



RECEPTION STATIONS

Grilled & Roasted Seasonal Vegetables

*Assorted Selections of Seasonal Vegetables and
Seasonal Accompaniments*

\$18.00 per person

Artisanal Cheeses Display

*Garnished with Fresh Fruit and House Made Preserves
Served with House Baked Crostini*

\$24.00 per person

Italian Meats Display

*Garnished with Fresh Fruits, Preserves and Mustards
Served with House Baked Semolina Focaccia*

\$24.00 per person

Aperitif Snacks

*Grilled & Roasted Vegetables, Assorted Olives, Spiced Walnuts
Crackers, Preserves and Seasonal Bruschetta*

\$16.00 per person

Shrimp Cocktail

\$5.50/ each Minimum 50 pcs

Caviar with Accompaniments

Market Price

20% Gratuity and 8% Sales Tax will be added to all charges

HORS d'OEUVRES

COLD

Traditional Tomato Bruschetta
\$30.00/tray (25 pcs)

Seasonal Bruschetta
\$35.00/tray (25 pcs)

Caprese Skewer
\$42.00/tray (25 pcs)

Prosciutto & Melon with Passion Fruit Vinaigrette
\$47.00/tray (25 pcs)

Smoked Salmon
\$60.00/tray (25 pcs)

Grilled Calamari with Sweet Pepper Vinaigrette
\$52.00/tray (25 pcs)

HOT

Calamari Fritti
\$55.00/tray (25 pcs)

Chicken Skewer with Red Pepper Almond Pesto
\$46.00/tray (25 pcs)

Grilled Shrimp with Perserved Lemon Butter
\$75.00/tray (25 pcs)

Saffron Arancini
\$45.00/tray (25 pcs)

**Locatelli Cheese & Potato Croquette
with Black Pepper Aoli**
\$45.00/tray (25 pcs)

Wagyu Meatballs
\$65.00/tray (25 pcs)

Zucchini Fritti
\$35.00/tray (25 pcs)

20% Gratuity and 8% Sales Tax will be added to all charges



MENU NO. 1

INSALATA DI CAESAR

Romaine Lettuce, Herbed Croutons, Parmigiano, Caesar Dressing



PENNE POMODORO

San Marzano Tomato Sauce, Basil, Garlic, Parmigiano



Choice of One (1) Per Person:

VITELLO BRACIOLA

Rolled Veal Skirt Steak, Prosciutto, San Marzano Tomato Ragù, Broccoli Rabe, Parmigiano



POLLO MILANESE

*Pan-Fried Chicken Breast, Frisee, Shaved Fennel, Grilled Orange, Shaved Parmigiano
Chestnut, Fig & Sunchoke*



TIRAMISU

Mascarpone, Spongecake, Chilled Espresso Crema

COFFEE, DECAFFEINATED COFFEE, TEA

\$80.00 PER PERSON

20% Gratuity and 8% Sales Tax, plus 10% Liquor Tax will be added to all charges

MENU NO. 2

INSALATA DI CAESAR

*Romaine Lettuce, Herbed Croutons, Parmigiano, Caesar Dressing
&*

POMODORO CON MOZZARELLA

Tomatoes, Mozzarella, House-Roasted Red Peppers



RIGATONI

Beef & Veal Bolognese



Choice of One (1) Per Person:

VITELLO BRACIOLA

Rolled Veal Skirt Steak, Prosciutto, San Marzano Tomato Ragù, Broccoli Rabe, Parmigiano



POLLO MILANESE

*Pan-Fried Chicken Breast, Frisee, Shaved Fennel, Grilled Orange, Shaved Parmigiano
Chestnut, Fig & Sunchoke*



PESCE

Fish of the Day



TIRAMISU

Mascarpone, Spongecake, Chilled Espresso Crema

COFFEE, DECAFFEINATED COFFEE, TEA

\$85.00 PER PERSON

20% Gratuity and 8% Sales Tax, plus 10% Liquor Tax will be added to all charges

EST
PANORAMA
1990

MENU NO. 3

ANTIPASTI MISTO

*Prosciutto, Fresh Mozzarella, Aged Provolone, Olives, Roasted Peppers,
Sopressata Calabrese, Giardiniera*



RIGATONI

Beef & Veal Bolognese

&

GNOCCHI CACIO e PEPE

Caramelized Locatelli Cheese, Black Pepper



Choice of One (1) Per Person:

VITELLO BRACIOLA

Rolled Veal Skirt Steak, Prosciutto, San Marzano Tomato Ragù, Broccoli Rabe, Parmigiano



POLLO MILANESE

*Pan-Fried Chicken Breast, Frisee, Shaved Fennel, Grilled Orange, Shaved Parmigiano
Chestnut, Fig & Sunchoke*



NEW YORK STRIP

Grilled Black Angus Steak, Hen of the Woods Mushroom, Cherry Tomato & Cipollini Onion



PESCE

Fish of the Day



TIRAMISU

Mascarpone, Spongecake, Chilled Espresso Crema

COFFEE, DECAFFEINATED COFFEE, TEA

\$95.00 PER PERSON

20% Gratuity and 8% Sales Tax, plus 10% Liquor Tax will be added to all charges

OPTIONAL ADD-ONS

SIDES – \$12/each

(each side serves two guests)



WHIPPED POTATOES

Olive Oil

GRILLED ASPARAGUS

Caramelized Shallot, Lemon Zest

BROCCOLI RABE

Olive Oil, Garlic, Grilled Lemon

ROASTED CAULIFLOWER

Parmigiano, Black Pepper

20% Gratuity and 8% Sales Tax, plus 10% Liquor Tax will be added to all charges

WINE TASTING DINNER MENU 1

Dinner will include wines selected by the sommelier to complement each menu item.

ANTIPASTI MISTO

*Prosciutto, Fresh Mozzarella, Aged Provolone, Olives, Roasted Peppers,
Sopressata Calabrese, Giardiniera*



RIGATONI

Beef & Veal Bolognese

&

GNOCCHI CACIO e PEPE

Caramelized Locatelli Cheese, Black Pepper



Choice of One Entrée (1) Per Person:

VITELLO BRACIOLA

Rolled Veal Skirt Steak, Prosciutto, San Marzano Tomato Ragù, Broccoli Rabe, Parmigiano



POLLO MILANESE

*Pan-Fried Chicken Breast, Frisee, Shaved Fennel, Grilled Orange, Shaved Parmigiano
Chestnut, Fig & Sunchoke*



MELANZANE

Eggplant, San Marzano Tomato Sauce, Mozzarella, Basil, Parmigiano



PESCE

Fish of the Day



TIRAMISU

Mascarpone, Spongecake, Chilled Espresso Crema

COFFEE, DECAFFEINATED COFFEE, TEA

\$155.00 PER PERSON

20% Service, 8% Food Sales Tax and 10% Liquor Sales Tax will be added to all charges

WINE TASTING DINNER MENU 2

Dinner will include wines selected by the sommelier to complement each menu item.

ANTIPASTI MISTO

*Prosciutto, Fresh Mozzarella, Aged Provolone, Olives, Roasted Peppers,
Sopressata Calabrese, Giardiniera*



RIGATONI

Beef & Veal Bolognese

&

GNOCCHI CACIO e PEPE

Caramelized Locatelli Cheese, Black Pepper



Choice of One Entrée (1) Per Person:

VITELLO BRACIOLA

Rolled Veal Skirt Steak, Prosciutto, San Marzano Tomato Ragù, Broccoli Rabe, Parmigiano



POLLO MILANESE

*Pan-Fried Chicken Breast, Frisee, Shaved Fennel, Grilled Orange, Shaved Parmigiano
Chestnut, Fig & Sunchoke*



NEW YORK STRIP

Grilled Strip Steak, Hen of the Woods Mushroom, Cherry Tomato & Cipollini Onion



PESCE

Fish of the Day



TIRAMISU

Mascarpone, Spongecake, Espresso Crema

COFFEE, DECAFFEINATED COFFEE, TEA

\$175.00 PER PERSON

20% Service, 8% Food Sales Tax and 10% Liquor Sales Tax will be added to all charges