



THREE COURSE DINNER

PRIMI

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

INDIVIDUALLY PLATED

PLEASE SELECT THREE CHOICES TO OFFER YOUR GUESTS

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

With Spinach, Russet Potato and Roasted Tomato

MELANZANE ALLA PARMIGIANA

Eggplant Slices with Imported Burrata, Tomato, and Basil

DOLCI

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

ANTIPASTI

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

SERVED TABLESIDE

PLEASE SELECT TWO FOR YOUR GUESTS

TAGLIATLLE BOLOGNESE

CACIO E PERE RAVIOLI

GNOCCHI POMODORO

SECONDI

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

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



THREE COURSE PASTA TRIO

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

ANTIPASTI

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

SERVED TABLESIDE

LIDIA'S PASTA TRIO

Unlimited Selections of Chef's Daily Pasta Tasting Menu

DOLCI

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



COCKTAIL EVENT

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

PASSED HORS D'OEUVRES

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



SATURDAY & SUNDAY BRUNCH

ANTIPASTI

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

INDIVIDUALLY PLATED

PLEASE SELECT THREE CHOICES TO OFFER YOUR GUESTS

LIDIA'S PASTA TRIO

Unlimited Selections of Today's Pasta Tasting

SCALLOPINE OF CHICKEN

With Roasted Lemon, Capers, and Olive

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

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