



## SUMMER LUNCH BANQUET MENU

*The "Express" Lunch-Two Course Menu* \$26.00 per person  
(Choice of Two from Secondi or Insalatoni, & One from Dolci)

*The "Power" Lunch-Three Course Menu* \$33.00 per person  
(One from Insalate, Choice of Two from Secondi or Insalatoni, & One from Dolci)

*\* vegetarian option available at no extra charge*

*\*Add Beverage Package (soda, lemonade or ice tea with lunch, coffee or decaf with dessert) add \$5.00 to price*

### Family Style Platters

*Choice of two add \$ 8.00 pp, Choice of three add \$12.00 pp*

*Calamari Fritti*-Lightly Fried Monterey Squid with Baby Green Beans, Lava Salt, Lemon and Roasted Pepper Sauce

*Carpaccio di Tonno*-Thinly Sliced and Hand-Pounded Raw Ahi Tuna with Bottarga di Tonno, Arugula, Lemon and Horseradish

*Capesante e Zucchini a Scapece*-Grilled and Marinated Day-boat Scallops and Summer Squashes with Castelvetro

Olives and Garum

*Prosciutto San Daniele e Melone*-Italy's finest Ham, sliced paper thin with Sweet Seasonal Melon

*Pizze*- Selection of Wood Oven Baked Pizzas

*Antipasto Dalle Due Sicilie -The Classic Southern Italian Sampler*

*add \$12.00pp*

*Caponata*: Sweet and Sour Eggplant with Pine Nuts, Raisins, Olives, Capers and Mint; *Arancini*: Fried Saffron Risotto Balls Stuffed with Mozzarella, *Alici Marinati*: Marinated Fresh Anchovies with Red Onions, *Bruschetta*: Crostini with Marinated Diced Heirloom Tomatoes, Basil and Garlic, *Sorpresata*: Spicy Berkshire Pork Salami

### Insalate (Basic Salads)

*Insalata Mista alle Erbe*-Baby Greens with Julienne Vegetables, Herbs and Parmigiano Croutons; Lemon Vinaigrette

*Insalata Romana*- Hearts of Romaine with Walnuts, Dates and Goat Cheese; Balsamic Vinaigrette

*Insalata Cesare* - Caesar Salad with Our Own Toasted Garlic Croutons

### Insalate Stagionali

*add \$2.00 pp*

*Insalata Caprese DOCG*-Heirloom Tomatoes, Imported Mozzarella di Bufala, Basil, Neapolitan Olives and Extra Virgin Olive Oil

*Insalata degli Frutti Stagionali*- Stonefruit Salad of Peaches, Plums, Cherries, Butter Lettuce, Arugula, Red Onions, Almonds, Pecorino Pepato and Champagne Nectarine Vinaigrette

### Insalatoni (Entrée Salads)

*Capon Magro Estivo*-Warm Ligurian Entrée Sized Seafood Salad of Fish, Prawns, Calamari, Green Beans, Celery, Cucumber, Hard Boiled Eggs, Artichokes, Olives, Capers, Radishes, Tiny Tomatoes, Frisée, Butter Lettuce and Three Herb Vinaigrette

*Insalata di Pollo Arrosto*-Salad of Roasted Chicken, Gorgonzola Dolce, Crispy Pancetta, Frisée, Radicchio and Red Wine Vinaigrette

*Insalata di Manzo*-Steak Salad with Prime New York Strip, Aged Balsamico, Beefsteak Tomatoes, Arugula, Grilled Red Onions, Shaved Parmigiano Reggiano, Extra Virgin Olive Oil and Coarse Sea Salt

### Secondi (Entrees)\*

*Orecchiette con Pesto Genovese*-"Little Ears" Pasta, Baby Green Beans and the Classic Ligurian Sauce of Basil, Pine Nuts, Garlic, Pecorino, Grana Padano and Extra Virgin Olive Oil

*Agnolotti di Pollo Affumicato*-Smoked Chicken and Roasted Pepper Ravioli in Brodo with Tiny Tomatoes, Saffron and Parsley

*Petto di Pollo alla Marsala*-Pan Roasted Marsala Glazed Chicken Breast with Sicilian Spinach and Sun-Dried Tomato Tapenade

### Secondi Speciali

*add \$6.00 pp*

*Rombo con Polenta Fresca all'Arragosta*-Roasted Local Halibut with Lobster-Infused Sweet Corn, Chanterelle and Cherry Tomato Ragout

*Pesce Spada alla Siciliana*-Grilled Hawaiian Swordfish with Coarse Sea Salt, Fried Capers and a Salad of Heirloom Tomato and Thinly Sliced Red Onion, Red Wine Vinaigrette and Toasted Breadcrumbs

*Stracotto di Maiale*-Berkshire Pork Shoulder and Fennel, Pot Roasted for ten hours in Rosemary-Infused Bacon Fat, then Smoked in the Pizza Oven, Served with Neapolitan Fire-Roasted and Pickled Peppers over Ceci Bean Puree

### Dolci (Desserts)

*Torta di Cioccolato e Caramello*-Warm Flourless Chocolate Torte with a Salted Caramel center, Whipped Cream and Custard Sauce

*Torta Piemontese*-Moist Brown Butter Almond Cake served Roasted Stonefruit Compote and Whipped Crème Fraiche and Mascarpone Cheese

*Crema di Grano Turco*- Sweet Corn Crema served with Blackberry Compote

*Pavlova di Bacche*-Crispy Light Brown Sugar Meringue topped with Whipped Cream and Fresh Summer Berries, Key Lime Custard Sauce

## Banquet Wines



### *Sparkling*

<b>Bisot, Prosecco Brut di Valdobbiadene, Crede, NV</b>	<b>31</b>
<b>Bisot, Prosecco Brut di Valdobbiadene, Cartizze, 2005</b>	<b>55</b>
<b>Henriot, Rose, Reims, NV</b>	<b>62</b>
<b>Veuve Clicquot, Brut, Reims, NV</b>	<b>67</b>

### *White Wines*

<b>Soave Classico, Suavia, Fitta' Di Soave, 2005</b>	<b>31</b>
<b>Falanghina, Feudi Di San Gregorio, Campania, 2005</b>	<b>50</b>
<b>Arneis, Vietti, Roero, 2005</b>	<b>33</b>
<b>Greco di Tufo, Mastrobernardino, Nova Serra, 2006</b>	<b>36</b>
<b>Pinot Grigio, Livio Felluga, Collio, 2006</b>	<b>40</b>
<b>Chardonnay, Oddero, Collaretto, Langhe, 2005</b>	<b>47</b>
<b>Chardonnay, Sonoma Cutrer, Russian River Ranch, 2005</b>	<b>36</b>
<b>Chardonnay, ZD, Napa Valley, 2005</b>	<b>57</b>
<b>Chardonnay, Shafer Red Shoulder Ranch, Napa, 2006</b>	<b>62</b>
<b>Sauvignon Blanc, Chalk Hill Sonoma County, 2003</b>	<b>51</b>
<b>Sauvignon Blanc, Lis Neris, Venezia Giulia, 2006</b>	<b>37</b>

## ***Red Wine***

<b>Barbera d'Asti, Luigi Coppo, Camp du Rouss, 2003</b>	<b>33</b>
<b>Dolcetto, Pecchenino, Siri D' Jermu, Dolcetto di Dogliani, 2004</b>	<b>42</b>
<b>Nebbiolo, Sandrone, Valmaggione, Alba, 2004</b>	<b>55</b>
<b>Barbaresco, Produttori del Barbaresco, 2003</b>	<b>45</b>
<b>Barolo, Prunotto, 2000</b>	<b>68</b>
<b>Brunello di Montalcino, Argiano, 2003</b>	<b>60</b>
<b>Chianti, Isole e Olena, Toscana, 2002</b>	<b>30</b>
<b>Chianti Classico, Fonterutoli, Classico, 2004</b>	<b>40</b>
<b>Super Tuscan, Torrione, Petrolo, 2002</b>	<b>48</b>
<b>Super Tuscan, Castello di Monastero, Infinito, 2000</b>	<b>61</b>
<b>Super Tuscan, Perlato del Bosco, Tua Rita, 2002</b>	<b>59</b>
<b>Pinot Noir, Benton Lane, Willamette Valley, 2006</b>	<b>39</b>
<b>Pinot Noir, Surh Luchtel, Gary's Vineyard, Santa Lucia, 2004</b>	<b>63</b>
<b>Merlot, Provenance, Napa Valley, 2004</b>	<b>35</b>
<b>Merlot, Shafer, Napa Valley, 2004</b>	<b>62</b>
<b>Zinfandel, Seghesio, Sonoma, 2004</b>	<b>31</b>
<b>Cabernet Sauvignon, Hall, Napa Valley, 2004</b>	<b>53</b>
<b>Cabernet Sauvignon, ZD, Napa Valley, 2005</b>	<b>62</b>
<b>Primitivo, Torcicoda, Tormaresca, Salento, 2003</b>	<b>35</b>

*Wine vintages, availability and pricing are subject to change. The events department will notify you if your selection has changed or is unavailable.*

*Additional choices are available. Juli Gregg, our wine director, is available to assist with your wine menu. Please let us know if you would like her to select your wines or offer her suggestions.*