



IT'S ITALIA

IT'S ITALIA The Farm Menu \$ 56 per person

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

tomato and basil bruschetta ~ with fresh garlic, EVOO, on crostini

vegetali arrostiti ~ roasted garden vegetables, olive oil, balsamic and valbrese feta

artisan italian cheese and meat platter ~ a selections of artisanal cheeses and salume and seasonal garnishes

brick oven roasted prawns cherry tomatoes, feta, calabrian peppers, lemon, oregano

insalata please select one of the following items

caesar salad ~ romaine hearts, creamy anchovy dressing, asiago and manchego cheeses, parmesan crisps, fresh garden herbs

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

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

entrée please select two of the following items

pesto pasta ~ fettuccine with a basil pesto cream sauce topped with asiago cheese

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

chicken marsala ~ pan-seared chicken breast with mushrooms, shallots, garlic, and marsala wine

lasagna ~ layers of noodles, red meat sauce, mushrooms, ricotta, and mozzarella

linguine with prawns ~ linguine, prawns, roasted tomatoes, guajillo peppers, and cream sauce (no cream on request)

dolci please select one of the following items

flourless chocolate cake

tiramisu

key lime pie

** some seasonal items may not be available; other seasonal items may not be listed. please inquire with our event director*