

Shared Appetizer...add \$7.95

Assorted Antipasto Platters of Cured Italian Meats, Marinated Vegetables and Olives, Crostini, Rools

Three-Course Dinner...\$40/person, food only

Served First Course (select one)

- Creamy Polenta with Roasted Vegetable Ragout and Pecorino
- Squash Ravioli in Brown Butter with Sage and Parmesan
- Baby Kale Caesar with Asiago-Garlic Croutons
- Roasted Red and Gold Beets, Pine Nuts, Goat Cheese, White Balsamic Vinaigrette
- Arugula, Poached Figs, Crispy Pancetta, Alpine Cheese, White Balsamic Vinaigrette
- Shaved Fennel Salad with Oranges, Cured Olives, Heirloom Tomatoes, Arugula

Shared Main Dish Items (select two)

- Prosciutto-Stuffed Chicken Milanese with fresh lemon wedges, shredded parmesan
- Sicilian Braciole Stuffed roulades of beef simmered in a ragu of San Marzano tomatoes, red wine and Italian sausage
- Eggplant Parmesan Crispy slices finished with tomato-basil sauce, fontina, parmesan
- Herb-Ricotta Tart Fresh herbs, spinach, ricotta cheese wrapped in homemade pastry
- Roasted Squash and Rapini Lasagna Fresh tomato sauce, ricotta and goat cheeses
- Classic Lasagna with Italian Sausage, Fresh Tomato Sauce and Ricotta
- Meatballs or Bolognese Sauce and Spaghetti with plenty of grated parmesan
- "Oliva-Style" Meatloaf *Wrapped in prosciutto, aromatic with fresh herbs*
- Balsamic-Glazed Chicken Breast with Wild Mushroom Ragout
- Roasted Cod with Caper Butter, Parsley and Lemon
- Lamb Ragu (add \$3.50/person) Tender shank meat braised all day with white wine

Shared Accompaniments (select two)

- Goat Cheese Polenta
- Roasted Tomato Risotto
- Spinach Risotto Cakes
- Polenta Fries with marinara and cheese
- Sautéed Rapini with Olive Oil and Lemon Juice
- Brussels Sprouts with (or without) Pancetta and Citrus
- Rustic Roasted Root Vegetables
- Balsamic Grilled Vegetables
- Fennel Braised with White Wine and Pancetta
- Cannelini Beans Simmered in White Wine and Stock
- Rosemary Roasted Fingering Potatoes

Rustic Rolls and Whipped Butter Included with Dinner

Served Dessert Items (select one)

- Orange Cake, Balsamic Strawberries, Whipped Cream
- Individual Tiramisu Topped with Shaved Chocolate
- Fresh Berry Crostata, Caramel Sauce
- Assorted Mini Desserts, Shared (chef's choice)