
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 4 for your guests to choose from

SEARED AHI TUNA

sesame-crust ed 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

14oz VEAL CHOP + \$15 PER PERSON

10oz CENTER CUT FILET + \$15 PER PERSON

18oz KANSAS CITY STRIP + \$18 PER PERSON

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

STEFANI

—PRIME—
Italian

DINNER BANQUET MENU

FOUR COURSES · \$78.95 PER PERSON

MINIMUMS MAY APPLY

SIDES

family-style · select 1 from each category

VEGETABLES

BRUSSELS SPROUTS

ASPARAGUS

SPINACH

STARCHES

MASHED POTATOES

ROASTED POTATOES

VESUVIO POTATOES

DESSERT

select 2 for your guests to choose from

ITALIAN GELATO TRIO

direct from milan: chocolate, vanilla, hazelnut

CHOCOLATE LAYER CAKE

vanilla sauce, berries

TIRAMISU

espresso soaked ladyfingers, mascarpone mousse, dark cocoa

NY STYLE CHEESECAKE

raspberry coulis

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%)

alcohol charges are based on consumption

contact us for additional menu options for children ages 3-10

options and pricing are subject to change