



GROUP MENUS
2020

LUNCH SET A

\$42

ANTIPASTI

Truffle Mushroom Soup

roasted wild mushrooms, ricotta tortellini

-OR-

Mista Salad

marinated artichokes, cucumber, tomato
radicchio, grainy mustard vinaigrette

PRINCIPALI

Pacific Salmon

pan seared salmon, caramelized fennel
citrus tarragon emulsion

-OR-

Truffle Spaghetti & Meatballs

truffle cream sauce, herbed ricotta, shaved truffles

DOLCE

Tiramisu

lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

exclusive of taxes & gratuity | items subject to seasonal availability



LUNCH SET B

\$58

ANTIPASTI

Antipasto Platter

prosciutto di parma, assorted boutique salumi
italian buffalo mozzarella
daily selection of grilled & roasted marinated vegetables
eggplant caponata, arancini

PRINCIPALI

Parmesan Crusted Chicken

seasonal vegetables, lemon-basil artichoke butter

-OR-

Mediterranean Sea Bass

bianco risotto, beurre blanc, seasonal vegetables

DOLCE

Tiramisu

lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

exclusive of taxes & gratuity | items subject to seasonal availability



DINNER SET A

\$68

ANTIPASTI

Truffle Mushroom Soup

roasted wild mushrooms, ricotta tortellini

-OR-

Caprese

vine-ripened tomatoes, arugula, roasted red pepper vinaigrette
buffalo mozzarella, crispy olives

PRINCIPALI

Veal Scallopini

shaved bresaola, fontina, shaved truffles
roasted potatoes, green beans

-OR-

Salmon

lemon herb beurre blanc
seasonal vegetables, roasted potatoes

DOLCE

Tiramisu

lemon mascarpone mousse, espresso soaked lady fingers
mocha anglaise

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DINNER SET B

\$79

ANTIPASTI

Antipasto Platter

prosciutto di parma, assorted boutique salumi
buffalo mozzarella
daily selection of grilled & roasted marinated vegetables
eggplant caponata, arancini

SECONDO

Pasta Platter

Truffle Spaghetti & Meatballs
Seafood Linguini
Gnocchi Funghi

PRINCIPALI

Entrée Platter

Mediterranean Sea Bass
New York Striploin
Jumbo Prawns

roasted and grilled vegetables, herbed fingerling potatoes

DOLCE

Dessert Platter

Tiramisu
Zeppole

exclusive of taxes & gratuity | items subject to seasonal availability



DINNER SET C

\$92

ANTIPASTI

Antipasto Platter

prosciutto di parma, assorted boutique salumi
buffalo mozzarella
daily selection of grilled & roasted marinated vegetables
eggplant caponata, arancini

SECONDO

Lobster Pansotti

tarragon brandy cream

-OR-

Gnocchi Funghi

wild mushrooms, porcini stock, ricotta salata

PRINCIPALI

Mediterranean Sea Bass

bianco risotto, beurre blanc, seasonal vegetables

-OR-

Beef Tenderloin

potato gratin, seasonal vegetables, red wine jus

DOLCE

Ciocolato Pot De Crème

valrhona dark chocolate mousse
coconut strawberry cream, pistachio crumble

exclusive of taxes & gratuity | items subject to seasonal availability

