
APPETIZERS

family style · select 2 for your guests

BUFALA MOZZARELLA & PROSCIUTTO

parma prosciutto, imported bufala mozzarella, arugula salad

SALMON CARPACCIO

cured & lightly smoked salmon, capers, egg crumbles, crostini

STEAK TARTARE

hand chopped tenderloin, egg yolk, mustard emulsion, grilled ciabatta

ANTIPASTO

prosciutto, mortadella, speck, salami, parmigiano, olives

FRIED CALAMARI

cocktail sauce, caper aioli

CAPRESE

vine ripened tomatoes, imported bufala mozzarella, fresh basil

Seafood Upgrades

SHRIMP COCKTAIL: +\$15 PER PERSON

(3 pcs/person)

BAKED CLAMS: +\$8 PER PERSON

(4 pcs/person)

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

MAIN COURSE

à la carte · select 3 (three) for your guests to choose from

SEARED AHI TUNA

sesame-crusted sushi-grade ahi tuna, roasted vine-ripened
cherry tomatoes, asparagus, balsamic citrus sauce

SCOTTISH SALMON

brown butter, fried capers

LAKE SUPERIOR WHITEFISH

broiled, herbs, citrus butter sauce

RISOTTO CON SCAMPI

shrimp, seasonal vegetables, pomodoro sauce

FETTUCCHINE

mushrooms, speck, fondue cream

SHORT RIB RAVIOLACCI

house-made ravioli, bolognese sauce, shaved parmigiano

CHICKEN PARMIGIANA

pomodoro sauce, mozzarella, parmigiano

CHICKEN BREAST VESUVIO

garlic white wine sauce, rosemary

CHICKEN MONTECARLO

parma prosciutto, fontina cheese, spinach

PETITE FILET 8oz.

NEW YORK STRIP 14oz.

Steak Upgrades

VEAL CHOP 14oz: + \$15 PER PERSON

CENTER CUT FILET 10oz: + \$15 PER PERSON

KANSAS CITY STRIP 18oz: + \$18 PER PERSON

BONE-IN RIBEYE 22oz: + \$20 PER PERSON

STEFANI DINNER BANQUET MENU

-PRIME-
Italian

FOUR COURSES · \$74.95 PER PERSON
MINIMUMS MAY APPLY

SIDES

family style · select 1 from each category

VEGETABLES

BRUSSELS SPROUTS
ASPARAGUS
SPINACH
ROASTED MUSHROOMS

STARCHES

MASHED POTATOES
ROASTED POTATOES
VESUVIO POTATOES
PARISIENNE POTATOES

DESSERTS

select 2 (two) for your guests to choose from

TIRAMISU

espresso soaked lady fingers, mascarpone mousse, dark cocoa

ITALIAN GELATO TRIO

direct from milan, chocolate, vanilla, hazelnut

CHOCOLATE LAYER CAKE

vanilla sauce, berries

NY STYLE CHEESECAKE

raspberry coulis

LEMON BINDI

lemon sorbet, served in sicilian lemon shell

WHITE CHOCOLATE MOUSSE CAKE

layered sponge cake, white chocolate mousse,
white chocolate shavings

- Price does not include alcohol, 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 -