



## THREE COURSE PASTA TRIO DINNER

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Our most popular private dining option, your guests will enjoy an unlimited sampling of our signature pasta trio!

### ANTIPASTI

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INDIVIDUALLY PLATED

PLEASE SELECT ONE FOR YOUR GUESTS

CAESAR SALAD

With Shaved Grana and Focaccia Croutons

ZUPPA

Zuppa del Giorno

MIXED GREENS SALAD

With Roasted Tomato & Artichoke

### SECONDI

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SERVED TABLESIDE

LIDIA'S PASTA TRIO

Unlimited Selections of Chef's Daily Pasta Tasting Menu

### DOLCI

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PLEASE SELECT ONE FOR YOUR GUESTS

INDIVIDUAL TIRAMISU

ASSORTED DESSERT PLATTER SERVED FAMILY STYLE

Includes the Basic Beverage Package: Pepsi Products, Coffee, and Tea

\*Additional Beverages Available



# THREE COURSE DINNER

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## PRIMI

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INDIVIDUALLY PLATED

PLEASE SELECT ONE FOR YOUR GUESTS

### CAESAR SALAD

With Shaved Grana and Focaccia Croutons

### ZUPPA

Zuppa del Giorno

### MIXED GREENS SALAD

With Roasted Tomato & Artichoke

### ROASTED BEET & APPLE SALAD

With Goat Cheese and Frisee

## SECONDI

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INDIVIDUALLY PLATED

YOUR GUESTS WILL CHOOSE BETWEEN THE PASTA TRIO AND 2 OTHER ENTREES OF YOUR CHOICE. PLEASE SELECT TWO.

### LIDIA'S PASTA TRIO

Unlimited Selections of Today's Pasta Tasting Menu

### SCALLOPINE CHICKEN

With Roasted Lemon, Capers, and Olive

### SALMON FILLET

With String Beans, Yukon Potatoes, and Mustard Sauce

### FILET OF BEEF TENDERLOIN (\$6 SUPPLEMENT)

With Spinach, Russet Potato and Roasted Tomato

### MELANZANE ALLA PARMIGIANA

Eggplant Slices with Imported Burrata, Tomato, and Basil

## DOLCI

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PLEASE SELECT ONE FOR YOUR GUESTS

### TIRAMISU

### CHOCOLATE TORTA

### FRUIT CROSTATA

### ASSORTED DESSERT PLATTER SERVED FAMILY STYLE

Includes the Basic Beverage Package: Pepsi Products, Coffee, and Tea  
\*Additional Beverages Available



# CHEF'S TASTING MENU

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## ANTIPASTI

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INDIVIDUALLY PLATED

PLEASE SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

**SALMON AFFUMICATO**  
With Hard Cooked Egg and Arugula

**INSALATA GAMBERI**  
With White Beans and Poached Shrimp

**TONNO SEMI CARPACCIO**  
Seared Tuna with Almond and Caponata

**GRILLED OCTOPUS**  
With Warm Potato Salad

**INSALATA BURRATA**  
With Seasonal Ingredients

## PRIMI

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SERVED TABLESIDE

PLEASE SELECT TWO FOR YOUR GUESTS

**TAGLIATLLE BOLOGNESE**

**CACIO E PERE RAVIOLI**

**GNOCCHI POMODORO**

## SECONDI

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INDIVIDUALLY PLATED

PLEASE SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

**LOBSTER TAIL IN BRODETTO**  
With Soft Polenta

**FILET OF BEEF TENDERLOIN**  
With Spinach and Gorgonzola Potatoes

**ROASTED BRANZINO**  
In Acqua Pazza

**SEARED SCALLOPS**  
With Carrot Puree and Mushrooms

**ZUPPA DI PESCE**  
Traditional Seafood Soup

**DUCK BREAST**  
With Grappa Soaked Cherries and Brussle Sprouts

## DOLCI

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INDIVIDUALLY PLATED

PLEASE SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

**LEMON OLIVE OIL CAKE**  
With Citrus Cream

**MILK CHOCOLATE GANACHE TORTA**  
With Candies Pistachios

**CARROT TORTA**  
With Cheesecake Mousse

**APPLE CROSTATA**  
With Oat Crumble and Cinnamon Whipped Cream

Includes the Basic Beverage Package: Pepsi Products, Coffee, and Tea

\*Additional Beverages Available



# SATURDAY & SUNDAY BRUNCH

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## ANTIPASTI

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SERVED BUFFET-STYLE

Help yourself to our antipasti table with a selection of Italian cured meats, soup, salads, fresh fruit and other seasonal offerings.

## SECONDI

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INDIVIDUALLY PLATED

YOUR GUESTS WILL CHOOSE BETWEEN THE PASTA TRIO AND TWO OTHER ENTREES  
PLEASE SELECT TWO

### LIDIA'S PASTA TRIO

Unlimited Selections of Today's Pasta Tasting

### SCALLOPINE OF CHICKEN

Spinach, Roasted Lemon, Capers, and Olives

### EGGS IN PURGATORY

Eggs poached in Tomato with Grilled Ciabatta

### FRITTATA

With Fresh Herbs & Ricotta

### BISTECCA \$6 supplement

Beef Tenderloin, Russet Potato, Spinach and Roasted Tomato

### THE SUNDAY SAUCE

With Meatballs, Pork Shoulder, & Italian Sausage

### SPINACH & RICOTTA CANNELLONI

With Mushroom Ragù

### MELANZANE ALLA PARMIGIANA

Eggplant Slices with Fresh Mozzarella, Tomato, and Basil

### SALMON FILLET

With String Beans, Yukon Potatoes, and Mustard Sauce

## DOLCI

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SERVED BUFFET-STYLE

Finish off your meal with a selection of seasonal Italian desserts.

### BRUNCH BEVERAGE PACKAGE

Three Hours of Sangria, Mimosas  
and Bloody Marys  
\$15 Per Person

Includes the Basic Beverage Package: Pepsi Products, Coffee, and Tea  
\*Additional Beverages Available



## COCKTAIL EVENT

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INCLUDED SIX PASSED HORS D'OEUVRES AND A DISPLAY OF ASSORTED SALUMI, ITALIAN CHEESE, GIARDINIERA, AND BREAD

## PASSED HORS D'OEUVRES

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### CRISPY BAKED SHRIMP

In Seasoned Breadcrumbs

### BEEF & PORK MEATBALLS

In Tomato Sauce

### RICOTTA CROSTINI

With Tomato and Basil

### VEGETABLES & MONTASIO CHEESE

In a Ricotta Pastry

### SEARED SCALLOP

With Salsa Verde

### ARANCINI

Fried Risotto

### DEVILED EGGS

Lidia's Italian Style

### ZUCCHINI ROLLS

With Caper, Lemon and Mint

### CARNE CRUDA

With Pistachio and Grana Padano

### MONTASIO CHEESE CRISP

With Potato & Leek

### CROSTATA

With Rice and Zucchini

### BRUSCHETTA

With Beef Tenderloin, Horseradish, and Giardiniera

\*Beverage packages available for pairing