



# Private Dining

## Appetizer Options

Pre-Event Displayed Appetizers for up to 1 hour

***Crostini*** – Olive oil toasts topped with chef's choice seasonal ingredients

***Gamberi Croccanti*** – Crispy baked shrimps in seasoned bread crumbs

***Sfogliatina Verdure*** – Savory vegetables and Montasio cheese in ricotta pastry

***Polpette*** – Pork and beef meatballs in toasted garlic sauce "alla Triestina"

***Frico*** – Montasio cheese crisp with potato and leek filling

***Arancine*** – Fried risotto balls filled with seasonal ingredients

***Fritto Misto*** – Fried calamari, shrimps and seasonal vegetables

***Cozze*** – PEI Mussels with Salsa Verde

# The Pasta Trio

*We invite groups of all sizes to enjoy this menu, and it is our most popular menu option.*

## Insalata

Pre-select our signature *Caesar Salad* or *Insalata Mista*

## Entrée

### *The Pasta Trio*

Sample the Chef's tasting menu of three housemade and imported pastas paired with three delicious sauces. The menu changes daily based on the best available ingredients in the market.

## Dessert

***Tiramisu*** – Lidia's version with layers of espresso soaked ladyfingers and rum flavored Mascarpone cream.

*(Additional dessert options available upon request)*

*Non-Alcoholic Beverages Included*

*Options for children's menus and vegetarian diners available upon request.*

# Plated Entrée

For Private Dining Groups of 40 or Fewer

## SALAD

Pre-select our signature **Caesar Salad** or **Insalata Mista**

## ENTRÉE

*At the event, your guests choose their entrée  
(Please select three options from this list, one option must be The Pasta Trio)*

**The Pasta Trio** - Sample the Chef's tasting menu of three housemade and imported pastas paired with three delicious sauces. The menu changes daily based on the best available ingredients in the market.

**Salmon** – Grilled salmon fillet over a rocky mash of Yukon potato and string bean with a Dijon mustard sauce.

**Pollo Limone** – Scallopine of chicken breasts with a sauce of roasted lemons, capers and olives, with sautéed spinach.

**Bistecca\*** – Tenderloin of Beef with Rosemary-Sea Salt Rub, Garlic Potatoes and Roasted Tomato

**Zuppa di Pesce** – Traditional seafood soup with mussels, calamari, shrimp, scallops, and fish fillets in a light saffron-scented broth

## DESSERT

**Tiramisu** – Lidia's version with layers of espresso soaked ladyfingers and rum flavored Mascarpone cream.

*(Additional dessert options available upon request)*

*Non-Alcoholic Beverages Included  
Options for children's menus and vegetarian diners available upon request.  
\*Please add \$6 per guest for our beef option*

# Plated Entrée

For private dining groups of 40 or more

## Salad

Pre-select our signature **Caesar Salad** or the **Insalata Mista**

## Entrée

*At the event, your guests choose their entrée  
(Please select two from this list, one option must be The Pasta Trio)*

**The Pasta Trio** - Sample the Chef's tasting menu of three housemade and imported pastas paired with three delicious sauces. The menu changes daily based on the best available ingredients in the market

**Salmon** – Grilled salmon fillet served over a rocky mash of Yukon gold potatoes and string beans, with a Dijon mustard sauce.

**Pollo Limone** – Scallopine chicken breasts with a sauce of roasted lemons, capers and olives, with sautéed spinach.

**Bistecca\*** – File of beef tenderloin with rosemary-sea salt rub, garlic potatoes and roasted tomato

**Zuppa di Pesce** – Traditional seafood soup with mussels, calamari, shrimp, scallops, and fish fillets in a light saffron-scented broth

## DESSERT

**Tiramisu** – Lidia's version with layers of espresso soaked ladyfingers and rum flavored Mascarpone cream.

*(Additional dessert options available upon request)*

*Non-Alcoholic Beverages Included  
Options for children's menus and vegetarian diners available upon request.  
\*Please add \$6 per guest for the Bistecca option*

# Tableside Service

*Your guests are served tableside by your dedicated service staff.  
We welcome any size group to enjoy this menu.*

## SALAD

Pre-select our signature **Caesar Salad** or the **Insalata Mista**

## PASTA

**Gnocchi** – Housemade potato dumplings tossed with Marinara, basil and mozzarella

## ENTRÉE

*Pre-select two entrées and your guests enjoy both.*

**Salmone** – Grilled salmon fillet, Yukon Gold and string bean mash, Dijon mustard sauce.

**Pollo Limone** – Scallopine of chicken breasts with a sauce of roasted lemons, capers and olives,  
with sautéed spinach.

**Bistecca\*** – Ribeye with Rosemary Sea-Salt Rub, Broccoli Rabe, Roasted Potato and Garlic Herb  
Roasted Tomato

**Porchetta** – Herb-roasted pork shoulder with Swiss-chard mashed potatoes

**Costine di Manzo** – Beef short ribs slow braised in red wine, with horseradish mashed potatoes

## DESSERT

Tiramisu or Assorted Biscotti Platter

A sampling of desserts from our in house pastry kitchen (\$6 upcharge)

*Non-Alcoholic Beverage Included  
Options for children's menus and vegetarian diners available upon request.*

*\*Please add an additional \$6 per guest for the Bistecca option*

# Antipasti Rustica Buffet

*We invite groups of all sizes to enjoy this menu.  
The buffet includes the following items for your guest to choose from:*

## Antipasti Buffet

Freshly Baked Italian Breads and Breadsticks

Pesto and Black Olive Purees

Orange and Rosemary Roasted Olives

Lidia's Signature Caesar Salad

Two additional Seasonal Salads

Sliced Salumi Platter with Giardiniera

Basil Cured Salmon Carpaccio with Fennel and Orange

Imported Italian Cheese Platter

Crostini with Italian Tuna and Cannellini

Baked Rigatoni Marinara with Ricotta and Fresh Basil

Italian Sausages, Peppers and Onions

## Dessert Buffet

Biscotti, Tiramisu and two additional Seasonal Desserts

*Non-Alcoholic Beverage Included*

*Options for children's menus and vegetarian diners available upon request.*

# Brunch Buffet

*We invite groups of all sizes to enjoy this menu.  
The buffet includes the following items for your guest to choose from:*

## Antipasti

Freshly Baked Scones, Breads and Sugar Butters

Lidia's Signature Caesar Salad

Arugula and Cherry Tomato Salad

Chef's Choice Seasonal Salad

Sliced Salumi Platter with Giardiniera

## Entrées

***Frittata*** – Italian style baked omelet filled with sausage and roasted tomato

***Salmone*** – Grilled salmon fillet with a rocky mash of Yukon potato and string beans  
with Dijon mustard sauce

***Pollo Limone*** – Scallopine of chicken breasts with a sauce of roasted lemons,  
capers and olives, with sautéed spinach

***Pasta al Forno***- Baked rigatoni Marinara with fresh basil

## Dessert

Biscotti, Tiramisu and two additional seasonal desserts

*Non-Alcoholic Beverage Included*

*Options for children's menus and vegetarian diners available upon request.*