



The Ultimate 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

SPINACH AND STRAWBERRY SALAD almonds and poppy seeds
GREEK SALAD vine ripened tomatoes, cucumber, kalamata olives, feta cheese
MOZZARELLA DI BUFALA beefsteak tomatoes, basil oil
TUNA AND SALMON TARTARE mediterranean style
FRIED CALAMARI spicy tomato dip
GRILLED CHICKPEA MUSHROOM POLENTA shiitake mushroom cream sauce
CARPACCIO beef carpaccio with horseradish sauce and parmesan chips
GRILLED OCTOPUS marinated in E.V. olive oil, lemon, serves with potato and capers

PASTA MEAT & FISH

GRANNY SMITH APPLE RAVIOLI beef ragout
PORCINI MUSHROOM RAVIOLI, butter sage sauce, shaved truffles
HOUSE MADE GNOCCHI your choice of our special pesto sauce or tomato sauce and basil
PENNE VODKA with Canadian bacon
PAPPARDELLE WITH PORCINI MUSHROOMS spinach, radicchio, cream sauce
NY SIRLOIN STEAK FRITES
FILET MIGNON, sautéed spinach and caramelized shallots
AUSTRALIAN LAMB CHOPS, demi-glace sauce and herbs, steamed asparagus
ORGANIC CHICKEN BREAST served with asparagus
GRILLED BRANZINO FILLET, fingerling potatoes
ATLANTIC SALMON FILLET, roasted cauliflower

DESSERTS

CHEESECAKE
PANNACOTTA ALLA MENTA
MIXED BERRY FRUIT TART
CHOCOLATE VELVET CAKE
TRADITIONAL TIRAMISU