbott, Sleepy Hollow Vineyard, Monterey 2007	70.00
RIESLING / ROSE / OTHER WHITES	
Chateau Ste. Michelle Riesling, Columbia Valley 2009	26.00
Sea Flower Rose, Central Coast 2008	30.00
Zaca Mesa Viognier, Santa Ynez Valley 2008	36.00
ITALIAN WHITE WINE	
Benvolio Pinot Grigio, Friuli 2008	28.00
Masi Masianco Pinot Grigio & Verduzzo, Friuli 2009	32.00
Allegrini Soave Classico, Veneto 2008	34.00
Terredora di Paola Falanghina, Campania 2009	38.00
<i>A 4000 year old grape variety grown on ancient soils of Mt Vesuvius</i>	
Feudi Fiano di Avellino, Campania 2007	38.00
Brogliola "La Meriana", Gavi 2008	45.00
Feudo Principi di Butera Insolia, Sicilia 2008	32.00
Santa Margherita, Valdadige 2008	48.00
HALF BOTTLES	
Piper Heidsieck Brut Champagne NV	35.00
Taittinger Champagne Brut, Reims NV	45.00
Laurent Perrier Champagne Brut 1997	49.00
Rocca delle Macie Chianti Classico 2007	22.00
Santa Margherita, Valdadige 2007	24.00
La Crema Pinot Noir, Sonoma Coast 2006	25.00
Jazz Cellars "Eagle Point" Petit Syrah, Mendocino 2006	30.00
Lancaster Estate Cabernet Sauvignon, Alexander Valley 2005	48.00

Vintages Subject to Change

VINI ROSSI

PINOT NOIR	BTL
Jekel, Monterey County 2007	35.00
Thomas Halby, Central Coast 2005	33.00
MacMurray Ranch, Sonoma Coast 2008	38.00
Carmel Road, Monterey 2008	36.00
Chateau St. Jean, Sonoma County 2007	42.00
Acacia, Carneros 2007	42.00
Robert Stemmler, Carneros 2006	45.00
La Rochelle, Santa Lucia Highlands 2007	52.00
Merry Edwards, Sonoma Coast, 2007	65.00
MERLOT	
Piatti Private Label, California NV	27.00
Cellar #8, North Coast 2008	28.00
Franciscan, Napa Valley 2006	36.00
Stag's Leap, Napa Valley 2007	50.00
3 Doves, Napa Valley 2005	34.00
Rombauer, Napa Valley 2006	63.00
Duckhorn, Napa Valley 2007	80.00
CABERNET SAUVIGNON & BLENDS	
Piatti Private Label, California NV	27.00
Avalon, Napa Valley 2007	35.00
McManus Family, Lodi 2008	30.00
Louis Martini, Sonoma 2008	32.00
Beringer "Knights Valley" Sonoma County 2007	48.00
Three Saints, Santa Ynez Valley 2006	50.00
BR Cohn "Silver Label", North Coast 2007	44.00
Provenance, Napa Valley 2006	57.00
Beaulieu Vineyards "Tapestry" Napa 2006	67.00
Grgich Hills, Napa Valley 2005	100.00
Silver Oak, Alexander Valley 2005	115.00
Chateau Montelena, Napa Valley 2000	140.00
B.V. George De Latour, Napa Valley 2003	150.00
Silver Oak, Napa Valley 2004	160.00
Opus One, Napa Valley 2003, 2004, 2005	150.00
OTHER RED VARIETALS	
Bonterra Zinfandel "Organic" Mendocino 2007	30.00
Ravenswood "Old Vines" Zinfandel, Napa Valley 2007	38.00
Napa Cellars Zinfandel, Napa Valley 2007	43.00
Seghesio Zinfandel, Sonoma County 2008	46.00
David Bruce Petite Syrah, Sonoma County 2007	36.00
J Lohr Southridge Syrah, Paso Robles 2007	38.00
ITALIAN RED WINE	
Ruffino Chianti Superior, Tuscany 2008	30.00
Michele Chiarlo Barbera d'Asti, Piedmont 2007	34.00
Cantine Colosi Sicilia Nero d'Avola, Sicily 2009	36.00
Tomaresca Neprica, Puglia 2008	32.00
Zenato Valpolicella Classico, Veneto 2007	38.00
Quattro Mani Montepulciano d'Abruzzo 2008	28.00
Castello di Meleto Chianti Classico, Tuscany 2005	40.00
Masi Campofiorin, Verona 2006	38.00
La Focaia Sangiovese, Maremma Tuscany 2007	36.00
Giocosa Fratelli, Barbera d'Alba, Piemonte 2006	38.00
Il Poggiolo Rosso di Montalcino, Tuscany 2006	46.00
Villa Antinori "Toscano" Tuscany IGT 2005	48.00
Castello di Rampolla Chianti Classico, Tuscany 2005	75.00

PIATTI

PRONTO PIATTI CATERING MENU

PLATTERS

(Served Chilled or Room Temperature)

FLATBREAD SANDWICHES Assorted Miniature Sandwiches	120.00
L'INSALATA DI MOZZARELLA E NOCE Mozzarella, Celery & Walnut Salad	90.00
POACHED SALMON On a Bed of Greens w. Caper Berry Vinaigrette	190.00
ROASTED CHICKEN SALAD Cracker Bread, Cucumbers, Mint & Lemon	95.00
GRILLED CHICKEN BREAST Fresh Mozzarella, Tomatoes, Basil & Tuscan Olive Oil	105.00
FREGOLA PASTA SALAD Pecorino Romano, Cherry Tomatoes & Tuscan Olive Oil	80.00
HEIRLOOM APPLE SALAD Arugula, Walnuts, Carrots & Ricotta Salata	65.00
VERDURA ALLA GRIGLIA Tuscan Grilled Vegetable Platter	85.00
CECI BEAN SALAD Sun-Dried Tomatoes, Olives & Rosemary	85.00
SPINACH-RICOTTA GNOCCHI SALAD Tomato, "Carpaccio" & Balsamico	95.00
MISTA Organic Mixed Greens, Ricotta Salata, Red Wine-Shallot Vinaigrette, Candied Walnuts	85.00
CAESAR SALAD Romaine, Grana Padano, Toasted Crostini & Anchovy Dressing	85.00

CHAFING DISHES

(Served Hot. Half Orders Available)

Accompanied w. Rolls & Butter	
BEEF & PORK MEATBALLS Braised In Savory Tomato Sauce	133.00
RIGATONI PASTA Classic Bolognese	128.00
PENNE PASTA Plum Tomatoes, Garlic & Marinara	120.00
THREE CHEESE TORTELLONI Lemon Cream Sauce	183.00
SALMON Preserved Lemon Caper Butter	212.00
GRILLED ITALIAN SAUSAGES Sweet Peppers & Caramelized Onions	160.00
GRILLED CHICKEN BREAST Wild Mushrooms, Lemon & Herb Vinaigrette	149.00

DESSERT

(Priced per Person)

HOUSE BAKED COOKIES & BROWNIES	3.50
TIRAMISU	3.50

Platters and hot dishes will be delivered to you on disposable platters and chafing dishes. We supply disposable plates, napkins and silverware; will set up the buffet, light the chafers and make sure all is ready before departure. Minimum delivery charge of \$60 includes all service. Minimum \$175 in sales for delivery.

PIATTI

PRIVATE DINING OFFSITE - ANTIPASTI

ANTIPASTI

(Priced per piece. Minimum 25 per selection.)

ENDIVE SPEARS Filled w. Crabmeat Salad	3.00
CUCUMBER w. Mango & Jicama Salad	2.00
VEGETABLE SPRING ROLLS In Rice Paper w. Spicy Dipping Sauce	3.00
LAMB CHOP w. Salsa Verde	7.50
GRILLED BEEF SKEWER	4.50
GRILLED CHICKEN SKEWER	3.00
GRILLED SHRIMP SKEWER	2.25
BEEF SLIDERS Pickled Onions, Arugula, Ketchup & Mustard	3.00
LAMB SLIDERS w. Spicy Goat Cheese Aioli, Pickled Onions & Arugula	3.50
LINGUISA w. Spicy Mustard Sauce	1.75
AHI TUNA Rolled in Cucumber	3.00
TWICE BAKED FINGERLING POTATO Bacon, Chives & White Truffle Oil	2.50
SCALLOPS Wrapped in Bacon	3.75

PIATTI

PRIVATE DINING OFFSITE - BUFFET

45.00 PER PERSON

SALADS

(Select Two)

TRE COLORI

Endive, Endigia, Gorgonzola, Currants & Hazelnuts

CAESAR SALAD

Parmesan, Croutons & Classic Dressing

MISTA

Organic Mixed Greens, Ricotta Salata,
Red Wine-Shallot Vinaigrette, Candied Walnuts

TOMATO & MOZZARELLA SALAD

Basil, Tuscan Olive Oil & Saba (Aged Balsamic)

PASTA

(Select Two)

THREE CHEESE TORTELLONI

Lemon Cream Sauce

PENNE PASTA "ALL AMATRACIANA"

Braised Bacon, Onion, Tomato & Pecorino Romano

BOLOGNESE

Rigatoni Pasta w. Classic Meat Sauce

ENTRÉE SELECTIONS

(Select Two)

Accompanied with Fresh Vegetables, Rolls & Butter

BEEF & PORK MEATBALLS

Braised in Savory Tomato Sauce

GRILLED ITALIAN SAUSAGES

w. Broccoli Rabe & Tuscan White Beans

PAN ROASTED SALMON

Lemon Preserved Butter

POLLO

Boneless Rocky Junior Natural Chicken Breast
w. Wild Mushrooms & Marsala Wine

CARVING STATION

(Select One)

ROAST TURKEY BREAST

Fresh Sage & Fresh Cranberry Sauce

ROAST NEW YORK SIRLOIN

Horseradish Crema & Natural Jus

ROAST NIMAN RANCH PORK LOIN

Apple Cider-Cured, Roasted Applesauce

ROAST NIMAN RANCH LEG OF LAMB

Assorted Mustards & Mint Chutney

DESSERTS

(Select Two)

TIRAMISU

ASSORTMENT OF HOUSE BAKED
COOKIES & BROWNIES

WHITE CHOCOLATE BREAD PUDDING

GIANDUJA CHOCOLATE, HAZELNUT TART

w. Lightly Whipped Cream

PANNA COTTA

Silky Vanilla Custard Served w. Seasonal Fruit

Plus Sales Tax & 20% Gratuity