



LUNCH MENU 1 — PLATED, FAMILY STYLE, OR PATIO BUFFET FORMAT — \$29 PER PERSON

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

insalata y verdure

PLEASE SELECT ONE OF THE FOLLOWING ITEMS:

CAESAR SALAD

romaine hearts, creamy anchovy dressing, asiago and manchego cheese, parmesan crisps, fresh garden herbs 🌾 🌿

ROASTED BEETS

daylight farms beets, preserved apricots, fresh mozzarella, wild arugula, toasted hazelnuts, citrus dressing 🌾 🌿

CRANBERRY WALNUT FETA

house caramelized walnuts & cranberries over baby mixed greens, lemon raspberry vinaigrette 🌾 🌿

GRILLED PEAR SALAD

(* peaches used when in season) caramelized walnuts and gorgonzola, sweet sherry vinaigrette, over baby greens 🌾 🌿

entrée

PLEASE SELECT TWO OF THE FOLLOWING DISHES FOR YOUR ENTRÉE OFFERING, OR, INSTEAD, YOU MAY CHOOSE TO OFFER A SELECTION OF OUR HOUSE SPECIALTY PIZZAS AS YOUR ENTRÉE OFFERING

SCAMPI SALAD

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

BABY SPINACH AND CHICKEN SALAD

roasted chicken, wild roasted mushrooms, feta, red onions, pancetta, hard boiled egg, honey mustard vinaigrette 🌿

MUSHROOM RISOTTO

shiitake, maitake, and portabella mushrooms, butter, white truffle oil, grana padano parmesan 🌾 🌿

BASIL PESTO FETTUCCINE

pine nuts, daylight 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

LINGUINE WITH PRAWNS

inguine, prawns, roasted tomatoes, splash of cream, guajillo peppers

CHICKEN MARSALA

mushrooms, shallots, garlic, asiago butter, over penne

dolce

PLEASE SELECT ONE OF THE FOLLOWING ITEMS:

RASPBERRY ITALIA (VANILA GELATO AND BERRIES) • TIRAMISU