

ANTIPASTO

*served family style
select two (2)*

BUFALA MOZZARELLA & PROSCIUTTO

parma prosciutto, imported bufala mozzarella, arugula salad

CARPACCIO DI MANZO

house cured beef, cannellini beans,
arugula, parmigiano, EVOO

ANTIPASTO

prosciutto, mortadella, speck, salami, parmigiano, olives

CAPRESE

vine ripened tomatoes, imported bufala mozzarella, fresh basil

FRIED CALAMARI

fried calamari, crispy lemon

IL CECIO

pureed tuscan chickpeas, tomato, cucumber,
onion, olives, herbs, toast points

SEASONAL BRUSCHETTA

ask about our selections

Optional Seafood Upgrade

SHRIMP COCKTAIL

\$15 per person – 3 pcs per person

butler passed in a shooter with cocktail sauce OR on ice platter display with cocktail sauce.

RISOTTO

optional upgrade

SCALLOPS • 12 per person

WILD MUSHROOM • 10 per person

with parmigiano

SALAD

*served family style
select one (1)*

CAESAR

romaine hearts, shaved parmigiano, croutons

MIXED GREENS

mixed greens, carrots, tomatoes, red wine vinaigrette

LUCCA

tuscan kale, farro, cucumbers, white beans,
pickled red onions, tomato vinaigrette

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for entrees, sides, pasta, and dessert options

ENTRÉES

*served family style
select two (2)*

LAKE SUPERIOR WHITEFISH
herbs, citrus butter sauce

SALMONE
oven roasted salmon, herb butter,
onion, cherry tomatoes, olives,
capers, EVOO

TAGLIATA
carved beef sirloin (NY)

RISOTTO CON SCAMPI
shrimp, herbs, pomodoro sauce

POLLO VESUVIO
chicken breast, garlic wine
sauce, rosemary

VITELLA E FUNGHI
veal, medley of porcini, oyster,
pioppini mushrooms

BRANZINO • 12 per person
sea bass, olives, cherry tomatoes, capers

SIDES

*served family style
select one (1) from each category*

VEGETABLES
broccoli
grilled vegetables
spinach

POTATOES
mashed
roasted
vesuvio

PASTA

*served family style
select one (1)*

MEZZELUNE CIPRIANI
cheese-filled half moon ravioli,
tomato cognac cream sauce

RIGATONI DELL'ORTO
roasted garlic, sundried tomato pesto,
seasonal roasted vegetables

PENNE ARRABBIATA
spicy arrabbiata sauce, herbs

RAVIOLI BOLOGNESE
house-made meat-filled ravioli,
meat sauce, shaved parmigiano

DESSERT

select one (1)

TIRAMISU
espresso soaked lady fingers,
mascarpone mousse, dark cocoa

ITALIAN GELATO TRIO
chocolate, vanilla, hazelnut

FLOURLESS CHOCOLATE CAKE
vanilla sauce, berries

NY STYLE CHEESECAKE
raspberry coulis

SEASONAL FRUIT PLATTER

*Price does not include alcohol, applicable sales tax (7.5%). Alcohol charges are based on consumption. Options and pricing are subject to change.
Contact us for additional menu options for children ages 3 to 10.*