

The Tuscan Room | Group Dining Menus

\$45 Menu | 4-courses

Select one item from each course

ANTIPASTI | APPETIZER

Carpaccio di Manzo con Caprino

Thinly sliced beef topped with Mescaline and Dijon Crème

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Bruschetta

Chopped fresh tomatoes, garden grown basil, extra virgin olive oil atop our house made grilled foccacia bread

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Antipasto Formaggi

Chef's selection of Italian cheeses

INSALATE | SALAD

Insalata Mista

Seasonal greens with lemon extra virgin olive oil dressing

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Insalata Cesare

Caesar salad with poached egg, anchovies, croutons

SECONDI | ENTRÉE

Tilapia alla Piccata

served with spinach and artichokes

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Formaggi Ravioli (vegetarian)

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Lasagne alla Bolognese

House made lasagna with meat Bolognese sauce

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Chicken Parmigiana

served with a side of spaghetti

DOLCE | DESSERT

Chocolate Mousse

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Lemon Sorbet

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Tiramisu

All dinners include:

House made Focaccia served with Olive Oil and Balsamic Vinegar
Iced Teas and Soft Drinks

Bottled Waters œ \$5 per liter

Cappuccino/Espresso œ \$3.50

American Coffee œ \$2.00

Cocktail and Wine Service is priced separately

The Tuscan Room | Group Dining Menus

\$55 Menu | 5-courses
Select one item from each course

ANTIPASTI | APPETIZER

Carpaccio di Manzo con Caprino

Thinly sliced beef topped with Mescaline and Dijon Crème

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Bruschetta

Chopped fresh tomatoes, garden grown basil, extra virgin olive oil atop our house made grilled foccacia bread

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Antipasto Platter

Chef's selection of Italian cheeses and cured meats

INSALATE | SALAD

Insalata Mista

Seasonal greens with lemon extra virgin olive oil dressing

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Insalata Cesare

Caesar salad with poached egg, anchovies, croutons

PRIMI PIATTI | FIRST COURSE

Formaggi Ravioli (vegetarian)

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Lasagne alla Bolognese

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Penne Arrabiata

SECONDI PIATTI | ENTRÉE

Tilapia alla Piccata

served with spinach and artichokes

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Scaloppine alla Marsala o Piccata

Veal scaloppini and mushrooms in a Marsala sauce or Capers and Lemon-Butter both over sautéed spinach

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Chicken Parmigiana

served with a side of spaghetti

DOLCE | DESSERT

Chocolate Mousse

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Lemon Sorbet

œ

Tiramisu

All dinners include:

House made Focaccia served with Olive Oil and Balsamic Vinegar
Iced Teas and Soft Drinks

Bottled Waters œ \$5 per liter

Cappuccino/Espresso œ \$3.50

American Coffee œ \$2.00

Cocktail and Wine Service is priced separately

The Tuscan Room | Group Dining Menus

\$65 Menu | 5-courses
Select one item from each course

ANTIPASTI | APPETIZER

Carpaccio di Manzo con Caprino

Thinly sliced beef topped with Mescaline and Dijon Crème



Calamari

Flash Fried Calamari with marinara sauce and lemons



Antipasto Platter

Chef's selection of Italian cheeses and cured meats

INSALATE or ZUPPA | SALAD or SOUP

Insalata Mista

Seasonal greens with lemon extra virgin olive oil dressing



Insalata Cesare

Caesar salad with poached egg, anchovies, croutons



Zuppa di Straciatelle

Italian egg-drop soup

PRIMI PIATTI | FIRST COURSE

Formaggi Ravioli (vegetarian)



Lasagne alla Bolognese



Penne Arrabiata

SECONDI PIATTI | ENTRÉE

Tilapia alla Piccata

served with spinach and artichokes



Scaloppine alla Marsala or Piccata

Veal scaloppini and mushrooms in a Marsala sauce or
Capers and Lemon-Butter both over sautéed spinach



Pork Loin Ripieni



Grilled Hanger Steak

served with rosemary roasted potatoes

DOLCE | DESSERT

Chocolate Mousse



Torta di Ricotta



Tiramisu

All dinners include:

House made Focaccia served with Olive Oil and Balsamic Vinegar
Iced Teas and Soft Drinks

Bottled Waters ☞ \$5 per liter

Cappucino/Espresso ☞ \$3.50

American Coffee ☞ \$2.00

Cocktail and Wine Service is priced separately