

## INSALATA

( Serves 10 people. Dressing is always on the side. )

### Campagnola

House mix green salad.

**\$27.99**

### Trecolori

Radicchio, Arucola, Belgium Endive, walnuts, goat cheese, house dressing.

**\$29.99**

### Grilled Chicken

Mixed lettuce, walnut, gorgonzola cheese, house dressing.

**\$37.99**

### D'Anatra

Smoked breast of duck, pinenuts, raisins, crumbled bacon on warm spinach.

**\$36.99**

### Cesare con pollo

Traditional Cesar salad with julienne grilled chicken.

**\$37.99**

## ANTIPASTI

( Serves 8 to 12 people )

### Crostini Fantasia

Bruschetta, diced roma tomatoes with pesto and extra virgin olive oil.

**\$ 27.99**

### Melanzane Sorrentina

Grilled eggplant baked with mozzarella cheese and tomato sauce.

**\$ 29.99**

### Caprese

Medallions of tomatoes, fresh mozzarella cheese, roasted bell peppers and basil.

**\$32.99**

### Calamari Caruso

Calamari sautéed with white wine, tomatoes and fresh spinach.

**\$ 32.99**

### Portobello Oreganata

Portobello mushrooms grilled with seasoned breadcrumbs.

**\$29.99**

### Scampi Positano

Sauteed shrimp in white wine sauce with fresh tomatoes.

**\$ 58.99**

### Polenta del Boseo

Grilled polenta topped with sautéed mixed mushrooms and Gorgonzola.

**\$ 29.99**

## CATERING MENU

( Pasta dishes serve approximately 8 to 10 people. )

### Capellini al Bacio

Angel hair pasta with fresh tomato sauce, arugula, belgium endive and radicchio.

**\$61.99**

### Penne Tirreno

Penne pasta with julienne eggplant, zucchini, sun-dried tomato and sheep cheese.

**\$61.99**

### Paglia e Fieno al Pesto

Green and white noodles with fresh stringbeans and pinenuts in basil sauce.

**\$63.99**

### Fettuccine bel Paese

Fettuccine, tossed with a wild mushroom and brandy sauce.

**\$61.99**

### Fettuccine Primavera

White and green fettuccine with fresh vegetables in a cream or tomato sauce.

**\$61.99**

### Fettuccine Cleopatra

Fettuccine with chicken, mushroom, peas, natural juices.

**\$63.99**

### Penne Arrabbiata

Penne pasta with julienne chicken breast in spicy tomato sauce.

**\$63.99**

### Capelline Bosco Mare

Angel hair pasta, with shrimp, zucchini, mushrooms in tomato sauce

**\$69.99**

### Farfalle Vodka & Salmone

Bow tie pasta with chunks of alaskan salmon in a pink sauce.

**\$69.99**

### Linguine Mediterraneo

Linguine pasta with clams, mussels, shrimp in white or red sauce

**\$69.99**

### Mezzelune all'Aragosta

Half-moon shaped ravioli, filled with lobster in a saffron cream sauce.

**\$64.99**

### Rigatoni Piccanti

Rigatoni with italian sausages, bell peppers, mushrooms in a spicy tomato sauce.

**\$63.99**

### Ravioli del Giorno

Homemade ravioli w/ cheese.

**\$59.99**

### Lasagne del Giorno

Chicken or beef.

**\$61.99**

## ENTRÉE'S

( Serves 4 people. )

### Pollo Giardino

Chicken breast stuffed with fresh diced tomato and warm arugola.

**\$52.99**

### Pollo Soronno

Chicken breast sauteed with amaretto liquor, creamy tomato mousse and roasted almonds.

**\$59.99**

### Pollo Millegusti

Chicken breast stuffed with imported cheese, spinach in wild mushroom sauce.

**\$52.99**

### Vitello Bel Monte

Veal Scaloppine, sauteed in brandy cream sauce and sun dried tomatoes.

**\$59.99**

### Vitello Picatta

Veal scaloppine, sauteed in white wine, lemon sauce and capers.

**\$59.99**

### Milanesine Capricciose

Three slices of Veal Milanese with diced tomatoes and arugula.

**\$62.99**

### Salmone in Umido

Norwegian salmon sauteed in white wine, fresh vegetables and capers.

**\$69.99**

## DOLCE

( Serves 10 people. Homemade Desserts - \$34.99 )

### Tiramisu

Ladyfingers soaked in expresso and layered with mascarpone cheese.

### Mini Cannoli

20 crunky cannoli shells filed with sweetened ricota cheese.

### Strawberry Napoleon

Puffed pastry layered with vanilla cream and fresh strawberries.