



Italian Menu

Appetizers

Fig & Olive Tapenade Crostini
Medjool Dates with Goat Cheese & Prosciutto
Polenta Bites with Smoked Tomato Tapenade & Crumbled Feta
Beef Carpaccio Crostini with Horseradish Crème & Rosemary
Prosciutto-Wrapped Citrus Shallot Asparagus
Herbed Goat Cheese Stuffed Mini Peppers with Asparagus Tips
Tuscan Spice-Rubbed Ahi Tuna Bruschetta
Caprese Skewer with Garden Tomato, Fresh Basil & Mozzarella with Fig Balsamic Drizzle

Entrees

Grilled Garlic Thyme Chicken with Olives, Caramelized Onions, Artichokes & Sweet Peppers
Chicken Marsala with Oregano & Mushrooms
Red Wine Marinated Flank Steak with a Cabernet & Shallot Reduction
Tuscan Spice-Rubbed Ahi Tuna
Shrimp Scampi with Capers & Lemon
Vegetarian Lasagna with Oregano, Spinach, Zucchini & Mushrooms with Fresh Parmesan
Chicken Parmesan with Thyme, Fresh Mozzarella & Garlic Basil Marinara
Italian Meatballs with Fresh Basil Marinara

Sides

Pasta Puttanesca with Olives, Capers, Garlic & Chilies
Linguine with Arugula Pesto, Crispy Bacon, Toasted Walnuts & Shaved Parmesan
Spaghetti with Shaved Pecorino and Fresh Basil Marinara
Penne with Asparagus, Mushrooms & Pancetta
Roasted Garlic & Lemon Rigatoni with Brown Butter
Roasted Market Vegetables with Garlic Aioli & Crumbled Feta
Roasted Sweet Potato Rounds with Garlic-Infused Olive Oil & Crispy Sage
Lemon Garlic Pappardelle with Garden Peas, Leeks & Shaved Pecorino
Asparagus, Ham & Mushrooms Strata
Italian Breadsticks, Focaccia & Herbed Olive Oil

Salads

Caprese Salad with Fresh Mozzarella Tomatoes, Basil & a Smoked Tomato Drizzle
Organic Greens with Pears, Shaved Pecorino, Candied Pecans & Fig Balsamic Vinaigrette
Classic Caesar Salad with Fresh Parmesan & House-made Garlic Croutons
Italian Bread Salad with Garden Tomatoes, Kalamata Olives & Onions
with a Basil Balsamic Vinaigrette
Organic Spinach, Gorgonzola, Pecans, Sliced Granny Smile Apples with a Fig Balsamic Vinaigrette