

# GOLD MENU

**APPETIZER** served family style  
COLD ANTIPASTO

## **I N S A L A T E** (CHOICE OF 1)

- MISTA SALAD  
Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese
- CAESAR SALAD  
Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese
- ARUGULA & MELA  
Baby arugula, ccrispy apple, celery, roasted almonds, shaved parmesan cheese tossed with a lemon vinaigrette

## **PENNE RIGATONI**

- POMODORO FRESCO: light tomato sauce, basil, parmesan cheese
- SKY VODKA: light pink vodka sauce
- BOLOGNESE: our famous rustic meat sauce

## **MAIN COURSE** (CHOOSE 1 OF EACH)

### **FISH/BRANZINO**

- MEDITERRANEO :Mediterranean sea bass butterfly pan seared with fresh herbs, lemon and white wine sauce
- PUTTANESCA: Mediterranean sea bass with capers, black olives, fresh tomatoes in a roasted garlic and oil
- ALMONDINE: Mediterranean sea bass baked topped with roasted almonds in a roasted garlic white sauce

### **CHICKEN**

- POLLO AL CARCIOFO: Chicken breast sautéed with capers, artichokes in a white wine & rasted garlic sauce
- POLLO BAROLO: Chicken breast sautéed with mushrooms in a red wine reduction sauce
- POLLO FIOR LATTE: Breaded chicken breast served with tomato sauce, topped with melted mozzarella

### **MEAT**

- SHORT RIBS: Braised short ribs in a barolo red wine served over polenta finished with melted gorgonzola
- RISOTTO SHORT RIBS: Risotto served with short ribs wild mushrooms in a red wine reduction sauce

\*PASTA , SALAD AND MAIN COURSE CAN BE REPLACED WITH PRE-SELECTED DINNER MENU ITEM

## DESSERT

ITALIAN PASTRIES

Assortment of Italian pastries served with coffee or tea

## BEVERAGE PACKAGES

- BEER AND WINE 3 HOURS
- ELITE OPEN BAR 3 HOURS
- HOST TAB
- CASH BAR