



## APPETIZER OPTIONS

*Pre-Event Passed Appetizers for up to 1 hour  
Choose Two for \$8 per person/Choose Three for \$10 per person*

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**CROSTINI** – Olive oil toasts topped with Chef's choice seasonal ingredients

**GAMBERI CROCCANTI** – Crispy baked shrimps in seasoned bread crumbs

**SFOGLIATINA VERDURE** – Savory vegetables and Montasio cheese in ricotta pastry

**POLPETTE** – Pork and beef meatballs in toasted garlic sauce "alla Triestina"

**FRICO** – Montasio cheese crisp with potato and leek filling

**ARANCINE** – Fried risotto balls filled with seasonal ingredients

**FRITTO MISTO** – Fried calamari, shrimps and seasonal vegetables

**COZZE** – PEI Mussels with Salsa Verde

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## THE PASTA TRIO

*We invite groups of all sizes to enjoy this menu, as it is our most popular menu option.*

### INSALATA

Pre-select our *Signature Caesar Salad* or *Insalata Mista*

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### ENTRÉE

#### THE PASTA TRIO

Sample the Chef's tasting menu of three housemade and imported pastas paired with three delicious sauces. The menu changes daily based on the best available ingredients in the market.

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### DESSERT

#### TIRAMISU

Lidia's version with layers of espresso soaked ladyfingers  
and rum flavored Mascarpone cream.

*(Additional dessert options available upon request)*

\$40 per person dinner / \$28 per person lunch

*Options for children's menus and vegetarian diners available upon request.*



## PLATED ENTRÉE

*For Private Dining groups of 40 or less*

### SALADA

*Pre-select our Signature Caesar Salad or Insalata Mista*

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### ENTRÉE

*At the event, your guests choose their entrée  
(Please select three from this list, one option must be The Pasta Trio)*

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**THE PASTA TRIO** - Sample the Chef's tasting menu of three housemade and imported pastas paired with three delicious sauces. The menu changes daily based on the best available ingredients in the market.

**SALMONE** – Grilled salmon fillet served over a rocky mash of Yukon gold potatoes and string beans, with a Dijon mustard sauce.

**POLLO LIMONE** – Scallopine chicken breasts with a sauce of roasted lemons, capers and olives, with sautéed spinach.

**BISTECCA\*** – File of beef tenderloin with rosemary-sea salt rub, rosemary potatoes, roasted tomato and sautéed spinach

**ZUPPA DI PESCE** – Traditional seafood soup with mussels, calamari, shrimp, scallops, and fish fillets in a light saffron-scented broth

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### DESSERT

**TIRAMISU** – Lidia's version with layers of espresso soaked ladyfingers and rum flavored Mascarpone cream. *(Additional dessert options available upon request)*

\$45 per person dinner / \$30 per person lunch

*Options for children's menus and vegetarian diners available upon request.*

*\*Please add \$6 per guest for the Bistecca option*



## PLATED ENTRÉE

*For Private Dining groups of 40 or more*

### SALADA

Pre-select our *Signature Caesar Salad* or *Insalata Mista*

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### ENTRÉE

*At the event, your guests choose their entrée  
(Please select two from this list, one option must be The Pasta Trio)*

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**THE PASTA TRIO** - Sample the Chef's tasting menu of three housemade and imported pastas paired with three delicious sauces. The menu changes daily based on the best available ingredients in the market.

**SALMONE** – Grilled salmon fillet served over a rocky mash of Yukon gold potatoes and string beans, with a Dijon mustard sauce.

**POLLO LIMONE** – Scallopine chicken breasts with a sauce of roasted lemons, capers and olives, with sautéed spinach.

**BISTECCA\*** – File of beef tenderloin with rosemary-sea salt rub, rosemary potatoes, roasted tomato and sautéed spinach

**ZUPPA DI PESCE** – Traditional seafood soup with mussels, calamari, shrimp, scallops, and fish fillets in a light saffron-scented broth

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### DESSERT

**TIRAMISU** – Lidia's version with layers of espresso soaked ladyfingers and rum flavored Mascarpone cream. *(Additional dessert options available upon request)*

\$45 per person dinner / \$30 per person lunch

*Options for children's menus and vegetarian diners available upon request.*

*\*Please add \$6 per guest for the Bistecca option*



## TABLESIDE SERVICE

*Your guests are served tableside by your dedicated service staff.  
We welcome any size group to enjoy this menu.*

### SALAD

Pre-select our *Signature Caesar Salad* or the *Insalata Mista*

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### PASTA

**GNOCCHI** – Housemade potato dumplings tossed with Marinara, basil and mozzarella

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### ENTRÉES

*Pre-select two entrées and your guests enjoy both.*

**SALMONE** – Grilled salmon fillet with a rocky mash of Yukon potato and string beans with Dijon mustard sauce

**POLLO LIMONE** – Scallopine of chicken breasts with a sauce of roasted lemons, capers and olives, with sautéed spinach

**BISTECCA\*** – Tenderloin of beef with rosemary-sea salt rub, broccoli rabe, roasted potato, oven-dried tomato

**PORCHETTA** – Herb-roasted pork shoulder with Swiss-chard mashed potatoes

**COSTINE DI MANZO** – Beef short ribs slow braised in red wine, with horseradish mashed potatoes

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### DESSERT

Tiramisu or Assorted Biscotti Platter

A sampling of desserts from our in house pastry kitchen (\$6 upcharge)

\$50 per person dinner / \$40 per person lunch

*Options for children's menus and vegetarian diners available upon request.*

*\*Please add additional \$6 per guest for the Bistecca option*



## BUFFET DINNER OPTION

*Available after 4 p.m. for groups of all sizes*

### INSALATE

Lidia's Signature Caesar Salad

Insalata Mista with Artichoke, Red Onion, Roasted Tomato

Chef's Choice Seasonal Salad

Sliced Salumi Platter with Giardiniera and Condiments

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### ENTRÉES SERVED BUFFET STYLE

*(Host selects two entrees for the buffet)*

Herb Roasted Salmon

Chicken Cacciatore

Beef Short Rib Braised in Red Wine

Lasagna Bolognese

*(Host selects two side dishes for the buffet)*

Broccoli Rabe Sautéed with Garlic and Peperoncino

Oven-Dried Roma Tomatoes

Swiss Chard and Sweet Potato Mash

Garlic Mashed Potatoes

Yukon Gold Potatoes and String Beans

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### DESSERT

Housemade Biscotti, Tiramisu and Seasonal Desserts

\$45 per person dinner

*Options for children's menus and vegetarian diners available upon request.*



## BRUNCH BUFFET

*We invite groups of all sizes to enjoy this menu.  
The buffet includes the following items for your guest to choose from:*

### ANTIPASTI

Freshly Baked Scones, Breads and Sugar Butters  
Lidia's Signature Caesar Salad  
Arugula and Cherry Tomato Salad  
Chef's Choice Seasonal Salad  
Sliced Salumi Platter with Giardiniera

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### ENTRÉES

**FRITTATA** – Italian style baked omelet filled with sausage and roasted tomato

**SALMONE** – Grilled salmon fillet with a rocky mash of Yukon potato and string beans with Dijon mustard sauce

**POLLO LIMONE** – Scallopine of chicken breasts with a sauce of roasted lemons, capers and olives, with sautéed spinach

**PASTA AL FORNO** – Baked rigatoni Marinara with fresh basil

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### DESSERT

Housemade Biscotti, Tiramisu and Seasonal desserts

\$34 per person dinner

*Options for children's menus and vegetarian diners available upon request.*



## SWANKY COCKTAIL SOIREE

*We invite groups of all sizes to enjoy this menu.*

*A larger selection of passed appetizers plus a few buffet items for your guest to choose from.*

*Available until 6 pm.*

### **PASSED APPETIZERS**

Crispy Baked Shrimp in Seasoned Breadcrumbs

Grissini Wrapped with Basil Cured Salmon Carpaccio and Mascarpone

Potato and Leek Frico

Beef and Pork Meatballs in Triestina Garlic Sauce

Fritto Misto

Celery Stuffed with Gorgonzola and Apple

Chef's Choice of Crostini (3 types)

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### **ANTIPASTI BUFFET**

Freshly Baked Italian Breads and Breadsticks

Pesto and Black Olive Purees

Orange and Rosemary Roasted Olives

Sliced Salumi Platter with Giardiniera

Imported Italian Cheese Platter

\$28.50 per person

*Options for children's menus and vegetarian diners available upon request.*





## ANTIPASTI RUSTICA BUFFET

*We invite groups of all sizes to enjoy this menu.  
The buffet includes the following items for your guest to choose from:*

### **ANTIPASTI BUFFET**

Freshly Baked Italian Breads and Breadsticks  
Pesto and Black Olive Purees  
Orange and Rosemary Roasted Olives  
Lidia's Signature Caesar Salad  
Two additional Seasonal Salads  
Sliced Salumi Platter with Giardiniera  
Basil Cured Salmon Carpaccio with Fennel and Orange  
Imported Italian Cheese Platter  
Crostini with Italian Tuna and Cannellini  
Baked Rigatoni Marinara with Ricotta and Fresh Basil  
Italian Sausages, Peppers and Onions

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### **DESSERT BUFFET**

Biscotti, Tiramisu and Two additional seasonal desserts

\$40 per person

*Options for children's menus and vegetarian diners available upon request.*