

STEFANI

—PRIME—
Italian

CLASSIC BANQUET MENU

11:30AM - 3PM • THREE COURSES

\$31.95 PER PERSON • MINIMUMS MAY APPLY

SALADS

select 1 for your guests

CAESAR

romaine hearts, shaved parmigiano, croutons

MIXED GREENS

garden vegetables, red wine vinaigrette

WEDGE

iceberg lettuce, cherry tomatoes, red onions,
pancetta, blue cheese dressing

KALE & APPLE

golden raisins, pecorino, pickled onions,
buttermilk dressing

SIDES

family style • select 1 from each category

VEGETABLES

BRUSSELS SPROUTS

ASPARAGUS

SPINACH

STARCHES

MASHED POTATOES

ROASTED POTATOES

VESUVIO POTATOES

PASTA

family style • additional \$4 per person

RIGATONI BOLOGNESE

fresh pasta, meat sauce, roasted mushrooms
tomato basil sauce available as vegetarian option

GNOCCHI AI QUATTRO FORMAGGI

house made gnocchi, four cheese sauce, pistachios

FETTUCCHINE POMODORO

house-made fettuccine, tomato sauce, mozzarella, basil

CHEESE MEZZELUNE CIPRIANI

half moon ravioli, tomato cognac cream

ENTRÉES

à la carte • select 3 for your guests to choose from

EGGPLANT PARMIGIANA

marinated & charbroiled, pomodoro sauce,
melted mozzarella

LAKE SUPERIOR WHITEFISH

herbs, citrus butter sauce

SCOTTISH SALMON

brown butter, fried capers

CHICKEN BREAST VESUVIO

garlic wine sauce, rosemary

CHICKEN PARMIGIANA

tomodoro sauce, mozzarella, parmigiano

CHICKEN LIMONE

fresh lemon, white wine, herbs

DESSERT

select 1 for your guests

ITALIAN GELATO TRIO

direct from milan, chocolate, vanilla, hazelnut

CHOCOLATE LAYER CAKE

vanilla sauce, berries

TIRAMISU

espresso soaked ladyfingers,
marscapone mousse, dark cocoa

NY STYLE CHEESECAKE

raspberry coulis

WHITE CHOCOLATE MOUSSE CAKE

layered sponge cake, white chocolate mousse,
white chocolate shavings

* price does not include alcohol or applicable sales tax (12.25%) *

* alcohol charges are based on consumption *

* options and pricing are subject to change *

* contact us for additional menu options
for children ages 3 to 10 *