

## Passed Hors D'oeuvres

*We suggest choosing only (2) options.*

Smoked Salmon Crostini

Prosciutto and Arugula Pizzettes

Bruschetta with Fresh Artichoke Pesto

Eggplant and Olive Crostini

Cremini Ripieni:

Baby Portabello Mushrooms Stuffed with Crabmeat  
And Roasted Peppers (additional \$4 per person)

## Primi Piatti (Add or Switch)

*\*\*\*may change price of the menu\*\*\**

Raviolo D'uovo:

Egg Raviolo with Prosciutto, Sage, and Reggiano Parmegiano

*\* Add (2) Black Truffle Shavings for Additional \$12*

Beef Tenderloin Carpaccio with Arugula and Shaved Parmesan

*\* Add (2) Black Truffle Shavings for Additional \$12*

Pappardelle Pasta with Creamy Truffle Sauce

*\* Add (2) Black Truffle Shavings for Additional \$12*

Wild Mushroom Ravioli with Sage and Truffle Oil

*\* Add (2) Black Truffle Shavings for Additional \$12*

Duck Confit Raviolo with Wild Mushroom

*\*Add Foie Gras for an Additional \$12*

Jumbo Crabmeat Cannelloni with Lemon Infused Cream

*\*Add Caviar for an Additional \$12*

# Capri \$65.00 Set Menu

## *Sorrento Ristorante*

### Antipasti

*Maine Lobster Bisque*

*Mediterranean Salad with Feta Cheese,  
Kalamata Olive and Mix Baby Greens*

### Secondi

*Pan Seared Wild Salmon with Scampi Risotto*

*Fire-Grilled Petite Chicken Breast, Grilled Root  
Vegetables, In a Red Wine Reduction*

*Wild Mushroom and Sage Ravioli with White Truffle Oil*

*Filet Mignon, Truffle Mashed Potatoes,  
Grilled Broccoli and Green Peppercorn Sauce*  
**Add Foie Gras for an Additional \$15**

### Dolce

*Sorbet or Gelato with Fresh Berries*

*House Made Tiramisu with a Chocolate Truffle*

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### **Additional Supplement Charges:**

Passed Hors D'oeuvres.... \$10.00

Add Primi Piatti Course.... \$12.00

Add (2) Black Truffle Shavings to Primi Piatti.... \$12.00

# Positano \$75.00 Set Menu

John Doe

Congratulations on Your Retirement

## Primi Piatti

Jumbo Crabmeat Cannelloni  
With Lemon Infused Cream

## Insalata

Fresh Imported Buffalo Mozzarella with  
Roma Tomato and Fresh Basil

## Secondi

Grilled Sea Bass served Wilted Spinach,  
Baby Artichokes, Capers and Citrus Sauce

Filet Mignon with Truffle Mashed Potatoes  
Wild Mushrooms and Green Peppercorn Sauce  
**Add Foie Gras for an Additional \$15**

Fire-Grilled Petite Chicken Breast, Grilled Root  
Vegetables, In a Red Wine Reduction

Seared Diver Sea Scallops with Crabmeat and  
Arugula Risotto, Citrus-Saffron Sauce

## Dolce

Assorted House-Made Sampler Sweets Plate

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### **Additional Supplement Charges:**

Passed Hors D'oeuvres.... \$10.00

Change Primi Piatti Course.... No Additional Charge

Add (2) Black Truffle Shavings to Primi Piatti.... \$12.00

# Cetara \$85.00 Set Menu#2

Harry's 60<sup>th</sup> Birthday Celebration Dinner  
September 27, 2014

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## Primi Piatti

Wild Mushroom Ravioli with Sage and Truffle Oil

## Insalata

Arugula, Mission Fig, Gorgonzola Dolce  
And Candied Pecans with Balsamic Vinaigrette

## Secondi

Veal Chop served with Truffle Mashed Potatoes  
Finished with Wild Mushroom and Brandy Sauce

Grilled Sea Bass, Wilted Spinach,  
Baby Artichokes, Capers and Citrus Sauce

Torchetti Pasta with Spicy Italian Sausage and Vodka Sauce

Filet Mignon, Truffle Mashed Potatoes,  
Grilled Broccolini and Green Peppercorn Sauce  
**Add Foie Gras for an Additional \$15**

Butternut Squash Ravioli with Sage and Brown Butter

## Dolce

Assorted House-Made Sampler Plate: Crème Brûlée, Tiramisu  
And Panna Cotta with a Chocolate Truffle and Fresh Berries

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## **Additional Supplement Charges:**

Passed Hors D'oeuvres.... \$10.00

Change Primi Piatti Course.... No Additional Charge

Add (2) Black Truffle Shavings to Primi Piatti.... \$12.00

# Ravello \$85.00 Set Menu #1

Happy 50<sup>th</sup> Anniversary Frank and Mary!

September 5, 2014

## Primi Piatti

Duck Confit Raviolo with Wild Mushroom

## Insalata

Baby Heirloom Tomatoes,  
Burrata Di Bufala and Oliva Di Ombria

## Secondi

Grilled Veal Chop with Green Peppercorn-Cognac Sauce

Grilled Sea Bass, Wilted Spinach, Baby Artichokes,  
Capers and Citrus Sauce

Filet Mignon with Truffle Mashed Potatoes,  
Wild Mushrooms and Green Peppercorn Sauce

**Add Foie Gras for an Additional \$15**

Seared Diver Sea Scallops with Crabmeat  
And Arugula Risotto, Citrus-Saffron Sauce

## Dolce

Assorted House-Made Sampler Sweets Plate

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### **Additional Supplement Charges:**

Passed Hors D'oeuvres.... \$10.00

Change Primi Piatti Course.... No Additional Charge

Add (2) Black Truffle Shavings to Primi Piatti.... \$12.00