

Private Lunch Menu

FAMILY STYLE • \$39.95 PER PERSON

(MINIMUMS MAY APPLY)

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

ENTRÉES

*served family style
select two (2)*

EGGPLANT PARMIGIANA

marinated & char-broiled, pomodoro sauce, melted mozzarella, parmigiano

POLLO VESUVIO

chicken breast, garlic wine sauce, rosemary

POLLO MARSALA

chicken breast, mushrooms, marsala reduction

SALMONE

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

LAKE SUPERIOR WHITEFISH

herbs, citrus butter sauce

POLLO PICCATA

chicken breast, lemon, white wine, capers

BRANZINO • 10 *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)*

PENNE BOLOGNESE

penne, meat sauce (tomato basil sauce available as a vegetarian option)

MEZZELUNE CIPRIANI

cheese-filled half moon ravioli, tomato cognac cream sauce

RIGATONI DELL'ORTO

roasted garlic, sundried tomato pesto, seasonal roasted vegetables

GNOCCHI AI QUATTRO FORMAGGI

gnocchi, four cheese sauce, walnuts

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.