



The Premium 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

SPINACH AND STRAWBERRY almonds and poppy seeds

BEET SALAD Spanish onions, basil, crumbled Gorgonzola

CAESAR house-made croutons, parmesan

MAIN COURSES

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

STRAIGHT UP BURGER WITH FRIES ½ lb. beef patty with fries & fixings
Add cheddar, gorgonzola or provolone 2 Add bacon, mushroom & avocado 2

PAPPARDELLE WITH PORCINI MUSHROOMS spinach, radicchio, cream sauce

HANDMADE SPAGHETTI CHITARRA fresh tomato sauce, basil

PENNE VODKA with Canadian bacon

MILANESE chicken milanese with salad and tomatoes

ATLANTIC SALMON FILLET braised cauliflower, mustard chive

DESSERT

CHEESECAKE

PANNACOTTA ALLA MENTA

MIXED BERRY FRUIT TART

TRADITIONAL TIRAMISU