

PRIVATE PARTY MENUS

MENU 1

\$55 per person excluding beverages, taxes & gratuity
\$65 per person with passed hors d'oeuvres for reception
middle course pasta add \$7

APPETIZER

Choice of:

Handpicked lettuces
shaved radishes/ heirloom carrots/ fennel/ cucumber/ local cider vinaigrette

Romaine salad 'Terra style'
roasted garlic/ grilled sweet corn/ grana padano/ smoked bacon/ lemon

Zuppa
composed daily

MAIN COURSE

Choice of:

Veal Parmigiana
melted buffalo mozzarella, tomato sugo

Pan seared potato gnocchi 'Terra style'
sweet corn/ roasted peppers/ wild mushroom/ roasted garlic crema/ white truffle oil

Spaghettini
black tiger shrimp, scallops, mussels, calamari, manila clams, fresh tomatoes, white wine

Zucchini & eggplant parmigiana
melted buffalo mozzarella, tomato sugo

Daily Seasonal fish

Crispy half chicken 'al mattone'
lemon thyme pan jus

DESSERT

an assortment of in house made dessert platters consisting of:

Traditional tiramisu
Flourless chocolate torte
Seasonal fruit strudel

MENU 2

\$65 per person excluding beverages, taxes & gratuity
\$75 per person with passed hors d'oeuvres for reception
Middle course of pasta add \$7

APPETIZERS

Choice of:

Warm heirloom beet salad
fresh ricotta/ baby arugula/ capicola chips/ cactus pear vinaigrette

Mozzarella di bufala
ripened tomatoes/ basil & pine nut pesto/ Himalayan salt/ balsamic pearls

Grilled calamari
Quinoa/ cucumber/ radishes/ chick peas/ lemon / extra virgin olive oil

MAIN COURSES

choice of:

Grilled grain fed naturally raised veal chop (12oz)
red wine jus

Crispy half chicken 'al mattone'
lemon & thyme pan jus

Grilled Certified Angus beef tenderloin (8oz)
port wine jus

Daily seasonal fish

Zucchini & eggplant parmigiana
melted mozzarella/ tomato sugo

Ravioli 'Francobolli'
lobster/burrata/truffle/ toasted pinenuts/ lemon / brown butter

DESSERT

an assortment of in house made dessert platters consisting of:
Traditional tiramisu
Flourless chocolate torte
Seasonal fruit strudel

MENU 3

\$73 per person excluding beverages, taxes & gratuity
\$83 per person with passed hors d'oeuvres for reception
middle course of pasta add \$7

APPETIZER

Deluxe Antipasto platter
Grilled calamari & black tiger shrimp- warm tomato-garlic-lemon vinaigrette
Pinguine prosciutto & grana padano
Ripened tomatoes, mozzarella di bufala, basil & pine nut pesto, balsamic pearls
wild mushroom arancine
panko & citrus crusted seared ahi tuna, avocado & lime crema

MAIN COURSE

Choice of

Grilled grain fed naturally raised veal chop (12oz)
red wine jus

Grilled lamb chops 'scottadita'
rosemary & garlic jus

Crispy half chicken 'al mattone'
lemon & thyme pan jus

Grilled Certified Angus beef tenderloin (8oz)
port wine jus

Daily seasonal fish

Zucchini & eggplant parmigiana
melted mozzarella/ tomato sugo

Ravioli 'Francobolli'
lobster/burrata/truffle/ toasted pine nuts/ lemon / brown butter

DESSERT

an assortment of in house made dessert platters consisting of:
Traditional tiramisu
Flourless chocolate torte
Seasonal fruit strudel

SUNDAY PRIVATE PARTY MENU

\$69 per person excluding taxes, beverage & gratuity
\$75 with passed assorted crostini for reception
(tomato & basil/ cannellini beans & pancetta/ wild mushroom & goat cheese)
\$79 with passed hors d'oeuvres for reception

APPETIZER

Deluxe Antipasto platter
Grilled calamari & black tiger shrimp- warm tomato-garlic-lemon salsa
Pingu prosciutto & grana padano
Ripened tomatoes, mozzarella di bufala, basil & pine nut pesto, balsamic pearls
wild mushroom arancine
warm heirloom beet salad, baby arugula, fresh ricotta, capicola chips, cactus pear vinaigrette

MIDDLE COURSE

Casarecce all'amatriciana
guanciale, red onion-tomato sugo, torn basil, pecorino cheese

MAIN COURSE

Grilled grain fed naturally raised veal chop (14oz)
red wine jus

Crispy half chicken 'al mattone'
lemon & thyme pan jus

Daily seasonal fish

Zucchini & eggplant parmigiana
melted mozzarella/ tomato sugo

DESSERT

an assortment of in house made dessert platters consisting of:
Traditional tiramisu
Flourless chocolate torte
Seasonal fruit strudel

