



SAMPLE DINNER MENU

PASSED HORS D'OEUVRES

MELAZANI SCARPETTA TARTS
GRILLED SHRIMP BUSCHETTA
MINIATURE SAUSAGE & PEPPER CALZONES

MENU

PANSOTI COURTNEY

DELICATE HANDMADE PASTA FILLED WITH BUTTERNUT SQUASH
TOUCHED WITH A SAGE ESSENCE



SORRENTO SALAD

LATE HARVEST GREENS, BABY SPINACH, JULIENNE TOMATOES, ORANGES,
SPICED PECANS AND GOAT CHEESE
WITH A CHIANTI VINAIGRETTE



CHOICE OF:

SCALOPPINE OF VEAL VIETRI

TENDER SCALOPPINE OF VEAL TOPPED WITH SAUTEED GULF COAST SHRIMP,
SLIVERED ARTICHOKE AND PEAS
WITH A BRACINGLY TART LEMON BIANCO

GRILLED SNAPPER AGRUME

GRILLED GULF COAST SNAPPER ATOP GARLIC SPINACH
WITH EXTRA VIRGIN OLIVE OIL, CITRUS AND MINT

POLLO CAPRI

GARLIC AND HERB CRUSTED CHICKEN BREAST
TOPPED WITH TOMATOES, BASIL, BAKED GOAT CHEESE AND A HINT OF PESTO

PACCHERI

LARGE TUBULAR PASTA FILLED WITH SHRIMP, SPINACH AND FONTINA
WITH A SHRIMP, TOMATO, GARLIC AND BASIL SAUCE



STRAWBERRY RICOTTA CAKE

\$53.00 PER PERSON
(EXCLUDING TAX AND GRATUITY)