

IT'S ITALIA the main street lunch

{ lunch menu 2 - plated, or patio buffet format
- \$36 per person }

tutti a tavola! Please select from the following items for your custom menu, titled and printed per your specifications

antipasti please select two of the following items

roasted tequila mussels and clams ~ mediterranean mussels and manila clams, cilantro lime sauce, crunchy crostini crumbs

grilled whole calamari ~ brushed with garlic, lemon, olive oil

tomato and basil bruschetta ~ grana padano parmesan, on toasted ciabatta, with extra virgin olive oil

vegetali arrostiti ~ char grilled garden vegetables, olive oil, balsamic and valbreso feta

artisan meat and cheese board ~ European and domestic cheeses and salume, membrillo, marcona almonds

burrata with wild honey and toasted hazelnuts ~ on toasted ciabatta (using local Half Moon Bay honey)

Insalata e verdure please select one of the following items

caesar salad ~ garlic croutons, asiago, shaved manchego cheese

greek salad ~ cucumber, tomato, sliced onions, feta and kalamata olives, lemon oregano vinaigrette

roasted beets ~ daylight farms beets, clementine mandarins, fresh mozzarella, wild arugula and toasted pecans, citrus vinaigrette

giusti farms oven roasted brussels sprouts ~ pancetta, pears, shaved grana padano parmesan

spinach salad ~ roasted wild mushrooms, pancetta, red onion, honey mustard vinaigrette

cranberry walnut feta ~ house caramelized walnuts & cranberries over baby mixed greens, raspberry vinaigrette

grilled pear salad ~ caramelized walnuts and gorgonzola, sherry vinaigrette, over baby greens

caprese ~ tomatoes, fresh basil, fresh mozzarella, extra virgin olive oil

entrée please select three of the following items

scampi salad ~ tiger prawns sautéed in wine, garlic, lemon, parsley, over baby greens, avocado, tomatoes, fresh basil

kale and roasted chicken salad ~ apples, valbreso feta, toasted pistachios, lemon oregano vinaigrette

mushroom risotto ~ shiitake, maitake, and portabella mushrooms, butter, white truffle oil, grana padano parmesan

basil pesto fettuccine ~, pine nuts, day light farms basil, extra virgin olive oil, grana padano parmesan

wild mushroom chicken pasta ~ linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil, and garlic

lasagna ~ tomato meat bolognese, mushrooms, ricotta, mozzarella, asiago

linguine with prawns ~ linguine, prawns, roasted tomatoes, splash of cream, guajillo peppers,

lemon caper salmon ~ salmon filet, lemon caper sauce, garlic mashed potatoes, seasonal vegetables

chicken marsala ~ mushrooms, shallots, garlic, asiago butter, over penne

dolci please select one of the following items

submission (chocolate fondant)

strawberry shortcake

tiramisu

**seasonal items may not be available, other seasonal items may not be listed, please inquire with our event director*