

# **SPECIAL EVENT GROUP MENU**

## **“MADRID”**

**\$46.00**

### **ANTIPASTI**

*SERVED FAMILY STYLE*

#### **CROCHETTE DI RISO**

**Homemade arborio rice balls filled with molten mozzarella cheese served with our homemade marinara sauce**

#### **BRUSCHETTA POMODORO**

**Roman style grilled foccacia bread topped with fresh tomato, basil, garlic and olive oil**

### **INSALATA**

*WITH HOUSE PANE*

#### **MISTA DELLA CASA**

**Organic baby mixed greens dressed in a sweet and sour vinaigrette topped with toasted sliced almonds**

### **ENTRATE**

*CHOICE OF*

#### **MELANZANE PARMIGIANA**

**Eggplant layered with mozzarella cheese and basil topped with marinara sauce served with penne pasta**

#### **POLLO ROSMARINO**

**Fresh boneless chicken breasts sautéed with pancetta, mushrooms and onions simmered in a fragrant and heavenly rosemary-marsala wine sauce**

#### **PENNE ALLA VODKA CON GAMBERI**

**Penne in a light spicy pomodoro vodka sauce with prawns**

# **SPECIAL EVENT GROUP MENU**

## **“PAESANO”**

**\$50.00**

### **ANTIPASTI**

*SERVED FAMILY STYLE*

#### **CALAMARI FRITTI**

**Delicately fried crispy calamari with a  
lemon caper aioli and warmed marinara sauce**

#### **MOZZARELLA CAPRESE**

**Whole milk mozzarella, vine ripe organic campari tomatoes,  
fresh organic basil and our signature Tuscan organic extra virgin  
olive oil**

### **INSALATA**

*WITH HOUSE PANE*

*CHOICE OF*

#### **OUR SIGNATURE HOUSE SALAD**

**Organic baby mixed greens dressed in a sweet and sour  
vinaigrette topped with toasted sliced almonds**

#### **DAHL & DI LUCA HOUSE SALAD**

**Organic greens lightly tossed in our signature  
balsamic shallot vinaigrette**

### **ENTRATE**

*CHOICE OF*

#### **TORTELLONI A LIMONE E PISELLI**

**Cheese filled tortelloni with baby peas  
in a lemon scallion parmesan cream sauce**

#### **PIATTI LISETTI**

**Breast of chicken & prawns sautéed with asparagus,  
married in lemon and white wine-butter sauce,  
served with orzo riso pilaf and seasonal vegetables**

#### **VITELLO SALTIMBOCA**

**Thin slices of veal sautéed with Marsala topped with prosciutto  
and mozzarella served with orzo riso pilaf and seasonal vegetables**

# **SPECIAL EVENT GROUP MENU**

## **“GRANADA”**

**\$60.00**

### **ANTIPASTI**

*SERVED FAMILY STYLE*

#### **RUSTICA WINE LOVERS PLATTER**

Serrano ham, Manchego cheese, imported olives,  
roasted peppers and grilled focaccia

#### **BRUSCHETTA POMODORO**

Roman style grilled focaccia bread topped with  
fresh tomato, basil, garlic and olive oil

### **PASTA COURSE**

#### **TORTELLONI DELLA NONNA**

Tortelloni with prosciutto and green peas  
in a delicate alfredo sauce

### **INSALATA**

*WITH HOUSE PANE*

#### **MISTA DELLA CASA**

Organic baby mixed greens dressed in a sweet and sour  
vinaigrette topped with toasted sliced almonds

### **ENTRATE**

*CHOICE OF*

#### **SALMONE BRUSCHETTATO**

Fresh filet of Scottish salmon grilled with extra virgin olive oil topped  
with a warm organic tomato and basil concassé served with orzo riso  
pilaf

#### **POLLO PICCATA**

Fresh boneless chicken breasts sautéed in a delicate lemon-caper  
chardonnay wine sauce served with orzo riso pilaf and seasonal  
vegetables

#### **VITELLO MARSALA**

Thin slices of veal sautéed with Marsala topped with prosciutto and  
mozzarella, served with orzo riso pilaf and seasonal vegetables

# **SPECIAL EVENT GROUP MENU**

## **“BARCELONA”**

**\$64.00**

### **ANTIPASTI**

*SERVED FAMILY STYLE*

#### **AFFINATO**

**Radicchio rolled with Croatian fig marmalade and mozzarella cheese wrapped in prosciutto and grilled to perfection**

#### **CARCIOFI ALLA GRIGLIA**

**Fresh artichoke, grilled and served with a lemon pesto aioli**

### **INSALATA**

*WITH HOUSE PANE*

#### **MISTA DELLA CASA**

**Organic baby mixed greens dressed with our signature sweet and sour vinaigrette topped with toasted sliced almonds**

### **ENTRATE**

*CHOICE OF*

#### **SALMONE BRUSCHETTATO**

**Fresh filet of Scottish salmon grilled with extra virgin olive oil topped with an organic tomato and basil concassé served with orzo riso**

#### **FILETTO PAZZO**

**7oz silver sterling filet mignon, grilled and finished with a gorgonzola-mushroom cream sauce served with roasted rosemary potatoes and seasonal vegetables**

#### **POLLO PICCATA**

**Fresh boneless chicken breasts sautéed in a delicate lemon-caper chardonnay wine sauce served with orzo riso pilaf and seasonal vegetables**

#### **ARAGOSTA ALLA VODKA**

**Penne pasta delicately tossed with Canadian lobster meat and fresh campari tomatoes finished in a delicately spiced sublime vodka sauce**

# **SPECIAL EVENT GROUP MENU**

## **“RAVELLO”**

**\$72.00**

### **ANTIPASTI**

*SERVED FAMILY STYLE*

#### **CALAMARI FRITTI**

Roman style fried calamari with a chipotle aioli and warmed marinara sauce

#### **AFFINATO**

Radicchio rolled with Croatian fig marmalade and mozzarella cheese wrapped in prosciutto and grilled to perfection

#### **ALBONDIGAS DELLA CASA**

Homemade beef meatballs in a delicate porcini cream sauce

#### **INSALATA**

*WITH HOUSE PANE*

#### **MISTA DELLA CASA**

Organic baby mixed greens dressed with our signature sweet and sour vinaigrette topped with toasted sliced almonds

#### **ENTRATE**

*CHOICE OF*

#### **VITELLO JUSTINO**

Thin slices of veal sautéed with mushrooms and finished with gorgonzola cheese, served with roasted rosemary potatoes and seasonal vegetables

#### **FILETTO PAZZO**

7oz silver sterling filet mignon, grilled and finished with a chipotle-gorgonzola cream sauce served with roasted rosemary potatoes and seasonal vegetables

#### **SALMONE BRUSCHETTATO**

Fresh filet of Scottish salmon grilled with extra virgin olive oil topped with an organic tomato and basil concassé served with orzo riso

#### **PORTOBELLO ALLA GRIGLIA**

Portobello mushrooms in our house marinade grilled to tantalizing perfection served with roasted potatoes

# **SPECIAL EVENT GROUP MENU**

## **“MARBELLA”**

**\$72.00**

### **ANTIPASTI**

*SERVED FAMILY STYLE*

#### **ALBONDIGAS DELLA CASA**

**Homemade beef meatballs in a delicate porcini cream sauce**

#### **GAMBERI COCKTAIL**

**Chilled large prawns served with our homemade  
spicy cocktail sauce**

#### **RUSTICA WINE LOVERS PLATTER**

**Serrano ham, Manchego cheese, imported olives,  
roasted peppers and grilled focaccia**

### **INSALATA**

*WITH HOUSE PANE*

#### **INSALATA RUSTICA EXOTICA**

**Organic mixed greens and romaine lettuce dressed with our sweet and  
sour vinaigrette, topped with toasted sliced almonds and gorgonzola  
cheese**

### **ENTRATE**

*CHOICE OF*

#### **PIATTI LISETTA**

**Breast of chicken & prawns sautéed with asparagus,  
married in lemon and white wine-butter sauce,  
served with orzo riso pilaf and seasonal vegetables**

#### **FILETTO PAZZO**

**7oz silver sterling filet mignon, grilled and  
finished with a chipotle-gorgonzola cream sauce served  
With roasted rosemary potatoes and seasonal vegetables**

#### **MISTA GRIGLIA**

**House marinated and grilled deep sea scallops and prawns, s  
erved with orzo riso pilaf and seasonal vegetables**

# **SPECIAL EVENT GROUP MENU**

## **“VEGETARIANA”**

**\$46.00**

### **ANTIPASTI**

*SERVED FAMILY STYLE*

#### **MOZZARELLA CAPRESE**

Whole milk mozzarella, vine ripe organic campari tomatoes, fresh organic basil and our signature Tuscan organic extra virgin olive oil

#### **CARCIOFI ALLA GRIGLIA**

Fresh Castroville artichoke, grilled and served with a lemon pesto aioli

### **INSALATA**

*WITH HOUSE PANE*

#### **MISTA DELLA CASA**

Organic baby mixed greens dressed in a sweet and sour vinaigrette topped with toasted sliced almonds

### **ENTRATE**

*CHOICE OF*

#### **MELANZANE PARMIGIANA**

Eggplant layered with mozzarella cheese and basil topped with marinara sauce served with capellini pasta

#### **PORTOBELLO ALLA GRIGLIA**

Portobello mushrooms in our house marinade grilled to tantalizing perfection served with roasted potatoes

#### **TORTELLONI PARADISO**

Cheese filled tortelloni pasta in a portobello mushroom cream sauce

# **SPECIAL EVENT GROUP MENU**

## **“PASTA AMORE”**

*Family Style Menu*

**\$46.00**

### **ANTIPASTI**

*SERVED FAMILY STYLE*

#### **CROCHETTE DI RISO**

Homemade arborio rice balls filled with molten mozzarella cheese served with our homemade marinara sauce

#### **BRUSCHETTA POMODORO**

Roman style grilled foccacia bread topped with fresh tomato, basil, garlic and olive oil

### **INSALATA**

*WITH HOUSE PANE*

*CHOICE OF*

#### **SIGNATURE HOUSE SALAD**

Organic baby mixed greens dressed in a sweet and sour vinaigrette topped with toasted sliced almonds

#### **CESARE SALAD**

Romaine lettuce with caesar dressing, shaved Parmesan and garlic croutons

### **ENTRATE**

*CHOICE OF*

#### **PENNE CON BOLOGNESE**

Penne pasta with our original and authentic homemade meat sauce

#### **TORTELLONI DELLA NONNA**

Tortelloni with prosciutto and green peas in a delicate alfredo sauce

#### **GNOCCHI ALLA VODKA**

Homemade gnocchi in a light spicy pomodoro vodka sauce

**SERVED WITH ½ PORTION TIRAMISU AND MINI CANNOLI**