Romantic Evening in Italy

Hors d'oeuvres

Mini Pizzettas

Mozzarella & Basil Barbeque Chicken and Smoked Gouda Goat Cheese, Sundried Tomato & Roasted Garlic

ر و المحالي Bruschetta

Tomatoes, Basil & Garlic

Portobello Mushroom Parmesan Herb Meatballs and Sauce Grilled Prawns with Pesto Dipping Sauce Herb Cheese Stuffed Mushrooms Prosciutto & Melon or Asparagus Antipasto Platters with Olives, Marinated Vegetables, Imported Cheese & Meats ر والمحالي

Pastas

Lasagna

Chicken Ragú

Traditional Bolognese with Spinach Tomato, Spinach and Mozzarella

Spinach and Goat Cheese with Portobello Mushrooms

Tagliatelle with Salmon Tenders, Asparagus, Peas

Angel Hair Pasta alla Checca

Penne with Grilled Chicken, Gorgonzola, Basil & Pine Nuts

Carbonara with Pancetta, Peas and Cream

Chicken or Beef Bolognese with Spaghetti

Linguini with Roasted Pepper Sauce

Penne Basillica with Broccoli and light Pesto Sauce Creamy Baked Ziti

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Pasta Bar

Your choice of Penne, Angel Hair, Linguini, Fusilli, 3-Cheese Tortellini Sauces of:

Quattro Formaggi

Basil & Walnut Pesto

Meat Bolognese

Roasted Red Pepper with Sweet Italian Turkey Sausage Puttanesca with Tomatoes, Garlic, Kalamata Olives and Capers Served with Grated Parmigiano, Toasted Pine Nuts & Crushed Red Pepper - OR -

Pasta Bar with Three Sauces

Marinara

Alfredo

Fresh Tomato, Basil & Garlic

Cooked by our Chefs with Choice of Condiments

Italian Sausage, Italian Meatballs, Bay Shrimp, Confetti Peppers,

Broccoli, Peas, Prosciutto, Sundried Tomatoes

Served with Grated Parmigiano, Toasted Pine Nuts & Crushed Red Pepper

Main Courses

Eggplant Parmigianino with Fresh Mozzarella Chicken Breasts Stuffed with Herbed Goat Cheese, Sundried Tomatoes & Basil Chicken Puttanesca with Tomatoes, Kalamata Olives & Capers Rosemary and Balsamic Grilled Chicken with Caramelized Onions Chianti-Braised Stuffed Chicken Thighs

(Stuffed with Sweet Italian Sausage, parmesan cheese & fresh herbs)

Chicken Parmigiana with Ricotta and Parmesan

Chicken Marcella with Fresh Mushrooms

Mahogany Roasted Game Hens (Boned and Halved)

Stuffed with Turkey Sausage and Glazed with a Black Currant Ginger Sauce

Shrimp Scampi with Lemon, Garlic and Parsley

Roast Chilean Sea Bass with Caper-Basil Vinaigrette

Pesto Crusted Salmon

Roasted Italian Sausage with Peppers and Onions Rosemary and Balsamic Marinated Roasted Filet of Beef Stuffed with Shitakes, Sweet Peppers and Caramelized Onions Rosemary and Garlic Crusted Rack of Lamb Madeira Sauce



Accompaniments

Roasted Garlic Mashed Potatoes Grilled Italian Vegetables Spinach Frittata Grilled Tomatoes & Pesto Polenta with Mozzarella & Parmesan Sautéed Spinach Grilled Asparagus Green Beans with Shallot Butter

ر و المحالي Salads

Romaine & Gorgonzola Salad with Roasted Garlic Dressing & Spiced Pecans Grilled Vegetable Salad with Balsamic Vinaigrette Classic Caesar with Housemade Croutons Insalata Tricolore with Red Wine Vinaigrette Shaved Parmesan & Fresh Oregano

> Antipasto Salad with Artichoke Hearts, Tomatoes, Cucumbers, Basil, Pepperoncini Mozzarella ~ Red Wine Vinaigrette

> > Tuscan Bread Salad

With Roma Tomatoes, Cucumbers, Capers, Basil ~ Lemon Vinaigrette



Desserts

Tiramisu - Assorted Biscotti Cappuccino Cheesecake with Chocolate Cookie Crust White Chocolate / Chocolate Chip Cheesecake - Classic Cheesecake and Berries Almond Pound Cake with Sangria Soaked Fruits Coffee - Decaf - Cappuccinos