

BOTTINO

PRIX FIXE ONE

\$70.00 per person plus bar on consumption
or optional bar packages (below).

SAMPLE MENU

FOR THE TABLE:

Artisanal Cured Meats
Bruschetta of the Season
Fritto Misto of Seafood and Vegetables

INDIVIDUAL SALAD COURSE

Fennel, Baby Arugula, Oranges,
Shaved Parmigiano; Citrus Vinaigrette

MAIN COURSE

Guest's Choice of-

Rigatoni Norma
Artisan Pasta, Roast Pureed Eggplant
Tomato, Hot Pepper, Mint and Smoked Ricotta

Seared Norwegian Salmon
Citrus Emulsion and Sautéed Greens

Pan-Roasted Organic Chicken
Fresh Herbs, Garlic, White Wine;
Seared Potato and Fennel

Lasagna Bolognese
Housemade Pasta, Meat and Porcini Sauce, Bechamel

OPTIONAL 10.00 SUPPLEMENTAL

Porcini Rubbed Seared Sliced Strip Steak
Fingerlings and Broccoli Rabe

DESSERT

Guest's Choice of-

Chocolate Tiramisu
Fresh Berries or Poached Pears (Seasonal) and Zabaglione

with

Coffee and Teas with Homemade Biscotti

OPTIONAL BAR PACKAGES:

bar on consumption

wine, prosecco and beer 40.00 per person

premium open bar 60.00 per person

(bar packages with seated dinner through completion of the main course)

20% gratuities, 5% event admin and sales tax additional.