

# PLATINUM MENU

**APPETIZER** served family style  
COLD ANTIPASTO, CALAMARI FRITTI

## **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
- AGRUMI SALAD  
Romaine lettuce, cherry tomatoes, gorgonzola, roasted almonds, raisin, fresh oranges, lemon vinaigrette

## **SECOND COURSE** (CHOICE OF 1)

**PENNE**    **RIGATONI**    **CAVATELLI**

- POMODORO FRESCO: light tomato sauce, basil, parmesan cheese
- SKY VODKA: light pink vodka sauce
- BOLOGNESE: our famous rustic meat sauce
- ALDO MORO: broccoli rabe, sausage, roasted garlic olive oil

## **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 SCARPARELLO: Chicken bites sautéed with hot cherry peppers, sausage in a light brown sauce
- POLLO BAROLO: Chicken bites sautéed with mushrooms in a light marsala demi glaze
- POLLO PROSECCO: Chicken breast pan fried crusted with parmesan cheese finished in a prosecco wine sauce

### **MEAT**

- SKIRT STEAK BAROLO: marinated skirt steak served in a red wine & porcini mushroom reduction sauce
- LAMB LOLLIPOPS: Charcoal grilled lamb chops served with a mint garlic pesto sauce

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

## 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