



## Group Dinner Menu

### Antipasti

#### CALAMARI FRITTI

*Fried Domestic Squid served with Pomodoro Sauce 12*

#### BURRATA MANGIAFICO

*Crostini topped with Shaved Prosciutto, Arugula, Creamy Mozzarella,  
Imported Fig Jam, Olive Oil & Fig Balsamic Glaze 16*

#### CALAMARI AGRO DOLCE

*Fried Domestic Squid tossed with a Cherry Pepper  
Garlic Sauce served over Arugula 14*

#### BRUSCHETTA

*Combination of Chopped Tomatoes with Fresh Mozzarella  
& Eggplant, Roasted Peppers, Pesto & Goat Cheese 10*

#### CARPACCIO DI MANZO

*Shaved Rare Filet Mignon served with Arugula Salad, Shaved Parmigiano Cheese,  
Lemon, Capers, Diced Onions, Balsamic Glaze & Olive Oil 14*

#### ANTIPASTO MISTO

*Artistically arranged Thinly Sliced Imported Cured Meats, Cheeses,  
Olives, Crostini & Marinated Vegetables 16*

#### COZZE IN BIANCO OR POSSILIPO

*Sautéed Mussels with a choice of White Wine Garlic Butter Sauce  
or White Wine Tomato Broth served with Crostini 13*

#### ARANCINE SICILIANE

*Rice Balls filled with Meat Sauce, Peas & Mozzarella  
fried & served with Pomodoro Sauce 8*

#### PROSCIUTTO E' MELONE (GF)

*Prosciutto wrapped Cantaloupe served with  
Arugula Salad, Olive Oil & Fig Balsamic Glaze 12*

#### MAMMA'S POLPETTE

*Family recipe Meatballs simmered with Pomodoro Sauce,  
topped with Sopraffina Ricotta, Basil & Parmigiano Cheese 10*

# Entrées

*Proudly Serving Chairman's Reserve Beef and Harvestland All Natural Fresh Chicken*

ALL SERVED WITH HOUSE SALAD. ADD CAESAR SALAD 3.  
SPLIT CHARGE IS 4 WHICH INCLUDES AN ADDITIONAL SALAD.

## CARMELOS 9 OZ GRILLED FILET MIGNON <sup>GF</sup>

*Gorgonzola Crust, Montepulciano Demi Glaze, & Crispy Onions Straws  
accompanied with Vegetable and Choice of Vesuvio Potatoes  
or Truffle Parmesan Mashed Potatoes 34*

## SALMON TOMMASO

*Baked Oregonata Style & topped with Cherry Tomatoes,  
Capers & Lemon Butter Sauce accompanied with Vegetable & choice of  
Vesuvio Potatoes or Truffle Parmesan Mashed Potatoes 26*

## CHICKEN PARMIGIANA

*Pan fried Chicken Cutlet baked with Pomodoro Sauce  
& Mozzarella served with Spaghetti 20  
Add Eggplant 4*

## CHICKEN PICCATA

*Sautéed with Lemon Butter & Capers 20*

## VEAL MARSALA

*Sautéed with Prosciutto, Mushrooms & Sweet Marsala Sauce 24*

## LOBSTER RAVIOLI

*With Shrimp, Cherry Tomatoes & Spinach in a Vodka Sauce 22  
Add Lobster Tail 12*

## SACCHETTINI

*Imported Pasta Purses filled with Pear & Cheeses served with Prosciutto,  
Spinach, Walnuts & Gorgonzola Cream Sauce 22*

## FETTUCINE ALLA MARISSA

*Wilted Spinach, Pine Nuts, Eggplant, Roasted Tomatoes, Mushrooms  
tossed with Pesto, Oil & Garlic Sauce 16*

## SHRIMP & SCALLOPS LIMONCELLO

*Sautéed with Artichokes, Capers, Sun Dried Tomatoes & Garlic finished with  
a Sweet Basil Limoncello infused Cream Sauce tossed with Pappardelle Pasta 28*

## STUFFED RIGATONI ANTONIO

*Tossed with Pomodoro Sauce, & Meatball baked with Fresh Mozzarella 15*

<sup>GF</sup> DENOTES GLUTEN FREE

GLUTEN FREE PASTA AVAILABLE. GNOCCHI OR PENNE COOKED TO ORDER ADD 4.