



DINNER BUFFET



served with freshly made focaccia bread

CAESAR* crisp romaine, focaccia crisps, creamy anchovy dressing, shaved Grana Padano

INSALATA DI CAMPO baby greens, dried cranberries, tomatoes, Gorgonzola, balsamic vinaigrette

PENNE CON POLLO sauteed chicken, asparagus, marinated Roma tomatoes, basil, white wine butter sauce

RAVIOLI AL POMODORO spinach, ricotta, basil, pomodoro

SALMONE ALL GRIGLIA grilled Atlantic salmon with tomato-fennel broth

POLLO PARMIGIANO chicken, pounded lightly, breaded, pomodoro sauce, mozzarella, Parmigiano,

FILETTO BALSAMICO sliced beef tenderloin, roasted vegetables, wild mushrooms, balsamic vinegar sauce

MIXED ROASTED SEASONAL VEGETABLES

HERB ROASTED RED BLISS POTATOES

CANNOLI an Italian classic, fried pastry dough filled with sweet cream filling

CHOCOLATE MOUSSE CAKE chocolate sponge cake, silky chocolate mousse, macerated berries

43.95 per person