

## FIRST COURSE

choice of one selected at time of booking

### Caprese

*Buffalo mozzarella DOP, vine ripe tomato, pesto, pinenuts*

### Brussel Sprout Salad

*Shaved Brussels sprouts, pine nuts, egg, golden raisins, red onion, pecorino, honey citrus vinaigrette*

### Bacco chop

*Chopped greens, hearts of palm, egg, tomato, cucumber, fontina, ceci beans, prosciutto, Dijon vinaigrette*

## SECOND COURSE

choice of one selected at time of booking

### Strozzapretti Norcina

*Hand-rolled pasta, house-made sausage, tomato, cream, truffle*

### Campanelle Casio Pepe

*pecorino, parmigiano, EVOO, butter, black pepper*

### Cavatelli ai Funghi

*Hand rolled pasta, wild mushroom ragu*

## THIRD COURSE

choice of one selected on day of event

### Eggplant Parmigiana

*Heirloom tomato sauce, parmigiana, mozzarella*

### NY Strip Marino

*Crispy potato, spinach, wild mushroom Marino sauce*

### Chicken Marsala

*Chicken scaloppine, marsala demi glace, mushrooms*

### Grilled Salmon

*braised fennel, marble potato, salsa verdi*

## DESSERT

choice of one selected at time of booking

### Tiramisu

*Ladyfingers, mascarpone mousse  
espresso, cocoa*

### Banana

*Chocolate banana cake, milk chocolate ganache caramel mousse, banana anglaise, vanilla caramel*

### Cannoli

*Crispy shell, house made ricotta filling,  
pistachio, chocolate bits*