

AVVIO

RISTORANTE

SAMPLE MENU

FIRST COURSE

choice of 3:

CAESAR

romaine, grana padano, focaccia crisps, creamy anchovy dressing

INSALATA DI AVVIO

arugula, radicchio, fennel, grana padano, lemon basil vinaigrette

ITALIAN WEDDING

escarole, beef meatballs, onions, celery, carrots, vegetable broth, ditalini pasta

BEEF & SAUSAGE MEATBALLS

creamy polenta, pomodoro sauce, grana padano

CALAMARI

flash fried, arugula, Calabrian chili-lime butter, lemon aioli

ANTIPASTO

cured meats, artisan cheeses, pickled vegetables

ENTREE COURSE

choice of 5:

SALMON

wood-grilled, sweet potato, fennel & beet hash, kale, blood orange emulsion

PENNE CON POLLO

grilled chicken, shiitake mushrooms, asparagus, tomatoes, roasted garlic white wine sauce, pecorino

CHICKEN MILANESE

crispy panko breadcrumbs, arugula, grape tomatoes, shaved grana padano, lemon vinaigrette

CHICKEN PICCATA

pan-sautéed chicken scallopini, lemon, white wine, caper butter sauce,
herb-roasted potatoes, green beans

CHICKEN PARMESAN

pan-fried, linguine, pomodoro

ORECCHIETTE SALSICCIA

sweet Italian sausage, broccoli rabe, roasted garlic, white wine, pecorino

RIGATONI BOLOGNESE

beef, veal, pork, tomato ragu, cream, grana padano

FLAT IRON

wood-grilled, whipped Yukon gold, brussels sprouts, caramelized shallots, brandy peppercorn sauce

THIRD COURSE

choice of:

LIMONCELLO MASCARPONE CAKE

limoncello mouse, raspberry sauce

TIRAMISU

espresso soaked ladyfingers, mascarpone cheese, espresso crema

MOCHA BUDINO

dark and milk chocolate, espresso, chocolate cookie crumble, whipped cream

**additional menus & pricing available upon request | menu offerings change seasonally
food & beverage minimums and site fees apply**