



Italian Buffet Menu

All Items priced per guest

All items must be ordered in full for your guests unless authorized by our Executive Chef

MAIN DISHES

Chicken

spinach, pasta, cream sauce & parmesan cheese

\$15

Braised Short Rib

foraged mushroom, Chianti & gnocchi

\$18

Shrimp and Roasted Tomato Marinara

fettuccine & Asiago cheese

\$14

Chicken Piccata

pan fried chicken breast with lemon caper butter

\$13

Veal Osso Buco

red wine reduction & gremolata

\$20

Beef Lasagna

with herb ricotta & homemade marinara

\$13

Vegetarian Spinach and Mushroom Lasagna

tomato reduction

\$10.50

Chicken Marsala

mushrooms, marsala wine sauce (available without mushrooms)

\$14

SIDE DISHES

Caesar Salad

romaine lettuce, shaved parmesan, house made Caesar dressing, croutons

\$6.50

Baby Kale Salad

mesclun greens, cucumber, tomato and olive with lemon-pepper broken olive oil

\$6.50

Twice cooked polenta, wild mushroom pesto

\$6

Sautéed spinach, toasted garlic

\$5.50

Creamy saffron risotto

\$5.50

Hand Cut Fettuccine

with brown butter, aged parmesan, peas & parsley

\$9

Haricot vert, garlic & lemon

\$5

Garlic confit bread

\$2.50

DESSERTS

Tiramisu

coffee soaked lady fingers, mascarpone cheese, cocoa
\$6

Cannoli

traditional Italian pastry, sweet cream, ricotta cheese
\$4

Custom desserts are available. Please inquire with us.

**All buffet menus are available for family style service for an additional \$3.00 charge per guest; plated conversion for \$5.00 per guest.