

# ROMA

## FIRST COURSE

### BRUSCHETTA PLATTER

toasted calabrese bread, brushed with garlic and topped with fresh marinated tomatoes.

## DESSERT

### DANGEROUSLY DELICIOUS

assorted cake platter

## SECOND COURSE

### CHOOSE ONE

### FETTUCCINE ALFREDO WITH CHICKEN

fresh homemade pasta in our signature cream and parmigiano sauce with chicken breast strips.

### PENNE BOLOGNESE

fresh pasta in our homemade meat sauce.

### GNOCCHI

potato dumpling in our signature rose sauce.

### RISOTTO PRIMAVERA

arborio rice with fresh seasonal vegetables, parmigiano reggiano in our homemade tomato sauce

### PIZZA MARGHERITA

tomato sauce, mozzarella cheese, basil

### PIZZA SICILIANA

tomato sauce, mozzarella cheese, salami, mushrooms, jalapeno pepper, fresh basil and parmigiano shavings

**\$50 PER PERSON + TAX & GRATUITY**

# VENEZIA

## FIRST COURSE

### BRUSCHETTA PLATTER

toasted calabrese bread, brushed with garlic and topped with fresh marinated tomatoes.

## SECOND COURSE

### VERDE SALAD

organic spring mix, tomatoes, cucumber, red onion in our house made balsamic vinaigrette dressing.

### CAESAR SALAD

hearts of romaine, house made croutons, parmigiano reggiano, house made dressing.

## DESSERT

### DANGEROUSLY DELICIOUS

assorted cake platter

## THIRD COURSE

### CHOOSE ONE

### POLLO OR VITELLO ALLA PARMIGIANA

tender chicken breast or provimi veal, hand breaded topped with pomodoro sauce and mozzarella cheese. served with fresh seasonal vegetables & potatoes

### WILD MUSHROOM AGNOLOTTI

fresh pasta stuffed with wild mushrooms in our homemade rose sauce.

### POLLO ALLA GRILIA

tender chicken breast marinated with herbs and evoo. grilled to perfection and served with fresh seasonal vegetables & potatoes or on a bed of verde salad.

### PENNE VAGABONDO

fresh made penne pasta with chicken strips, garlic, mushrooms and sun dried tomatoes in our signature rosé sauce.

### RISOTTO PRIMAVERA

arborto rice with fresh seasonal vegetables, parmigiano reggiano in our homemade tomato sauce

**\$60 PER PERSON + TAX & GRATUITY**

# MILANO

## FIRST COURSE

### BRUSCHETTA PLATTER

toasted calabrese bread, brushed with garlic and topped with fresh marinated tomatoes.

## SECOND COURSE

### ANTIPASTO PLATTER

mini arancini, mini polpettini, caprese salad

## DESSERT

### DANGEROUSLY DELICIOUS

assorted cake platter

## THIRD COURSE

### CHOOSE ONE

### POLLO OR VITELLO MARSALA

tender chicken breast or provimi veal sautéed in a wild mushroom and marsala reduction.

### BLACKENED SALMON

special house made seasoned salmon, grilled and served on a bed of risotto & grilled vegetables.

### RISOTTO FUNGHI

arborio rice sauteed with portobello mushrooms, oyster mushrooms, chicken breast strips, pine nuts in a demi-glaze reduction

### PENNE PRIMAVERA

penne pasta with mixed seasonal vegetables in cream sauce

### RISOTTO PRIMAVERA

arborio rice with fresh seasonal vegetables, parmigiano reggiano in our homemade tomato sauce

**\$75 PER PERSON + TAX & GRATUITY**

# PALERMO

## FIRST COURSE

### BRUSCHETTA FETA PLATTER

toasted calabrese baguette brushed with olive oil and topped with marinated tomatoes and feta cheese

## SECOND COURSE

### ANTIPASTO PLATTER

mini arancini, mini polpettini, fried calamari, burrata

## DESSERT

### DANGEROUSLY DELICIOUS

homemade tiramisu and assorted cake platter

## THIRD COURSE

### CHOOSE ONE

#### POLLO INVOLTINO

tender chicken breast stuffed with prosciutto cotto & provolone cheese. sautéed in a wild mushroom cream reduction. served with seasonal fresh vegetables and potatoes

#### RISOTTO PRIMAVERA

arborio rice with fresh seasonal vegetables, parmigiano reggiano in our homemade tomato sauce

#### N.Y. PEPPERCORN STEAK

canadian prime striploin, marinated in evoo & herbs. grilled medium and topped with our house made brandy peppercorn reduction.

#### GRILLED SALMON

fresh salmon marinated with fresh herbs evoo. grilled to perfection and topped with a capers butter lemon sauce. served with seasonal vegetables and potatoes

#### LOBSTER RAVIOLI

fresh homemade lobster stuffed ravioli served in our signature rose sauce topped with parmigiano shavings.

**\$100 PER PERSON + TAX & GRATUITY**

# AMALFI

## FIRST COURSE

### ANTIPASTO DIMARE PLATTER

grilled calamari, fried calamari, coconut shrimp, smoked salmon, cocktail shrimp

### BRUSCHETTA FETA PLATTER

toasted calabrese baguette brushed with olive oil and topped with marinated tomatoes and feta cheese

## SECOND COURSE

### INSALATA MONTAGNA

organic spring mix, goat cheese, strawberries, pecans, red onion served with our house made vinaigrette dressing.

### CAVATELLI PESTO

fresh pasta in a rapini pesto cream sauce, topped with toasted pine nuts.

## DESSERT

### DOLCE PLATTER

home-made tiramisu, godiva and blueberry cheesecake, chocolate truffle and panna cotta served on our signature vagabondo board

## THIRD COURSE

### CHOOSE ONE

### RISOTTO PRIMAVERA

arborio rice with fresh seasonal vegetables, parmigiano reggiano in our homemade tomato sauce

### POLLO RIPIENO

tender chicken breast stuffed with goat cheese, red pepper, baby spinach and toasted pine nuts, pan seared in a wild mushroom cream reduction. served with fresh seasonal vegetables & potatoes.

### FILET MIGNON

8oz tenderloin fillet marinated with garlic, fine herbs and evoo. grilled to perfection and served with fresh seasonal vegetables & potatoes.

### RISOTTO TUTTO MARE

arborio rice, mussels, clams, king crab legs, tiger shrimps, scallops, baby clams, white wine, simmered in our house made tomato sauce.

### BRANZINO

whole european seabass, grilled and oven baked in a white wine lemon sauce and fresh herbs, served with seasonal fresh vegetables and & potatoes.

### FRENCH CUT VEAL CHOP

14 oz provimi french cut veal chop, marinated with herbs and evoo. grilled to perfection and topped with a wild mushroom reduction. served with fresh seasonal vegetables & potatoes.

**\$125 PER PERSON + TAX & GRATUITY**