



SALAD

SPRING SALAD

mixed greens, tomato, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

traditional Caesar, Parmesan cheese, croutons

ENTRÉE

PASTA BOLOGNESE

spaghetti pasta, Parmesan, basil, cream, meat sauce

CHICKEN ACUTO

flame-grilled chicken breast, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs

PASTA POMODORO

spaghetti pasta, balsamic roasted grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce

FLAME-GRILLED SALMON FILET

5 oz salmon filet, sun-dried tomato herb butter, black bean salsa, green beans

SPAGHETTI

traditional tomato sauce, jumbo meatball

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushrooms, artichokes, Marsala wine brown sauce

NASHVILLE HOT CHICKEN PASTA ALFREDO

fiery chicken tenders, fettuccine pasta, Parmesan cream, scallions

tea, soft drink, and coffee included

Lunch Menu | \$25.00 per person



ENTRÉE

SPAGHETTI

traditional tomato sauce, jumbo meatball

CAESAR SALAD

traditional Caesar, Parmesan cheese, croutons; choice of flame-grilled salmon or chicken

PASTA BOLOGNESE

spaghetti pasta, Parmesan, basil, cream, meat sauce

CHICKEN ACUTO

flame-grilled chicken breast, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs

PASTA POMODORO

spaghetti pasta, balsamic roasted grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce

FLAME-GRILLED SALMON FILET

5oz salmon filet, sun-dried tomato herb butter, black bean salsa, green beans

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushrooms, artichokes, Marsala wine brown sauce

NASHVILLE HOT CHICKEN PASTA ALFREDO

fiery chicken tenders, fettuccine pasta, Parmesan cream, scallions

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

tea, soft drink, and coffee included

Lunch Menu | \$25.00 per person



SALAD

SPRING SALAD

mixed greens, tomatoes, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

traditional Caesar, Parmesan cheese, croutons

ENTRÉE

SPAGHETTI

traditional tomato sauce, jumbo meatball

CHICKEN ACUTO

flame-grilled chicken breast, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs

PASTA POMODORO

spaghetti pasta, balsamic roasted grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce

PASTA BOLOGNESE

spaghetti pasta, Parmesan, basil, cream, meat sauce

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushrooms, artichokes, Marsala wine brown sauce

NASHVILLE HOT CHICKEN PASTA ALFREDO

fiery chicken tenders, fettuccine pasta, Parmesan cream, scallions

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

PECAN BUTTER CRUNCH CAKE

Granny Smith apple cinnamon glaze

tea, soft drink, and coffee included

Lunch Menu | \$30.00 per person



SALAD

SPRING SALAD

mixed greens, tomato, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

traditional Caesar, Parmesan cheese, croutons

ENTRÉE

CHICKEN ACUTO

flame-grilled chicken breast, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs

PASTA POMODORO

spaghetti pasta, balsamic roasted grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce

FETTUCINE IMPERIAL

grilled chicken, pancetta, mushrooms, Parmesan cream sauce

FLAME-GRILLED SALMON FILET

5 oz salmon filet, sun-dried tomato herb butter, black bean salsa, green beans

CHICKEN TUSCANY

breaded and sautéed chicken breast, fettuccine, herbs, tomatoes, scallions, mushrooms, red wine gravy

THREE-CHEESE TORTELLINI

jumbo lump crab, garlic, onions, fresh spinach, spiced Parmesan cream sauce

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

PECAN FUDGE BROWNIE

Kahlua chocolate sauce

tea, soft drink, and coffee included



SALAD

SPRING SALAD

mixed greens, tomatoes, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

traditional Caesar, Parmesan cheese, croutons

ENTRÉE

FLAME-GRILLED SALMON FILET

8oz salmon filet, sun-dried tomato herb butter, black bean salsa, green beans

PARMESAN

breaded & sautéed eggplant, chicken or veal, fettuccine, mozzarella, Parmesan, tomato sauce

SHRIMP SCAMPI

angel hair, tomatoes, scallions, white wine garlic butter

GEMELLI & SAUSAGE

spicy ground sausage, peppers, onions, Asiago cheese, vodka tomato cream reduction

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta cheese, fresh herbs and Parmesan; topped with Mozzarella, tomato and cream sauces

PASTA POMODORO

spaghetti pasta, balsamic roasted grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce

PICCATA

sautéed chicken breasts or veal, angel hair, mushrooms, capers, jumbo lump crab, white wine lemon butter sauce

PRIME SIRLOIN

8oz center-cut sirloin, Asiago cheese & leek smashed potatoes, green beans, brandy-peppercorn sauce

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

PECAN FUDGE BROWNIE

Kahlua chocolate sauce

tea, soft drink, and coffee included

Dinner Menu | \$45.00 per person



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SPRING SALAD

mixed greens, tomatoes, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

traditional Caesar, Parmesan cheese, croutons

ENTRÉE

FLAME-GRILLED SALMON FILET

8oz salmon filet, sun-dried tomato herb butter, black bean salsa, green beans

SCALLOPS VENETO

blackened jumbo scallops, white bean and arugula succotash, pancetta, basil walnut pesto

SHRIMP SCAMPI

angel hair, tomatoes, scallions, white wine garlic butter

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushrooms, artichokes, Marsala wine brown sauce

WILD MUSHROOM RAVIOLI

fresh spinach, chili flakes, parmesan, pancetta mushroom cream sauce

CEDAR-ROASTED PORK CHOP

cedar wood-roasted, pineapple glaze, Asiago cheese & leek smashed potatoes, roasted vegetable medley

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta cheese, fresh herbs and Parmesan; topped with Mozzarella, tomato and cream sauces

GORGONZOLA FILET

8oz center-cut filet, Gorgonzola rosemary butter, fettuccine alfredo, green beans

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

PECAN BUTTER CRUNCH CAKE

Granny Smith apple cinnamon glaze

tea, soft drink, and coffee included

Dinner Menu | \$55.00 per person



FAMILY STYLE APPETIZERS

BRUSCHETTA AMERIGO

grilled focaccia, mozzarella, balsamic-roasted grape tomatoes, kalamata olives, garlic, basil

OVEN-ROASTED ARTICHOKE CHEESE DIP

artichokes, tomatoes, scallions, Swiss, Parmesan

SALAD

GOAT CHEESE & WALNUT SALAD

grape tomatoes, red onions, roasted red peppers, goat cheese, roasted walnuts, balsamic vinaigrette

CAESAR SALAD

traditional Caesar, Parmesan cheese, croutons

ENTRÉE

FILET AL VINO

8 oz center-cut filet, Asiago cheese & leek mashed potatoes, sautéed vegetables, mushroom wine reduction, served with two shrimp

SCALLOPS VENETO

blackened jumbo scallops, white bean and arugula succotash, pancetta, basil walnut pesto

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta cheese, fresh herbs and Parmesan; topped with Mozzarella, tomato and cream sauces

PICCATA

sautéed chicken breasts or veal, angel hair, mushrooms, capers, jumbo lump crab, white wine lemon butter sauce

WILD MUSHROOM RAVIOLI

fresh spinach, chili flakes, parmesan, pancetta mushroom cream sauce

SHRIMP SCAMPI

angel hair, tomatoes, scallions, white wine garlic butter

CEDAR-ROASTED PORK CHOP

cedar wood-roasted, pineapple glaze, Asiago cheese & leek smashed potatoes, roasted vegetable medley

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

PECAN BUTTER CRUNCH CAKE

Granny Smith apple cinnamon glaze

tea, soft drink, and coffee included