



T R A T T O R I A

Menu # 1

Antipasto

Upon arrival, enjoy a variety of our cured meats, cheeses and vegetables. The chef will hand select and prepare 6 different varieties of antipasto for you and your guests.

An Additional \$ 5.00 p/p

Pasta

PENNE "MARCO"

A combination of our handmade tagliatelle with a lemon Beurre Blanc, Pancetta & Sweet Pea cream

Insalata

(A refreshingly small, light salad to prepare your palate for the entrée)

RUGOLA COL MIELE E LIMONE

a small, light salad of arugula tossed in fresh lemon juice, olive oil, salt, pepper and honey

Secondi

Choice of:

LA CHIANTIGIANA

Pork tenderloin medallions, Madeira, green peppercorn and porcini mushroom sauce

OR

PICCATA DI POLLO AL LIMONE

Butterflied chicken breast with artichokes, capers & mushrooms in a white wine and lemon sauce

OR

SALMONE ALLA MOSTARDA CON PATATE AL FORNO

Filet of salmon sautéed in a mustard, cream sauce, roasted potatoes and sautéed spinach

Dolce

ZUCCA HOMEMADE TIRAMISU – *Indulge your senses!*

Ladyfingers dipped in espresso, chocolate and kahlua layered in a creamy Mascarpone cheese and fresh whipped cream and finished with a layer of Cocoa & Chocolate ganache.

Served with Ibis Caffè Espresso sauce.

ALL MAIN COURSES SERVED WITH THE VEGETABLE & POTATO OF THE DAY

\$ 26.00 per person / 7.8% tax



T R A T T O R I A

Menu #2

Antipasto

Upon arrival, enjoy a variety of our cured meats, cheeses and vegetables. The chef will hand select and prepare 6 different varieties of antipasto for you and your guests.

An Additional \$ 5.00 p/p

Pasta

HOMEMADE PUMPKIN & PISTACCHIO RAVIOLI

Our handmade pumpkin & pistachio filled ravioli with a butter, sage and light tomato sauce

Insalata

(A refreshingly small, light salad to prepare your palate for the entrée)

LA MISTA FRESCA

A mixed field green salad with our own honey, oil and lemon vinaigrette

Secondi

Choice of:

TAGLIATA DI BUE PEPATA

Sliced NY beef prepared medium rare with pepper, extra virgin olive oil, and a fresh lemon sauce

OR

SALMONE CREMOSO

Filet of fresh salmon in a mustard and cream sauce topped with shrimp

OR

SCALLOPPINE DI MAIALE AL PROSCIUTTO

Pork tenderloin medallions sauteed with a thin layer of prosciutto then baked with fresh tomatoes, fresh mozzarella and sage

Dolce

TORTA DI PERA CON SALSA CALDA DI CIOCOLATTO

Pear tart with peach marmalade and warm chocolate sauce

ALL MAIN COURSES SERVED WITH THE VEGETABLE & POTATO OF THE DAY

\$29.00 per person / 7.8% tax / 20% service charge



T R A T T O R I A

Menu #3

Antipasto

Upon arrival, enjoy a variety of our cured meats, cheeses and vegetables. The chef will hand select and prepare 6 different varieties of antipasto for you and your guests.

An Additional \$ 5.00 p/p

Pasta

PASTA DUE

A combination of our handmade spinach and ricotta filled ravioli with a butter, sage and light tomato sauce, and our handmade potato dumplings in a gorgonzola cream sauce

Insalata

(A refreshingly small, light salad to prepare your palate for the entrée)

INSALATA MISTA

A fresh spring mix salad tossed with a balsamic vinaigrette dressing and fresh parmigiano

Secondi

Choice of:

BACCALA IN UMIDO

Roasted Cod with shrimp and spinach with a zesty tomato-butter sauce

OR

BOCCONCINI

Roulladine of pork filled with fontina, prosciutto di parma, & sage in a broth of porcini mushrooms, tomato, & garlic with baked Florentine spinach

OR

SCALOPPINE DI VITELLO

Veal scaloppine with artichokes, capers & mushrooms in a white wine sauce

Dolce

CIOCCOLATO CALDO CON TORTA DEI RE

Handmade hot chocolate molten cake with a chocolate mousse, feuillantine & crème anglaise

ALL MAIN COURSES SERVED WITH THE VEGETABLE & POTATO OF THE DAY

\$32.00 per person / 7.8% tax



T R A T T O R I A

Menu #4

Antipasto

Upon arrival, enjoy a variety of our cured meats, cheeses and vegetables. The chef will hand select and prepare 6 different varieties of antipasto for you and your guests.

An Additional \$ 5.00 p/p

Pasta

Elio's handmade lasagna with his grandmother's meat & homemade sausage ragout recipe

Insalata

(A refreshingly small, light salad to prepare your palate for the entrée)

PICCOLA ARUGOLA, MIELE E PECORINO

Fresh arugula greens tossed with olive oil, white vinegar, and salt then drizzled with honey and finished with fresh pecorino

Secondi

Choice of:

SCALOPPINE DI VITELLO AI FUNGHI

Veal scaloppine with fresh oyster mushrooms and a butter sauce

OR

LA COTOGNATA

Medallions of tenderloin of pork in a fig, apple and grape sauce finished with port

OR

SANPIETRO IN GUAZZETTO

Sautéed Monkfish with mustard, cognac, walnuts and capers

Dolce

ZUCCA HOMEMADE TIRAMISU – *Indulge your senses!*

Ladyfingers dipped in espresso, chocolate and kahlua layered in a creamy Mascarpone cheese and fresh whipped cream and finished with a layer of Cocoa & Chocolate ganache.

Served with Ibis Caffè Espresso sauce.

ALL MAIN COURSES SERVED WITH THE VEGETABLE & POTATO OF THE DAY

\$35.00 per person / 7.8% tax