

STEFANI PLATED LUNCH BANQUET MENU

—PRIME—

Italian

11:30AM – 3PM · THREE COURSES

\$48 PER PERSON · 20 PERSON MINIMUM

FIRST COURSE

family-style

TOMATO BRUSCHETTA

SALADS

select 1 for your guests

CAESAR

romaine hearts, shaved parmigiano, croutons

MIXED GREENS

garden vegetables, red wine vinaigrette

KALE & APPLE

golden raisins, pecorino, pickled onions,
buttermilk dressing

SIDES

family-style · select 1 from each category

VEGETABLES

BRUSSELS SPROUTS

ASPARAGUS

BROCCOLI

STARCHES

MASHED POTATOES

TRUFFLE FRIES

VESUVIO POTATOES

DESSERT

select 1 for your guests

ITALIAN GELATO TRIO

direct from milan: chocolate, vanilla, hazelnut

NY STYLE CHEESECAKE

raspberry coulis

WHITE CHOCOLATE MOUSSE CAKE

layered sponge cake, white chocolate mousse,
white chocolate shavings

ENTRÉES

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

EGGPLANT PARMIGIANA

marinated & char-broiled, pomodoro sauce,
melted mozzarella

RIGATONI BOLOGNESE

fresh pasta, meat sauce, roasted mushrooms

SHORT RIB RAVIOLACCI

house-made ravioli, bolognese sauce, parmigiano

CHEESE MEZZELUNE CIPRIANI

half moon ravioli, tomato cognac cream

TAGLIERINI LIMONE

house-made taglierini, sun-dried tomatoes,
lemon, mascarpone, parmigiano

LAKE SUPERIOR WHITEFISH

herbs, citrus butter sauce

SCOTTISH SALMON

brown butter, fried capers

CHICKEN BREAST VESUVIO

garlic wine sauce, rosemary

CHICKEN PARMIGIANA

pomodoro sauce, mozzarella, parmigiano

CHICKEN MARSALA

marsala wine, mushrooms

VEAL PICCATA

lemon, white wine, capers

Entrée Upgrades

PRIME 10oz SKIRT STEAK + \$15 PER PERSON

PETIT FILET MIGNON + \$20 PER PERSON

[COFFEE, TEA & SOFT DRINKS ARE INCLUDED | OPTIONS AND PRICING ARE SUBJECT TO CHANGE]

[price does not include alcohol or applicable sales tax (12.25%) | food and beverage minimums apply for all private dining events]