

# **Pizza Party Menu**

*Unlimited Fountain Soda*

*Unlimited Mixed Greens with Garden Fresh Vegetables*

*Unlimited Gourmet Pizzas*

Mozzerella	Sliced Meatball	Onions	Anchovies
Sausage	Chicken	Peppers	Artichoke Hearts
Pepperoni	Pancetta	Olives	Sundried Tomatoes
Hamburger	Mushrooms	Sliced Tomatoes	Asparagus

**Margarita** ~ Sliced Tomatoes, Fresh Basil, EVOO, Garlic

**Primavera** ~ Broccoli Rabe, Sliced Tomatoes, Mushrooms, Peppers, Garlic, EVOO

**Fresh Ricotta** ~ Herbed Ricotta, Mozzarella, side of Marinara

**Chicken Pesto** ~ Chicken, Tomatoes, Pesto, Mozzarella

**Clams** ~ Baby Clams, Onions, Pancetta, Mozzarella

~\$16 per person ~ LUNCH (Available Mon-Fri 11:30am - 2:30pm) Minimum of 10 Guests

\$20 per person ~ DINNER Minimum of 10 Guests

Prices subject to 6.35% Sales Tax and 20% Gratuity

Date Reservation is Subject to Customer Acceptance of the Even Contract.

*Prices & Menu Items subject to Change Based Upon Market Fluctuation.*

# **Family Style Luncheon**

**\$25 per person**

## **Primi**

*(choice of one)*

### **Insalate della Casa**

Mixed greens, grape tomato, shaved carrot balsamic vinaigrette

### **Ribioletta**

Tuscan peasant soup made with bread, seasonal vegetables, topped with truffle oil

## **Secondi**

*(choice of three)*

### **Pasta alla Roberto**

penne pasta, sun dried tomatoes, spinach, capers, gorgonzola, marinara, touch of cream

### **Spaghetti alla Pomodoro**

pomodoro with roasted eggplant & stracciatella

### **Chicken Parmesan**

breaded chicken cutlet, marinara, fresh mozzarella, basil, served with choice of pasta

### **Cedar Grilled Salmon**

white bean ragu, grilled baby squash, orange fennel compote

### **Chicken Milanese**

arugula, lemon evoo, blistered grape tomatoes, pickled onions, shaved grana padana

### **Thick Cut Pork Chop**

apple-gorgonzola stuffing, wilted spinach, roasted garlic mashed potatoes, balsamic reduction

# **Family Style Dinner**

**\$35 per person**

## **Insalate/ Minestra**

*(choice of two)*

### **Insalate della Casa**

Mixed greens, grape tomato, shaved carrot balsamic vinaigrette

### **Classic Caesar**

Crisp romaine hearts, house dressing, parmesan croutons, shaved grana

### **Riboletta**

Tuscan peasant soup made with bread, seasonal vegetables, topped with truffle oil

## **Secondi**

*(choice of three)*

### **Pasta alla Roberto**

penne pasta, sun dried tomatoes, spinach, capers, gorgonzola, marinara, touch of cream

### **Spaghetti alla Pomodoro**

pomodoro with roasted eggplant & stracciatella

### **Chicken Parmesan**

breaded chicken cutlet, marinara, fresh mozzarella, basil, served with choice of pasta

### **Cedar Grilled Salmon**

white bean ragu, grilled baby squash, orange fennel compote

### **Chicken Milanese**

arugula, lemon evoo, blistered grape tomatoes, pickled onions, shaved grana pandana

### **Thick Cut Pork Chop**

apple-gorgonzola stuffing, wilted spinach, roasted garlic mashed potatoes, balsamic reduction

## **Dolce**

*(choice of one)*

### **Tiramisu Martini**

Espresso liqueur soaked lady fingers with mascarpone, cocoa powder

### **Flourless Zebra Torte**

Layered white and dark chocolate, chocolate whipped cream, lavender crème anglaise

# **Family Style Hybrid**

**\$45 per person**

## **Insalate**

*(choice of one)*

### **Insalate della Casa**

Mixed greens, grape tomato, shaved carrot balsamic vinaigrette

### **Classic Caesar**

Crisp romaine hearts, house dressing, parmesan croutons, shaved grana

### **Riboletta**

Tuscan peasant soup made with bread, seasonal vegetables, topped with truffle oil

## **Primi**

*(choice of two)*

### **Vito's Famous Meatballs**

creamy polenta, wild mushrooms, marinara

### **Fennel Seared Scallop**

asparagus crowns, parsnip puree, toasted Italian cous cous,  
fennel pollen, meyer lemon foam

### **Eggplant Neapolitan**

basil, smoked mozzarella, heirloom tomato sauce

### **Truffled Beef Crudo**

pickled onions, mustard greens, fried capers, whole grain  
mustard, flash fried egg, crostini

## **Secondi**

*(Choose One Family Style Pasta)*

### **Pasta alla Roberto**

penne pasta, sundried tomatoes, spinach, capers, gorgonzola, marinara, touch of cream

### **Spaghetti alla Pomodoro**

pomodoro with roasted eggplant & stracciatella

### **Chocolate Bolognese**

chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta & citrus gremolada

### **Chicken Parmesan**

breaded chicken cutlet, marinara, fresh mozzarella, basil, served with choice of pasta

## **Dolce**

*(choice of one)*

### **Tiramisu Martini**

Espresso liqueur soaked lady fingers with mascarpone, cocoa powder

### **Flourless Zebra Torte**

Layered white and dark chocolate, chocolate whipped cream, lavender crème anglaise

# **Four Course Plated Dinner**

**\$50 per person**

## **Insalate**

*(choice of two)*

### **Insalate della Casa**

Mixed greens, grape tomato, shaved carrot balsamic viniagrette

### **Classic Caesar**

Crisp romaine hearts, house dressing, parmesan croutons, shaved grana

### **Riboletta**

Tuscan peasant soup made with bread, seasonal vegetables, topped with truffle oil

## **Primi**

*(choice of two)*

### **Vito's Famous Meatballs**

creamy polenta, wild mushrooms, marinara

### **Fennel Seared Scallop**

asparagus crowns, parsnip puree, toasted Italian cous cous,  
fennel pollen, meyer lemon foam

### **Eggplant Neapolitan**

basil, smoked mozzarella, heirloom tomato sauce

### **Truffled Beef Crudo**

pickled onions, mustard greens, fried capers, whole grain  
mustard, flash fried egg, crostini

## **Secondi**

*(choice of four)*

### **Pasta alla Roberto**

penne pasta, sun dried tomatoes, spinach, capers, gorgonzola, marinara, touch of cream

### **Spaghetti alla Pomodoro**

pomodoro with roasted eggplant & stracciatella

### **Chicken Parmesan**

breaded chicken cutlet, marinara, fresh mozzarella, basil, served with choice of pasta

### **Cedar Grilled Salmon**

white bean ragu, grilled baby squash, orange fennel compote

### **6 oz Filet Mignon**

roasted fingerling potato, glazed baby carrots, bourbon demi glace

### **Thick Cut Pork Chop**

apple-gorgonzola stuffing, wilted spinach, roasted garlic mashed potatoes, balsamic reduction

### **Chicken Milanese**

arugula, lemon evoo, blistered grape tomatoes, pickled onions, shaved grana padana

### **Dolce**

*(choice of one)*

#### **Tiramisu Martini**

Espresso liqueur soaked lady fingers with mascarpone, cocoa powder

#### **Flourless Zebra Torte**

Layered white and dark chocolate, chocolate whipped cream, lavender crème anglaise