

The logo consists of the word "PIATTI" in white, uppercase, sans-serif font, centered within a solid red rectangular background.

## THE PIATTI STORY

With their open kitchens and stone pizza hearths, each **Piatti** reflects the warmth, charm and welcoming atmosphere of a traditional Italian trattoria. Although each **Piatti** has its own character and ambiance suited to its specific locale, all are characterized by simple, unpretentious design, rustic yet flavorful cuisine and friendly service. **Piatti** restaurants are gathering places where friends, family and neighbors eat, drink and socialize while enjoying the sense of community found in Italy's ever-popular trattorias.

Since our founding in 1987, **Piatti** ensures that each location is a unique experience, suited to its surrounding. **Piatti** managers and chefs are encouraged to personalize their spaces and menus to meet the needs and desires of their customers and staff. Like their European inspirations, the **Piatti** restaurants are intended to be part of the community.

Tami Morgan  
Special Event Coordinator

100 Sycamore Valley Road West  
Danville, CA 94526  
Phone: 925-838-2082 Fax: 925-838-2886  
[tmorgan@piatti.com](mailto:tmorgan@piatti.com)  
[www.piatti.com](http://www.piatti.com)

# PIATTI

## FREQUENTLY ASKED QUESTIONS

### Reserving the Space

- There are no room rental fees for the private banquet areas. There are varying food and beverage expenditures to book the rooms privately. Minimums are based on food and beverage consumption expenditures before tax or service charges and vary depending on day of the week, time of day, or time of year. During the months of June & December the minimum charges will go up.

### Guest Guarantee

- On days and times of year when minimums do not apply, final guest counts are to be provided at least 72 hours prior to any event. If less than the number of people confirmed shows up to the event, the party will still be charged according to the final guest count given 72 hours in advance. On the other hand, if more people arrive, you will be charged for the total number of people present.
- Due to the advance preparation required, we ask for your menu selections and all final event details at least 7 days in advance. Increases made within 24 hours prior to the event can usually be accommodated. Menu prices and availability are subject to change seasonally.

### Special Fees

- The wine list at Piatti offers an exciting selection of Italian and California wine. If you choose to bring your own wine, the corkage fee is \$15.00 per 750ml bottle.
- Cake cutting fee is \$1.50 per person
- Screen rental is \$25

### Extras:

- We can recommend florists, balloons, rental equipment....etc. Just ask us!

### Kids:

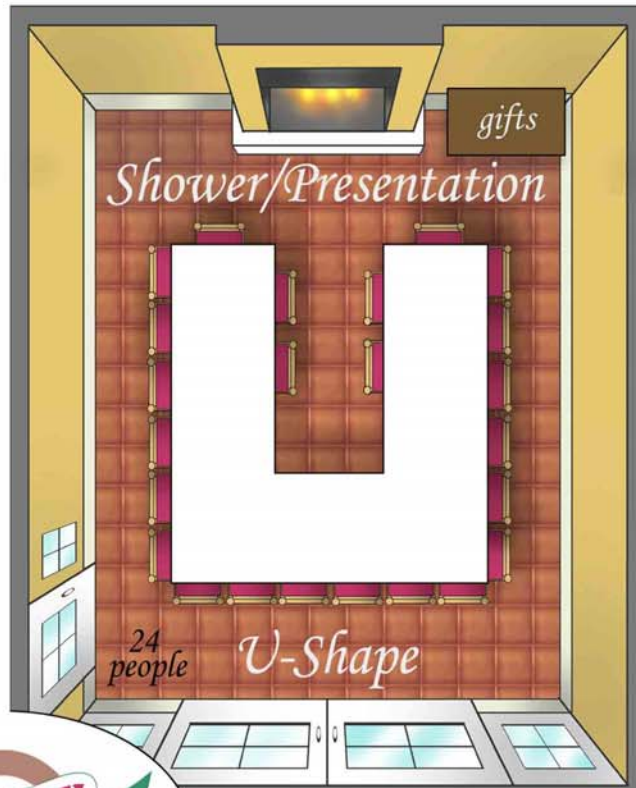
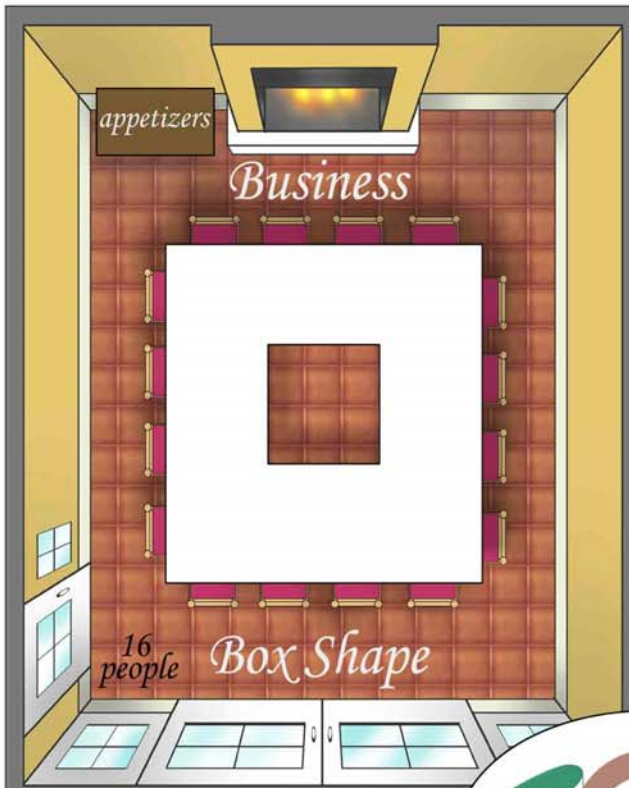
- We are very "kid friendly" and have menus that will appeal to them

### Deposit

- A \$200 deposit is required to book any of the private rooms. Deposits are non-refundable if cancellation occurs within 7 days notice of the event date. Our receipt of this signed contract and the credit card deposit form is considered a confirmed reservation. In December the deposit is \$500 and non-refundable.

### Payment

- All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. A service charge of 20% will be applied along with 8.25% tax to the total bill. Payment is due in full on the day of the scheduled event.



*Banquet Room*



*Table Layouts*



# PIATTI

## PRIVATE DINING - ANTIPASTI

*(Priced per piece. Minimum 12 per selection)*

**Avocado Bruschetta** Balsamic Drizzle...2.5

**Poached Gulf Shrimp Cocktail** House-Made Citrus Cocktail Sauce...2.25

**Baked Stuffed Mushrooms** Italian Sausage, Spinach...2.25

**Miniature Crab Cakes** Tartar Sauce...2.75

**Beef Carne Cruda Crostini** Quail Egg...3

**Smoked Salmon Roulade** Shaved Fennel, Herb Salad...2.75

**Panini Formaggio** Petite Grilled Panini, Prosciutto, Fontina Cheese, Spicy Roasted Tomato Sauce...2.25

**Arancini** Fried Risotto Cakes, Veal, Pork, Fontina, Gruyere, Creme Fraich...2.5

**Crab Gougeres** Baked Savory Cream Puffs Stuffed w. Crab Salad...3

**Roasted Portobello Mushrooms** Crostini, Crescenza...2.5

**Eggplant Caponata** Crostini...2.5

**Grilled White Prawns** Wrapped in Pancetta, Herb Crème Fraiche...2.5

**Pepper Brie on Brioche** Strawberries, Candied Walnut...2

**Spanikopita** Spinach, Raisins, Pine Nuts, Feta, Wrapped in Phyllo...2.75

**Imported Genoa Salami** Wrapped Around Fontina Cheese, Roasted Sweet Peppers...2

## RECEPTION PLATTERS

*(Priced per person. Minimum 12 per selection)*

**Farmer's Market Fruit Display** Assorted Fresh Fruit...3.5

**Artisan Cheese Display** Fig Jam, Assorted Breads, Crackers...5

**Antipasti Display** Antipasti Assortment of Artisan Salami, Italian Cheese, Olives, Marinated Farmers Market Vegetables...4

**Roasted Garlic Hummus Display** Toasted Flatbread...3

**Vegetable Crudite Display** Roasted Red Pepper Dipping Sauce...3

**Marinated Olive Display** San Remo. Castelvetro...2.5

# PIATTI

## PRIVATE DINING - ANTIPASTI

### ANTIPASTI

*(Priced per piece. Minimum 25 per selection)*

**Endive Spears** Filled w. Crabmeat Salad...3

**Cucumber** Mango, Jicama Salad...2

**Lamb Chop** Salsa Verde...7.5

**Grilled Beef Skewer**...4.5

**Grilled Chicken Skewer**...3

**Grilled Shrimp Skewer**...2.25

**Beef Sliders** Pickled Onions, Arugula, Ketchup, Mustard...3

**Lamb Sliders** Spicy Goat Cheese Aioli, Pickled Onions, Arugula...3.5

**Linguisa** Spicy Mustard Sauce...1.75

**Ahi Tuna** Rolled in Cucumber...3

**Twice Baked Fingerling Potato** Bacon, Chives, White Truffle Oil...2.5

**Scallops** Wrapped in Bacon...3.75

**Ostricia** Wood Fired Oyster, Spinach, Asiago Cheese...2.5

# PIATTI

## PRIVATE DINING - BRUNCH

*(Includes Soda, Brewed Ice Tea & Coffee)*

### FOR THE TABLE

**Seasonal Fruits & Berries** Fresh Fruit of the Season

**Fresh Baked Breakfast Breads** a Wonderful Assortment

### BREAKFAST ENTREES *(select three)*

**Eggs Benedict** Canadian Bacon, Toasted English Muffin, Poached Farm Eggs, Hollandaise...24

**Crab Cake Benedict** Two Poached Eggs, Toasted English Muffins, Roasted Red Pepper Hollandaise...26

**Eggs Sardou** Poached Eggs, Creamed Bloomsdale Spinach, Castroville Artichokes, Hollandaise...26

**Pancetta O Pollo** Applewood Smoked Bacon or Chicken Apple Sausage, Two Farm Eggs Any Style, Grilled Pugliese Toast...25

**Bourbon Vanilla French Toast** Pure Maple Syrup, Seasonal Fruit...23

**Polenta Cakes & Eggs** Two Poached Farm Eggs, Parmesan Polenta Cakes, Spinach, Rustic Tomato Sauce...24

**Eggs Milanese** Eggs Fried in Breadcrumbs, Grilled Pugliese Toast, Butter-Poached Asparagus...24

### LUNCH ENTREES *(select three)*

**Capellini Pomodoro** Angel Hair Pasta, Garlic, Basil, Tomato Sauce...25

**Gnocchi** House-Made Potato Dumplings, Braised Duck Ragu w. Orange Zest...29

**Ravioli al Limone** Spinach-Ricotta Ravioli, Lemon Cream, Citrus Gremolata...28

**Tagliatelle** Classic Bolognese Sauce, Parmagiano-Reggiano...29

**Pollo** Pan Roasted Mary's Original Half Chicken, Natural Jus, Potatoes & Braised Greens...31

**Verdure** Chopped Vegetable Salad, Feta Cheese, Creamy Oregano Dressing, Choice of Chicken or Shrimp...28

**Petto di Pollo** Grilled Chicken Breast Panini, Provolone, Arugula, Pesto Aioli, Parmesan Fries...24

**Salmon** Wood Fire Roasted Salmon, Lemon Beurre Fondue, Seasonal Vegetables...36

*Due to seasonal availability, this menu is subject to change*

# PIATTI

## PRIVATE DINING - LUNCH

*(Includes Soda, Brewed Ice Tea, Coffee)*

### FIRST COURSE *(select two)*

**Chef's** Soup of The Day

**Caesar** Romaine, Grana Padano, Toasted Crostini, Garlic Anchovy Dressing

**Mista** Organic Market Lettuces, Candied Walnuts, Feta Cheese, Red Wine-Shallot Vinaigrette

### SECOND COURSE *(select five)*

**Caesar con Pollo** Romaine, Grana Padano, Toasted Crostini, Garlic Anchovy Dressing...29

**Spinaci con Pollo** Baby Spinach, Warm Braised Chicken, Crispy Onions, Apple-Balsamic Vinaigrette...29

**Insalata di Salmone** Grilled Salmon, Farmers Market Vegetables, Meyer Lemon Vinaigrette...32

**Verdure** Chopped Vegetable Salad, Feta Cheese, Creamy Oregano Dressing, Choice of Chicken or Shrimp...31

**Pollo** Pan Roasted Mary's Organic Chicken, Natural Jus, Potatoes, Braised Greens...34

**Maiale** Apple Cider Cured Pork Chop, Shaved Brussels Sprouts, Bacon-Pomegranate-Pistachio Relish...39

**Margherita Pizza** Mozzarella, Parmesan, Tomato Sauce, Basil...28

**Salmone** Wood Fire Roasted Salmon, Lemon Beurre Fondue, Seasonal Vegetables...39

**Garganelli** "Little Wind Pipes" Pasta, Braised Beef & Pork Meatballs, Tomato Sugo...34

**Tagliatelle** Classic Bolognese Sauce, Parmigiano-Reggiano...34

**Primavera** Spaghettini, Braised Tomatoes, Mushrooms, Pine Nuts, Market Vegetables, Light Cream Sauce...35

**Capellini Pomodoro** Angel Hair Pasta, Garlic, Basil. Tomato Sauce...31

**Risotto** Chef's Daily Creation...34

**Ravioli al Limone** Spinach-Ricotta Ravioli, Lemon Cream, Citrus Gremolata...33

**Petto di Pollo** Grilled Chicken Breast Panini, Provolone, Arugula, Pesto Aioli, Parmesan Fries...29

**Tacchino** Hot Roasted Turkey Panini, Bacon, Balsamic Onions, Avocado, Aioli, Parmesan Fries...29

### DESSERT *(select two)*

**Tiramisu** Lady Fingers, Espresso, Dark Rum, Mascarpone, Sprinkled Chocolate

**Ciocolate** Chocolate Silk Cake, Chocolate-Graham Cracker Crust, Pistachio Crème Anglaise

**Panna Cotta** Buttermilk Cooked Cream, Raspberry Sauce, Seasonal Fruit

**White Chocolate Bread Pudding** Warm White Chocolate Sauce

*Due to seasonal availability, this menu is subject to change*

# PIATTI

## PRIVATE DINING - DINNER

*(Includes Soda, Brewed Ice Tea, Coffee)*

### FIRST COURSE *(select two)*

**Chef's** Soup of The Day

**Caesar** Romaine, Grana Padano, Toasted Crostini, Garlic Anchovy Dressing

**Mista** Organic Market Lettuces, Candied Walnuts, Feta Cheese, Red Wine-Shallot Vinaigrette

### SECOND COURSE *(select five)*

**Ravioli al Limone** Spinach-Ricotta Ravioli, Lemon Cream, Citrus Gremolata...34

**Tagliatelle** Classic Bolognese Sauce, Parmagiano-Reggiano...35

**Garganelli** "Little Wind Pipes" Pasta, Braised Beef & Pork Meatballs, Tomato Sugo...35

**Gnocchi** House-Made Potato Dumplings, Braised Duck Ragu, Orange Zest...35

**Risotto** Chef's Daily Creation...35

**Capellini Pomodoro** Angel Hair Pasta, Garlic, Basil, Tomato Sauce...32

**Primavera** Spaghettini, Braised Tomatoes, Mushrooms Pine Nuts. Market Vegetables, Light Cream Sauce...36

**Pesce del Giorno** Today's Fish Prepared w. Seasonal Ingredients...43

**Pollo** Pan Roasted Mary's Organic Chicken, Natural Jus, Potatoes, Braised Greens...37

**Salmone** Wood Fire Roasted Salmon, Lemon Beurre Fondue, Seasonal Vegetables...42

**Maiale** Apple Cider Cured Pork Chop, Shaved Brussels Sprouts, Bacon-Pomegranate-Pistachio Relish...42

**Filetto** Grilled Filet Mignon, Red Wine Sauce, Petit Baked Potatoes, Pancetta, Whipped Cream Fraiche...50

### THIRD COURSE *(select two)*

**Tiramisu** Lady Fingers, Espresso, Dark Rum, Mascarpone, Sprinked Chocolate

**Ciocolate** Chocolate Silk Cake, Chocolate-Graham Cracker Crust, Pistachio Crème Anglaise

**Panna Cotta** Buttermilk, Cooked Cream, Raspberry Sauce, Seasonal Fruit

**White Chocolate Bread Pudding** Warm White Chocolate Sauce

*Due to seasonal availability, this menu is subject to change*



# PIATTI



## KID'S MENU

7.95

### CHOICE OF:

#### BAMBINI PIZZA

Covered with Tomato Sauce  
Topped with Mozzarella Cheese  
(no green stuff)

#### BAMBINI PASTA

Your Choice of Pasta  
Tossed with Tomato Sauce or Butter

#### BOLOGNESE

Penne Pasta Tossed with Meat Sauce

#### CRISPY CHICKEN BREAST STRIPS

with French Fries

### DESSERT

#### SCOOP OF GELATO

with Chocolate Sauce

# PIATTI

## VINI BIANCHI

### BARREL-TO-TABLE

Piatti's revolutionary barrel-to-table wine program pours these wines through a custom tap and barrel system which eliminates oxidation and brings the freshest, highest-quality wine to the table using the most environmentally sustainable technology – no corks, foils or bottles.

	glass	½ liter	1L
<b>Bjornstead</b> Chardonnay, Russian River '09	12.5	28	56
<b>Oakville Ranch</b> Chardonnay, Oakville 2009	11.5	26	52
<b>Forenzo</b> Pinot Grigio Mendocino 2009	8.5	20	38

### SPARKLING WINE & CHAMPAGNE

	bottle	glass
<b>Domaine Chandon</b> Brut, Napa NV (Split)	10.5	
<b>Mionetto</b> Prosecco Brut Veneto NV	34	8.5
<b>Bisot</b> "Jeio" Prosecco Brut Veneto NV	38	10
<b>Bortolomioli Prosecco</b> Brut Treviso NV	46	
<b>Roederer Estate</b> Anderson Valley Brut NV	48	12
<b>Veuve Clicquot</b> Brut Champagne NV	98	

### SAUVIGNON BLANC/FUME BLANC

<b>Geysler Peak</b> California 2009	29	7.5
<b>Honig</b> Napa Valley 2010	36	9.5
<b>Simi</b> Napa Valley 2009	34	
<b>Rutherford Ranch</b> Napa Valley 2009	34	
<b>Frogs Leap</b> Napa 2009	36	

### VIIGNIER / RIESLING / ROSÉ / OTHER WHITES

<b>Chateau St. Michelle</b> Riesling Columbia Valley 2010	26	
<b>Beringer White Zinfandel</b> Napa 2009	22	
<b>Stepping Stone</b> Rosé Lake County 2009	32	8
<b>Uvaggio Dolce</b> Lodi 2009	30	
<b>Zaca Mesa</b> Viognier, Santa Ynez Valley 2009	36	

### CHARDONNAY

	bottle	glass
<b>Piatti Private Label</b> California NV	27	6.5
<b>Edna Valley</b> "Paragon" San Luis Obispo 2009	28	
<b>Bonterra</b> "Organic" Mendocino 2010	32	8
<b>Wente Vineyards</b> "Riva Ranch" Monterey 2009	36	9
<b>La Crema</b> Sonoma Coast 2009	40	10
<b>Clos Du Bois</b> Calcaire Vineyard 2009	44	11
<b>Sonoma Cutrer</b> Russian River Valley 2009	48	12
<b>Acacia Winery</b> Lake Vineyard 2009	50	
<b>Beringer Private Reserve</b> Napa 2009	60	
<b>Rombauer</b> Carneros 2010	65	
<b>Saintsbury</b> Carneros Napa Valley 2009	42	
<b>Talbot</b> Sleepy Hollow Vineyard, Monterey 2009	70	
<b>Cambria</b> "Katherine's" Santa Maria 2007	40	
<b>Clos Du Bois</b> "Calcaire" RRV 2009	39	10

### ITALIAN WHITE WINE

<b>Benvolio</b> Pinot Grigio Grave del Friuli 2010	28	8
<b>Terredora di Paolo</b> Falanghina Campania 2010 4000 year old varietal near Naples, floral, crisp & refreshing	38	10
<b>Allegrini</b> Soave Classico Veneto 2009	34	10
<b>Masi</b> Masianco Bianco Pinot Grigio 2010	32	
<b>Feudo</b> Principi di Butera Insolia Sicilia 2008	32	
<b>Brogli</b> "La Meirana" Gavi Piedmont 2010	45	
<b>Alois Lageder</b> "Muller Thurgau" Alto Adige 2010	36	
<b>Santa Margherita</b> Valdadige 2010	48	
<b>Feudi</b> Fiano di Avellino Campania 2007	38	

### HALF BOTTLES

<b>Piper Heidsieck</b> Brut Champagne NV	29
<b>Cambria</b> Chardonnay Santa Maria Valley 2006	25
<b>Santa Margherita</b> Pinot Grigio Valdadige 2008	25

# PIATTI

## VINI ROSSI

### BARREL-TO-TABLE

Piatti's revolutionary barrel-to-table wine program pours these wines through a custom tap and barrel system which eliminates oxidation and brings the freshest, highest-quality wine to the table using the most environmentally sustainable technology – no corks, foils or bottles.

	glass	½ liter	liter
<b>Ballantine</b> Zinfandel, St. Helena 2009	8.5	20	38
<b>Basket Press</b> Barbera, Zinfandel & Petit Sirah Blend Napa 2008	8.5	20	38
<b>Oakville Ranch Cabernet</b> Napa 2009	12.5	28	56

### PINOT NOIR

	bottle	glass
<b>Jekel</b> Monterey County 2009	35	8.5
<b>Thomas Halby</b> Central Coast 2006	33	
<b>Carmel Road</b> Monterey 2009	36	9
<b>Mac Murray Ranch</b> Sonoma Coast 2009	38	10
<b>Chateau St. Jean</b> Sonoma County 2008	42	
<b>Acacia</b> Carneros Napa Valley 2009	42	
<b>Robert Stemmler</b> Carneros 2008	45	
<b>Fotnios Brothers</b> Los Carneros 2007	50	13
<b>La Rochelle</b> Santa Lucia Highlands 2007	52	13.5
<b>Merry Edwards</b> Sonoma Coast 2008	80	

### CABERNET SAUVIGNON & BLENDS

<b>Piatti Private Label</b> California NV	27	6.5
<b>Louis Martini</b> Sonoma County 2009	32	
<b>McManis</b> Family Vineyards California 2009	35	8
<b>Avalon</b> Napa Valley 2009	35	9
<b>B R Cohn</b> "Silver Label" North Coast 2008	44	11
<b>Beringer</b> "Knights Valley" Sonoma County 2009	46	12.5
<b>Provenance</b> Napa 2007	57	
<b>Franciscan Magnificent</b> Napa 2006	67	
<b>Groth</b> Oakville 2008	80	
<b>Grgich Hills</b> Napa 2007	100	
<b>Silver Oak</b> Alexander Valley 2006	115	
<b>Silver Oak</b> Napa Valley 2006	160	
<b>Groth Reserve</b> Napa 2007	150	
<b>Lineage</b> Ghilmetti Vineyard, Paso Robles 2007	225	

### SYRAH / ZINFANDEL / OTHER REDS

	bottle	glass
<b>J Lohr</b> South Ridge Syrah Paso Robles 2009	38	9.5
<b>Bonterra</b> Zinfandel "Organic" Mendocino 2007	30	
<b>Napa Cellars</b> Zinfandel Napa 2009	43	11.5
<b>Ravenswood</b> "Old Vine" Zinfandel Napa Valley 2009	38	9.5
<b>Seghesio</b> Zinfandel Sonoma County 2009	46	

### MERLOT

<b>Piatti Private Label</b> California NV	27	6.5
<b>Cellar #8</b> California 2009	28	7.5
<b>Franciscan</b> Napa 2007	36	
<b>Stag's Leap</b> Napa Valley 2008	50	
<b>Rombauer</b> Napa Valley 2007	63	
<b>Duckhorn</b> Napa 2008	80	

### ITALIAN RED WINE

<b>Quattro Mani</b> Montepulciano d'Abruzzo 2009	28	7
<b>Ruffino</b> "Superiore" Chianti 2009	30	8
<b>Tormaresca</b> Neprica, Puglia 2008	32	
<b>Michelle Chiarlo</b> Barbera d'Asti Piedmont 2008	34	
<b>Cantine Colosi</b> Sicilia Nero D'Avola Sicily 2009	36	
<b>Masi</b> Campofiorin Verona 2007	38	
<b>Zenato</b> Valpolicella Classico Verona 2008	38	
<b>Arceno</b> Chianti Classico Reserva Tuscany 2006	38	10
<b>Castello di Meleto</b> Chianti Classico 2008	40	
<b>Tageto Rosso</b> "Donna Olimpia Tuscany 2009 (Cabernet, Petit Verdot & Merlot Blend)	45	12
<b>Villa Antinori</b> Toscana Rosso 2007	48	
<b>Millepassi</b> Bolgheri Superiore 2007	68	
<b>San Giorgio</b> "Ugolforte" Brunello di Montalcino '04	75	

### HALF BOTTLES

<b>La Crema</b> Pinot Noir Sonoma County 2009	25
<b>Castellare di Castellina</b> Chianti Classico 2009	20
<b>Spring Mountain</b> Cabernet Napa 2007	30

Vintages are subject to change  
Corkage charge is \$15 per 750 ml bottle

# PIATTI

## PRIVATE DINING – PRONTO PIATTI CATERING MENU

### PLATTERS *(served chilled or room temperature)*

- Flatbread Sandwiches** Assorted Miniature Sandwiches...120
- L'insalata Di Mozzarella E Noce** Mozzarella, Celery, Walnut Salad...90
- Poached Salmon** on a Bed of Greens w. Caper Berry Vinaigrette...190
- Roasted Chicken Salad** Cracker Bread, Cucumbers, Mint, Lemon...95
- Grilled Chicken Breast** Fresh Mozzarella, Tomatoes, Basil, Tuscan Olive Oil...105
- Fregola Pasta Salad** Pecorino Romano, Cherry Tomatoes, Tuscan Olive Oil...80
- Heirloom Apple Salad** Arugula, Walnuts, Carrots, Ricotta Salata...65
- Verdura Alla Griglia** Tuscan Grilled Vegetable Platter...85
- Ceci Bean Salad** Sun-Dried Tomatoes, Olives, Rosemary...85
- Spinach-Ricotta Gnocchi Salad** Tomato, "Carpaccio", Balsamico...95
- Mista** Organic Mixed Greens, Ricotta Salata, Red Wine-Shallot Vinaigrette, Candied Walnuts...85
- Caesar Salad** Romaine, Grana Padano, Toasted Crostini, Anchovy Dressing...85

### CHAFING DISHES *(served hot, half orders available)*

Accompanied w. rolls & butter

- Beef & Pork Meatballs** Braised in Savory Tomato Sauce...133
- Rigatoni Pasta** Classic Bolognese ...128
- Penne Pasta** Plum Tomatoes, Garlic, Marinara...120
- Three Cheese Tortelloni** Lemon Cream Sauce...183
- Salmon** Preserved Lemon Caper Butter...212
- Grilled Italian Sausages** Sweet Peppers, Caramelized Onions...160
- Grilled Chicken Breast** Wild Mushrooms, Lemon, Herb Vinaigrette...149

### DESSERT *(priced per person)*

- House Baked Cookies & Brownies**...3.5
- Tiramisu**...3.5

*Due to seasonal availability, this menu is subject to change*

# PIATTI

## PRIVATE DINING - OFFSITE BUFFET

*Forty Five Dollars per person*

### **SALAD** *(select two)*

**Tre Colori** Endive, Endigia, Gorgonzola, Currants, Hazelnuts

**Caesar** Parmesan, Croutons, Classic Dressing

**Mista** Organic Mixed Greens, Ricotta Salata, Candied Walnuts, Red Wine-Shallot Vinaigrette

**Tomato & Mozzarella Salad** Basil, Tuscan Olive Oil, Saba (Aged Balsamic)

### **PASTA** *(select two)*

**Three Cheese Tortelloni** Lemon Cream Sauce

**Bolognese** Rigatoni Pasta, Classic Meat Sauce

**Penne Pasta "All Amatriciana"** Braised Bacon, Onion, Tomato, Pecorino Romano

### **ENTREES** *(select two)*

**Beef & Pork Meatballs** Braised in Savory Tomato Sauce

**Pan Roasted Salmon** Lemon Preserved Butter

**Grilled Italian Sausages** Broccoli Rabe, Tuscan White Beans

**Pollo** Boneless Rocky Junior Natural Chicken Breast, Wild Mushrooms, Marsala Wine

### **CARVING STATION** *(select one)*

**Roast Turkey Breast** Fresh Sage, Fresh Cranberry Sauce

**Roast Niman Ranch Pork Loin** Apple Cider-Cured, Roasted Applesauce

**Roast New York Sirloin** Horseradish Crema, Natural Jus

**Roast Niman Ranch Leg of Lamb** Assorted Mustards, Mint Chutney

### **DESSERTS** *(select two)*

**Tiramisu**

**Assortment of House Baked Cookies, Brownies**

**White Chocolate Bread Pudding**

**Gianduja Chocolate, Hazelnut Tart** w. Lightly Whipped Cream

**Panna Cotta** Silky Vanilla Custard Served w. Seasonal Fruit

*Due to seasonal availability, this menu is subject to change*