

# PLATINUM DINNER

**APPETIZER** served family style  
HOT & COLD ANTIPASTO, CALAMARI FRITTI AND BRUSCHETTA

\$59.95 Per Person + Tax and Gratuity

## INSALATE (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
- MANGO MATTO  
Baby arugula, romaine lettuce served with goat cheese, mango, roasted almonds, orange 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 or SOLE

- MEUNIÈRE : Butterfly pan seared with fresh herbs, lemon and white wine sauce
- LIVORNESE: With capers, black olives, fresh tomatoes with a roasted garlic
- OREGANATA: Baked with breadcrumbs and finished with lemon and white wine

### CHICKEN

- POLLO RUSTICO: Chicken breast sautéed with hot and sweet peppers, sausage in a light brown sauce
- POLLO BAROLO: Chicken breast sautéed with mushrooms in a light marsala demi glaze
- POLLO PROSECCO: Chicken crusted with sharp cheese, pan-fried & served in a garlic and sparkling wine sauce

### MEAT

- SCALOPPINI RUSTICO: Veal scaloppini sautéed with hot and sweet peppers, sausage in a light brown sauce
- ANGUS STEAK: New York Strip steak marinated and grilled to perfection, mixed vegetables, roasted potatoes
- VEAL MARTINI: Veal scaloppini crusted with Parmigiano-Reggiano pan fried served in a white wine demi glaze

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

## DESSERT

ITALIAN PASTRIES

Assortment of pastries served with coffee or tea

## BEVERAGE PACKAGES

- 1 LITRE CARAFE OF WINE (Red or White) \$35 PER CARAFE
- BEER AND WINE 3 HOURS \$30 PER PERSON "adult only"
- ELITE OPEN BAR 3 HOURS \$45 PER PERSON "adult only"
- HOST TAB PAID BY PARTY HOST
- CASH BAR EACH DRINK PAID BY GUEST

# GOLD DINNER

\$49.95 Per Person + Tax and Gratuity

## INSALATE (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
- MELA ACERBA  
Baby arugula, crispy apple, lemon vinaigrette shaved parmigiano

## SECOND COURSE (CHOICE OF 1)

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/SALMON or SOLE

- MEUNIERE : Pan seared with fresh herbs, lemon and white wine sauce
- PUTTANESCA: With capers, black olives, fresh tomatoes with a roasted garlic
- DIJON: Served with a light dijon mustard reduction sauce

### CHICKEN

- POLLO PARMIGIANA: Breaded chicken breast pan-fried & oven baked with mozzarella and pomodoro sauce
- POLLO BAROLO: Chicken breast sautéed with mushrooms in a red wine reduction sauce
- POLLO FRANCESE: Egg-battered chicken breast pan fried and finished with a lemon and white wine sauce

### MEAT

- VEAL RUSTICO: Veal scaloppini sautéed with hot and sweet peppers, sausage in a light brown sauce
- VEAL FLORIO: Veal scaloppini sautéed with wild mushrooms in a marsala wine reduction
- VEAL PICCATA: Veal scaloppini sautéed with capers in a white wine sauce

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## DESSERT

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## BEVERAGE PACKAGES

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