



COCKTAIL EVENT

\$30 PER PERSON

INCLUDES SIX PASSED HORS D'OEUVRES AND A DISPLAY OF ASSORTED SALUMI, ITALIAN CHEESE, GIARDINIERA, AND BREAD

PASSED HORS D'OEUVRES

CRISPY BAKED SHRIMP

In Seasoned Breadcrumbs

BEEF & PORK MEATBALLS

In Tomato Sauce

RICOTTA CROSTINI

With Truffle Honey

VEGETABLES & MONTASIO CHEESE

In a Ricotta Pastry

SEARED SCALLOP

With Salsa Verde

ARANCINI

Fried Risotto Balls

DEVILED EGGS

Lidia's Italian Style

ZUCCHINI ROLLS

Batter Fried

CARNE CRUDA

With Avocado Puree

MONTASIO CHEESE CRISP

With Potato & Leek

CROSTATA

With Rice and Zucchini

BRUSCHETTA

With Beef Tenderloin, Horseradish, and Giardiniera

A selection of three passed hors d'oeuvres can be added to any menu for \$12 per person



SATURDAY & SUNDAY BRUNCH

\$36 PER PERSON

ANTIPASTI

SERVED BUFFET-STYLE

CAESAR SALAD

With Shaved Grana & Focaccia Croutons

ARUGULA SALAD

With Pear, Walnuts, & Gorgonzola

SEASONAL FRESH FRUIT

SMOKED SALMON

With Hard Cooked Egg & Chives

BRUSCHETTA

With Fig Jam & Prosciutto

ZUPPA DEL GIORNO

SECONDI

INDIVIDUALLY PLATED

PLEASE SELECT THREE CHOICES

LIDIA'S PASTA TRIO

Unlimited Selections of Today's Pasta Tasting

SCALLOPINE CHICKEN

With Roasted Lemon, Capers, and Olive

POACHED EGGS

In Purgatory

FRITTATA

With Fresh Herbs & Ricotta

THE SUNDAY SAUCE

With Meatballs, Pork Shoulder, & Italian Sausage

SPINACH & RICOTTA CANNELLONI

With Mushroom Ragu

MELANZANE ALLA PARMIGIANA

Eggplant Slices with Fresh Mozzarella, Tomato, and Basil

SALMON FILLET

With String Beans, Yukon Potatoes, and Mustard Sauce

DOLCI

PLEASE SELECT ONE

INDIVIDUAL TIRAMISU, NUTELLA BUDINO, OR FRUIT TART

ASSORTED DESSERT PLATTER

BRUNCH BEVERAGE PACKAGE

Three Hours of Bellinis and Bloody Marys

\$15 PER PERSON

Includes the Basic Beverage Package: Coke Products, Coffee, and Tea
*Additional Beverages Available



PASTA TRIO LUNCH

\$30 PER PERSON

Your guests will enjoy an unlimited sampling of our signature pasta trio.

ANTIPASTI

INDIVIDUALLY PLATED

PLEASE SELECT ONE

CAESAR SALAD

With Shaved Grana and Focaccia Croutons

ZUPPA

Zuppa del Giorno

MIXED GREENS SALAD

With Roasted Tomato & Artichoke

SECONDI

SERVED TABLESIDE

LIDIA'S PASTA TRIO

Unlimited Selections of Chef's Daily Pasta Tasting Menu

DOLCI

PLEASE SELECT ONE

INDIVIDUAL TIRAMISU OR

ASSORTED DESSERT PLATTER

Includes the Basic Beverage Package: Coke Products, Coffee, and Tea

*Additional Beverages Available



PASTA TRIO DINNER

\$42 PER PERSON

Your guests will enjoy and unlimited sampling of our signature pasta trio

ANTIPASTI

INDIVIDUALLY PLATED

PLEASE SELECT ONE

CAESAR SALAD

With Shaved Grana and Focaccia Croutons

ZUPPA

Zuppa del Giorno

MIXED GREENS SALAD

With Roasted Tomato & Artichoke

SECONDI

SERVED TABLESIDE

LIDIA'S PASTA TRIO

Unlimited Selections of Chef's Daily Pasta Tasting Menu

DOLCI

PLEASE SELECT ONE

INDIVIDUAL TIRAMISU OR

ASSORTED DESSERT PLATTER

Includes the Basic Beverage Package: Coke Products, Coffee, and Tea
*Additional Beverages Available



THREE COURSE LUNCH

\$35 PER PERSON

ANTIPASTI

INDIVIDUALLY PLATED

PLEASE SELECT ONE

CAESAR SALAD

With Shaved Grana and Focaccia Croutons

ZUPPA

Zuppa del Giorno

MIXED GREENS SALAD

With Roasted Tomato & Artichoke

ROASTED BEET & APPLE SALAD

With Goat Cheese and Watercress

SECONDI

Select Three Choices

LIDIA'S PASTA TRIO

Unlimited Selections of Today's Pasta Tasting Menu

SCALLOPINE CHICKEN

With Roasted Lemon, Capers, and Olive

SALMON FILLET

With String Beans, Yukon Potatoes, and Mustard Sauce

TAGLIATA OF BEEF TENDERLOIN

With Arugula and Crimini Mushrooms

MELANZANE ALLA PARMIGIANA

Eggplant Slices with Fresh Mozzarella, Tomato, and Basil

DOLCI

PLEASE SELECT ONE

INDIVIDUAL TIRAMISU, NUTELLA BUDINO, OR FRUIT TART

ASSORTED DESSERT PLATTER

Includes the Basic Beverage Package: Coke Products, Coffee, and Tea

*Additional Beverages Available



THREE COURSE DINNER

\$47 PER PERSON

ANTIPASTI

INDIVIDUALLY PLATED

PLEASE SELECT ONE

CAESAR SALAD

With Shaved Grana and Focaccia Croutons

ZUPPA

Zuppa del Giorno

MIXED GREENS SALAD

With Roasted Tomato & Artichoke

ROASTED BEET & APPLE SALAD

With Goat Cheese and Watercress

SECONDI

INDIVIDUALLY PLATED

PLEASE SELECT THREE CHOICES

LIDIA'S PASTA TRIO

Unlimited Selections of Today's Pasta Tasting Menu

SCALLOPINE CHICKEN

With Roasted Lemon, Capers, and Olive

SALMON FILLET

With String Beans, Yukon Potatoes, and Mustard Sauce

FILET OF BEEF TENDERLOIN

With Spinach and Gorgonzola Potatoes

MELANZANE ALLA PARMIGIANA

Eggplant Slices with Fresh Mozzarella, Tomato, and Basil

DOLCI

PLEASE SELECT ONE

INDIVIDUAL TIRAMISU, NUTELLA BUDINO, OR FRUIT TART

ASSORTED DESSERT PLATTER

Includes the Basic Beverage Package: Coke Products, Coffee, and Tea

*Additional Beverages Available



FOUR COURSE DINNER

\$55 PER PERSON

ANTIPASTI

PLEASE SELECT ONE

CAESAR SALAD

With Shaved Grana and Focaccia Croutons

ZUPPA

Zuppa del Giorno

MIXED GREENS SALAD

With Roasted Tomato & Artichoke

ROASTED BEET & APPLE SALAD

With Goat Cheese and Watercress

PRIMI

SERVED TABLESIDE

PLEASE SELECT ONE

TAGLIATELLE BOLOGNESE

CACIO E PERE RAVIOLI

GNOCCHI POMODORO

SECONDI

SERVED FAMILY STYLE

PLEASE SELECT TWO

SCALLOPINE CHICKEN

With Roasted Lemon, Capers, and Olive

PORCHETTA

Herb Roasted Pork Shoulder

ROASTED BRANZINO

In Acqua Pazza

MELANZANE ALLA PARMIGIANA

Eggplant Slices with Fresh Mozzarella, Tomato, and Basil

SALMON FILLET

With String Beans, Yukon Potatoes, and Mustard Sauce

BEEF SHORT RIB

Braised in Red Wine with Horseradish Mashed Potato

DOLCI

PLEASE SELECT ONE

INDIVIDUAL TIRAMISU, NUTELLA BUDINO, OR FRUIT TART

ASSORTED DESSERT PLATTER

Includes the Basic Beverage Package: Coke Products, Coffee, and Tea

*Additional Beverages Available



CHEF'S TASTING MENU

\$70 PER PERSON

ANTIPASTI

INDIVIDUALLY PLATED

PLEASE SELECT ONE

SALMONE AFFUMICATO
With Hard Cooked Egg and Arugula

INSALATA MISTA
With White Beans and Poached Shrimp

TONNO TONNATO
Searched Rare Tuna with Caper Mayonnaise

GRILLED OCTOPUS
With Warm Potato Salad

INSALATA BURRATA
With Seasonal Ingredients

PRIMI

SERVED TABLESIDE

PLEASE SELECT TWO

TAGLIATELLE BOLOGNESE

CACIO E PERE RAVIOLI

GNOCCHI POMODORO

SECONDI

INDIVIDUALLY PLATED

PLEASE SELECT TWO CHOICES

LOBSTER TAIL IN BRODETTO
With Soft Polenta

FILET OF BEEF TENDERLOIN
With Sautéed Spinach and Gorgonzola Potatoes

ROASTED BRANZINO
In Acqua Pazza

SEARED SCALLOPS
With Carrot Puree and Mushrooms

GRILLED LAMB CHOPS
With Marinated Squash and Watercress

DUCK BREAST
With Grappa Soaked Cherries and Brussels Sprouts

DOLCI

INDIVIDUALLY PLATED

PLEASE SELECT ONE

LEMON OLIVE OIL CAKE
With Citrus Cream

MILK CHOCOLATE GANACHE TORTA
With Candied Pistachios

CARROT TORTA
With Cheesecake Mousse

APPLE CROSTATA
With Oat Crumble and Cinnamon Whipped Cream

Includes the Basic Beverage Package: Coke Products, Coffee, and Tea
*Additional Beverages Available



FEAST OF THE SEVEN FISHES

\$75 PER PERSON
AVAILABLE IN DECEMBER ONLY

Throughout Italy and in Italian-American communities, friends and family gather together on Christmas Eve to celebrate "La Vigilia." The vigil is rooted in the Middle Ages when meat was a luxury from which people abstained on holy days. On Christmas Eve they fasted or ate a simple meal of fish and vegetables. We celebrate this tradition in a modern setting with this special menu with multiple preparations of fish and seafood for your friends and family to enjoy during the holiday season!

ANTIPASTI

SERVED FAMILY STYLE

CALAMARI FRITTI
With Tomato Colatura

GRILLED OCTOPUS
With Warm Potato Salad

SMOKED SALMON CROSTINI
With Mascarpone

MONKFISH
In Saor

CRISPY BAKED SHRIMP
In Seasoned Breadcrumbs

PRIMI

SERVED TABLESIDE

HOUSEMADE FETTUCINE BIANCO NERO
With Almond Pesto and Soft Shell Crab

ARTISANAL PACCHERI PASTA
With Lobster in Brodetto

SECONDI

INDIVIDUALLY PLATED

FILLET OF SOLE INVOLTINI
With Spinach, Lemon, and Capers

And

SEARED SEA SCALLOPS
With Carrot Puree and Mushrooms

DOLCI

ASSORTED BISCOTTI

Includes the Basic Beverage Package: Coke Products, Coffee, and Tea
*Additional Beverages Available Upon Request