
APPETIZERS

family-style · select 2 for your guests

TOMATO BRUSCHETTA

BUFALA MOZZARELLA & PROSCIUTTO

parma prosciutto, imported bufala mozzarella, arugula salad

MINI MEATBALLS

herbs, tomato, basil, 2 per person

WHITE TUNA CRUDO

avocado, jalapeño, lemon, evoo

COCONUT SHRIMP

mango relish

ANTIPASTO

prosciutto, mortadella, speck, salami, parmigiano, olives

FRIED CALAMARI

cocktail sauce, caper aioli

Seafood Upgrades

SHRIMP COCKTAIL + \$15 PER PERSON

(3 pcs/person)

OYSTERS ON THE HALF SHELL + \$3 EACH

cucumber mignonette, cocktail sauce, 1 dozen min.

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 ranch dressing

CAPRESE

vine ripened tomatoes, imported bufala mozzarella, fresh basil

MAIN COURSE

à la carte · select 4 for your guests to choose from

BRANZINO

capers, potatoes, olives, cherry tomatoes, lemon herb sauce

SCOTTISH SALMON

brown butter, fried capers

LAKE SUPERIOR WHITEFISH

broiled, herbs, citrus butter sauce

CHICKEN BREAST VESUVIO

garlic white wine sauce, rosemary

CHICKEN MARSALA

marsala wine, mushrooms

RISOTTO PRIMAVERA

with grilled chicken, sun-dried tomatoes

VEAL PICCATA

lemon, white wine, capers

SLICED LONG ISLAND STRIP STEAK

roasted mushroom reduction

SHORT RIB RAVIOLACCI

house-made ravioli, bolognese sauce, shaved parmigiano

FETTUCCINE

mushrooms, speck, fondue cream

PEAR RAVIOLI

roasted pear, parmigiano, toasted pine nuts, sun-dried tomatoes, mascarpone cream

GRILLED VEGETABLES

herbs, sun-dried tomatoes, toasted pine nuts, mascarpone cream

Steak Upgrades

PETITE FILET + \$10 PER PERSON

VEAL CHOP + \$15 PER PERSON

LAMB RACK + \$15 PER PERSON

NEW YORK STRIP + \$15 PER PERSON

BONE-IN RIBEYE + \$20 PER PERSON

SIDES

family-style · select 1 from each category

VEGETABLES

ASPARAGUS
BRUSSELS SPROUTS
EVOO & GARLIC BROCCOLI
CHIPOTLE BUTTERED CORN

STARCHES

MASHED POTATOES
VESUVIO POTATOES
ONION RINGS
TRUFFLE FRIES

DESSERT

select 2 for your guests to choose from

ITALIAN GELATO TRIO

direct from milan: chocolate, vanilla, hazelnut

CHOCOLATE LAYER CAKE

vanilla sauce, berries

CRÈME BRÛLÉE

french vanilla custard with caramelized sugar crust,
fresh berry garnish

KEY LIME PIE

graham cracker crust, key lime zest, whipped cream

WHITE CHOCOLATE MOUSSE CAKE

layered sponge cake, white chocolate mousse,
white chocolate shavings

[COFFEE, TEA & SOFT DRINKS ARE INCLUDED]

[price does not include alcohol or applicable sales tax (12.25%) | contact us for additional menu options for children ages 3-10 | options and pricing are subject to change]