Appetizer Selection

(ITEMS ARE SUBJECT TO CHANGE. PRICES DO NOT INCLUDE TAX OR GRATUITY)

**Brioche Assortite**
Toasted Brioche topped with Caramelized onions and
Gorgonzola cheese or Beef Carpaccio, diced beets, and
lemon oil
8.00 PER GUEST

**Crostini Assortiti**
Rustic Italian bread served with choice of two of the
following
- Goat Gorgonzola with caramelized onions
- Buffalo Mozzarella with basil pesto
- Cannellini bean puree with roasted red peppers
- Sauteed forest mushrooms with Speck and rosemary
7.00 PER GUEST

**Fegatini di Pollo**
Chicken liver mousse and blueberry jam on toasted
ciabatta bread
6.00 PER GUEST

**Arancini di Barbabietola e Prosciutto**
Roasted beet risotto balls lightly fried with crispy
prosciutto, beet vinaigrette, shaved Parmesan Reggiano
cheese
6.50 PER GUEST

**Salmone Tartar**
Fresh Salmon and cucumber topped with black sesame
seed vinaigrette on a rice cracker
9.00 PER GUEST

**Carne Affettata**
An assortment of Italian meats
12.00 PER GUEST

**Ravioli Fritta**
Fried mushroom ravoli with herb aioli
7.00 PER GUEST

**Formaggi Assortiti**
An assortment of Italian cheeses
11.00 PER GUEST

**Piccola Torta Di Granchio**
Mini crab cakes topped with red pepper jam
and aioli
13.00 PER GUEST

PARTIES OF 20 OR MORE: WE REQUEST YOU DETERMINE YOUR WINE SELECTION ONE WEEK PRIOR TO EVENT.
Lunch One
(Available at $32.95 per person, plus tax and gratuity)
Items and prices are subject to change

Antipasto
(guest selects one)

Insalata della Casa
Field greens, shaved radish, candied carrots, balsamic vinaigrette

Zuppa
Soup of the day

Secondi
(guest selects one)

Salmone ai Ferri
Seared salmon, spinach, Sicilian cured olives, Cannelini Beans

Petto di Pollo Arrosto
Roasted chicken breast, roasted fingerling potatoes, sweet peas, natural jus

Penne Rigate con Salsa di Pomodoro e Basilico
Tube shaped pasta in a San Marzano tomato basil sauce

Agnolottini di Fagiano
Hand made pheasant-filled pasta with butter, sage, and Parmesan cheese

Dolce
(guest selects one)

Torta di Frutta Fresca
Seasonal fresh fruit with zabaglione alla Marsala and sweet puff pastry

Torta di Formaggi
Our Housemade Seasonal Cheesecake

Cioccolata con More
Chocolate Genoise, macerated blackberries, chocolate sauce

PARTIES OF 30 OR MORE: WE REQUEST ONE DESSERT BE CHOSEN FOR ENTIRE GROUP.
PARTIES OF 20 OR MORE: WE REQUEST YOU DETERMINE YOUR WINE SELECTION ONE WEEK PRIOR TO EVENT.
Lunch Two

(available at $38.95 per person, plus tax and gratuity)
items and prices are subject to change

Antipasto
(guest selects one)

Insalata della Casa
Field greens, shaved radish, candied carrots, balsamic vinaigrette

Insalata di Cesare
Crisp Romaine lettuce, house Caesar dressing, shaved aged Asiago cheese, croutons

Insalata l’amorosa
Arugula, sliced seasonal tomatoes, Buffalo mozzarella, basil oil, aged balsamic, cracked black pepper

Secondi
(guest selects one)

Salmone ai Ferri
Seared salmon, spinach, Sicilian cured olives, Cannellini beans

Petto di Pollo Arrosto
Roasted chicken breast, roasted fingerling potatoes, sweet peas, natural jus

Agnolottiini di Fagiano
Hand made pheasant-filled pasta with butter, sage, and Parmesan cheese

Medaglioni di Vitello con Polenta e Funghi
Seared veal medallions, creamy parmesan polenta, organic forest mushrooms, black truffle foam

Dolce
(guest selects one)

Torta di Frutta Fresca
Seasonal fresh fruit with zabaglione alla Marsala and sweet puff pastry

Torta di Formaggi
Our Housemade Seasonal Cheesecake

Cioccolata con More
Chocolate Genoise, macerated blackberries, chocolate sauce

PARTIES OF 30 OR MORE: WE REQUEST ONE DESSERT BE CHOSEN FOR ENTIRE GROUP
PARTIES OF 20 OR MORE: WE REQUEST YOU DETERMINE YOUR WINE SELECTION ONE WEEK PRIOR TO EVENT.
Dinner 1
(AVAILABLE AT $42.95 PER PERSON, PLUS TAX AND GRATUITY)
ITEMS AND PRICES ARE SUBJECT TO CHANGE

antipasto
(GUEST SELECTS ONE)

INSALATA DELLA CASA
Field greens, shaved radish, candied carrots, balsamic vinaigrette

INSALATA DI CESARE
Crisp Romaine lettuce, house Caesar dressing, shaved aged Asiago cheese, croutons

INSALATA L’AMOROSA
Arugula, sliced seasonal tomatoes, Buffalo mozzarella, basil oil, aged balsamic, cracked black pepper

secondi
(GUEST SELECTS ONE)

SALMONE AI FERRI
Seared salmon, spinach, Sicilian cured olives, Cannellini beans

PETTO DI POLLO ARROSTO
Roasted chicken breast, roasted fingerling potatoes, sweet peas, natural jus

RAVIOLI TRE FORMAGGI
Ravioli filled with Trugole cheese, hand dipped ricotta and parmesan, San Marzano tomato-basil sauce

dolce

MILLEFOGLIE CON FRUTTA DI STAGIONE
Seasonal fruit, zabaglione alla marsala, sweet puff pastry
Dinner 2
(AVAILABLE AT $53.95 PER PERSON, PLUS TAX AND GRATUITY)
ITEMS AND PRICES ARE SUBJECT TO CHANGE

antipasto
(GUEST SELCETS ONE)

INSALATA DELLA CASA
Field greens, shaved radish, candied carrots, balsamic vinaigrette

INSALATA DI CESARE
Crisp Romaine lettuce, House Caesar dressing, shaved aged Asiago cheese, croutons

primi
(GUEST SELCETS ONE)

PENNE RIGATE CON POMODORO E BASILICO
Quill shaped pasta, San Marzano tomato-basil sauce

AGNOLOTTINI DI FAGIANO
Hand-made pheasant-filled pasta, butter sage sauce, parmesan

secondi
(GUEST SELCETS ONE)

SALMONE AI FERRI
Seared salmon, spinach, Sicilian cured olives, Cannellini beans

PETTO DI POLLO ALLA ARROSTO
Roasted chicken breast, roasted fingerling potatoes, sweet peas, natural jus

FILETTO DI BUE ALLA GRIGLIA
Grilled beef tenderloin, mashed potatoes, asparagus, aged balsamic glaze

dolci
(GUEST SELCETS ONE)

MILLEFOGLIE CON FRUTTA DI STAGIONE
Seasonal fruit, zabaglione alla marsala, sweet puff pastry

TORTA DI FORMAGGI
Our Housemade Seasonal Cheesecake

CIOCCOLATA CON MORE
Chocolate Genoise, macerated blackberries, chocolate sauce

PARTIES OF 20 OR MORE: WE REQUEST ONE DESSERT BE CHOSEN FOR ENTIRE GROUP
PARTIES OF 20 OR MORE: WE REQUEST YOU DETERMINE YOUR WINE SELECTION ONE WEEK PRIOR TO EVENT.
Dinner 3

(AVAILABLE AT $63.95 PER PERSON, PLUS TAX AND GRATUITY)
ITEMS AND PRICES ARE SUBJECT TO CHANGE

antipasto

INSALATA L’AMOROSA
Arugula, sliced tomatoes, Buffalo mozzarella, basil oil, aged balsamic, cracked black pepper

FUNGHI CON POLENTA
Grilled marinated Portobello Ragu, crispy San Danielle Prosciutto, creamy white polenta

INSALATA DI CESARE
Crisp Romaine lettuce, House Caesar dressing, aged shaved Asiago cheese, croutons

primi

PENNE RIGATE CON POMODORO E BASILICO
Quill-shaped pasta, San Marzano tomato-basil sauce

RAVIOLE TRE FORMAGGI
Ravioli filled with truffle cheese, hand dipped ricotta and parmesan, garlic vodka tomato cream sauce

AGNOLOTTINI DI FAGIANO
Hand-made pheasant-filled pasta, butter sage sauce, parmesan

secondi

SALMONE AI FERRI
Seared salmon, spinach, Sicilian cured olives, Cannellini beans

PETTO DI POLLO ALLA ARROSTO
Roasted chicken breast, roasted fingerling potatoes, sweet peas, natural jus

FILETTO DI BUE ALLA GRIGLIA
Grilled beef tenderloin, mashed potatoes, asparagus, aged balsamic glaze

MEDAGLIONI DI VITELLA CON POLENTA E FUNGHI
Seared veal tenderloin, creamy parmesan polenta, organic forest mushrooms, black truffle foam

dolci

MILLEFOGLIE CON FRUTTA DI STAGIONE
Seasonal fruit, zabaglione alla Marsala, sweet puff pastry

TORTA DI FORMAGGI
Our Housemade Seasonal Cheesecake

CIOCCOLATA CON MORE
Chocolate Genoise, macerated blackberries, chocolate sauce

PARTIES OF 20 OR MORE: WE REQUEST ONE DESSERT BE CHOSEN FOR ENTIRE GROUP
PARTIES OF 20 OR MORE: WE REQUEST YOU DETERMINE YOUR WINE SELECTION ONE WEEK PRIOR TO EVENT.
BUFFET MENU ONE

(AVAILABLE AT $32.00 PER PERSON, PLUS TAX AND GRATUITY)
ITEMS AND PRICES ARE SUBJECT TO CHANGE.

CROSTINI ASSORTITI
Rustic Italian bread served with an a choice of two of the following
- Goat Gorgonzola with caramelized onions
- Sautéed forest mushrooms with Speck and rosemary
- Smoked Salmon mousse with cracked black pepper
- Buffalo Mozzarella with basil pesto
- Cannellini bean puree with roasted red peppers

ARANCINI DI BARBABIETOLA E PROSCIUTTO
Roasted beet risotto balls lightly fried with crisp prosciutto, beet vinaigrette, shaved Pamesan-Reggiano cheese

RAVIOLI FRITTI
Fried mushroom ravioli with herbed aioli

CARNE AFFETATA
Assortment of regional Italian cured meats

PIZZA ALLA VIVERE
Traditional thin-crust pizza with an assortment of toppings

PARTIES OF 20 OR MORE: WE REQUEST YOU DETERMINE YOUR WINE SELECTION ONE WEEK PRIOR TO EVENT.
Buffet Menu Two

(AVAILABLE AT $45.00 PER PERSON, PLUS TAX AND GRATUITY)
ITEMS AND PRICES ARE SUBJECT TO CHANGE.

CROSTINI ASSORTITI
Rustic Italian bread served with a choice of two of the following
-Goat Gorgonzola with caramelized onions
-Smoked Salmon mousse with cracked black pepper
-Sautééd forest mushrooms with Speck and rosemary
-Buffalo Mozzarella with basil pesto
-Cannellini bean puree with roasted red peppers

ARANCINI DI BARBABIETOLA E PROSCIUTTO
Roasted beet risotto balls lightly fried with crispy prosciutto, beet vinaigrette, shaved Pamesan-Reggiano cheese

RAVIOLI FRITTI
Fried mushroom ravioli with herbed aioli

PICCOLA TORTA DI GRANCHIO
Mini crab cakes topped with red pepper jam and aioli

PIZZA ALLA VIVERE
Traditional thin-crust pizza with an assortment of toppings

AGNOLOTTINI DI FAGIANO
Pheasant filled pasta, butter, sage, Parmesan Cheese

FARFALLE CON PESTO
Butterfly shaped pasta with pesto cream sauce and diced tomato

CANNOLI SICILIANI
Sicilian cannoli filled with ricotta cheese

BISCOTTI
House-made cookies

PARTIES OF 20 OR MORE: WE REQUEST YOU DETERMINE YOUR WINE SELECTION ONE WEEK PRIOR TO EVENT.
Buffet Menu Three
(AVAILABLE AT $53.00 PER PERSON, PLUS TAX AND GRATUITY)
ITEMS AND PRICES ARE SUBJECT TO CHANGE.

passed hors d’oeuvres

CROSTINI ASSORTITI
Rustic Italian bread served with choice of two of the following
- Goat Gorgonzola with caramelized onions
- Smoked Salmon mousse with cracked black pepper
- Sautéed forest mushrooms with Speck and rosemary
- Buffalo Mozzarella with basil pesto
- Cannellini bean puree with roasted red peppers

ARANCINI DI BARBABIETOLA E PROSCIUTTO
Roasted beet risotto ball lightly fried with crispy prosciutto, beet vinaigrette, shaved Parmesan-Reggiano cheese

PIZZA ALLA VIVERE
Appetizer-size Vivere pizza with assorted toppings

GAMBERI FREDDO
Fresh shrimp cocktail ($3.00 per shrimp, additional)

antipasti

INSALATA L’AMOROSA
Arugula, sliced tomatoes, Buffalo mozzarella, basil oil, aged balsamic, cracked black pepper

CARNE AFFETATA
Assortment of regional Italian cured meats

PARTIES OF 20 OR MORE: WE REQUEST YOU DETERMINE YOUR WINE SELECTION ONE WEEK PRIOR TO EVENT.
Buffet Three  (Continued)

pasta

(CHOICE OF TWO)

**Penne con Verdure alla Griglia**
Quill shaped pasta with seasonal vegetables and garlic broth

**Agnolotti di Fagiano**
Pheasant-filled pasta, butter, sage, parmesan cheese

**Rigatone all Bolognese**
Ribbed barrel shaped pasta, traditional meat sauce from Bologna

**Farfalle alla Genovese**
Butterfly pasta, shrimp, sun-dried tomatoes, pesto cream sauce

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dolci

(CHOICE OF THREE)

**Biscotti**
House-made cookies

**Cannoli Siciliani**
Sicilian cannoli filled with ricotta cheese

**Torta di Formaggi**
Our Housemade Seasonal Cheesecake

PARTIES OF 20 OR MORE: WE REQUEST YOU DETERMINE YOUR WINE SELECTION ONE WEEK PRIOR TO EVENT.