

GRAZIE

PRIVATE EVENT LUNCH

\$65 3 Course Lunch \$80 4 Course Lunch (Plus Room Fee) \$45 Beverage Package
or \$60 Beverage Package MUST be Booked for Luncheons Occurring on Friday,
Saturday or Sunday

APPETIZER

Choose one

TROPICAL SALAD

- Heart of Palm, Tomato, Corn, Avocado, Market Greens, Shaved Parmesan

CAESAR SALAD

- Traditional Dressing, Sundried Tomatoes and Parmesan

BUFFALO MOZZARELLA

- Tomatoes, Sea Salt, Olive Oil, Basil and Balsamic

GRILLED ASPARAGUS

- Shaved Parmesan Cheese

MEDITERRANEAN FARRO SALAD

- Topped with Fresh Mozzarella

BUFFALO MOZZARELLA

- Vine Ripened Tomatoes, Basil, Balsamic Reduction

FAMILY STYLE TABLE BITES

- Fritto Misto with Red Pepper Aioli and Tomato Sauce, Prosciutto and Parmigiana Arancini, Goat Cheese and Tomato Dip

WARM GOAT CHEESE SALAD

- Arugula, Golden Raisins, Candied Walnuts, Lemon Vinaigrette

ENTRÉE

Choose 2 Entrées and 1 Pasta

POLLO FUNGHI

- Chicken Breast with Wild Mushrooms and Mashed Potatoes

CHICKEN PICATTA

- Lemon, White Wine, Capers

BRANZINO

- Tomatoes, Shallots, Capers, White Wine

CHICKEN MILANESE

- Arugula, Tomato and Olive Salad

VEAL SCALOPPINE ROMA

- Encrusted in Aged Parmesan with Lemon Caper Sauce and Spinach

PAN ROASTED SALMON

- Mustard Dill Sauce and String Beans

FILET MIGNON SUPP. \$10

- Brandy-Peppercorn Sauce

TILAPIA FRANCESE

- Lemon White Wine and Sautéed Spinach

TROPICAL SALAD WITH CRAB CAKES OR GRILLED SHRIMP

- Heart of Palm, Market Greens, Corn, Tomatoes, Avocado and Lemon Dressing

VEGETABLE QUICHE

- Market Salad

PASTA

PENNE PRIMAVERA

- with Fresh Seasonal Vegetables and Light Tomato Sauce

WILD MUSHROOM RAVIOLI

- Spinach, Sundried Tomatoes, Truffle White Wine

PENNE ALLA VODKA

- Tomato-Cream Sauce

LINGUINE SCAMPI

- Shrimp and Garlic White Wine, Spinach

TRENETTE BOLOGNESE

- Traditional Meat Sauce

LINGUINE AMALFI

- Fresh Mozzarella, Tomato, Black Olives, Capers, Garlic and Olive Oil

ORECCHIETTE VERONA

- Chicken, Sundried Tomatoes, Broccoli, Shaved Parmegiano, Garlic and Olive Oil

DESSERT

Choose One

WARM SEASONAL FRUIT CRISP

HOUSE-MADE TIRAMISU

- Lady Fingers Soaked in Espresso and Coffee Liqueur layered with sweet Mascapone

ITALIAN CHEESECAKE

CHOCOLATE MOLTEN CAKE

- With Whipped Cream

TO SHARE:

- Fresh Seasonal Berries, Warm Zeppoli with Caramel and Chocolate Sauce House-made Tiramisu