



The Elite Meat Packing Luncheon Experience

3 courses

Please narrow down your choices to 3 items for each course.

We will prepare and print your customized menu for your guests to order when seated.

APPETIZERS

FARRO mixed mushrooms, arugula

GREEK SALAD vine ripened tomatoes, cucumber, kalamata olives, feta cheese

SPINACH AND STRAWBERRY almonds and poppy seeds

BEET SALAD Spanish onions, basil, gorgonzola cheese

CAESAR house-made croutons, parmesan

MOZZARELLA DI BUFFALA beefsteak tomatoes, basil oil

MAIN COURSES

GRANNY SMITH APPLE RAVIOLI beef ragout

HOUSE MADE GNOCCHI choice of tomato mozzarella, pesto, gorgonzola sauce

BLACK FARFALLE salmon and asparagus in a light tomato and cream sauce

PAPPARDELLE WITH PORCINI MUSHROOMS spinach, radicchio, cream sauce

HANDMADE SPAGHETTI CHITARRA fresh tomato sauce, basil

PENNE VODKA with bacon

STEAK AND FRIES 8 oz NY sirloin

MILANESE chicken milanese with salad and tomatoes

BRANZINO FILLET matchstick potatoes, pine-nuts, olives

ATLANTIC SALMON FILLET braised cauliflower, mustard chive

DESSERT

CHEESECAKE

PANNACOTTA ALLA MENTA

MIXED BERRY FRUIT TART

CHOCOLATE VELVET CAKE

TRADITIONAL TIRAMISU