



# THREE COURSE LUNCH

\$40 PER PERSON

## ANTIPASTI

PLEASE SELECT ONE.

### CAESAR SALAD

Classic Caesar Salad with Focaccia Croutons and Grana Padano Cheese

### INSALATA MISTA

Mixed Greens with Marinated Artichokes, Roasted Tomatoes, Red Onion, Red Wine Vinaigrette

### INSALATA ARUGULA

Arugula with Shaved Cremini Mushroom, Celery, Grana Padano, Extra Virgin Olive Oil

## SECONDI

SELECT THREE CHOICES

### LIDIA'S PASTA TRIO

Unlimited Selections of Chef's Daily Pasta Tasting Menu

### POLLO AL LIMONE

Scalopine of Chicken Breast, Roasted Lemon, Capers, Castelvetrano Olives, Velvety Spinach

### SALMONE

Grilled Salmon\*, Mash of Yukon Potato and Green Beans, Mustard Sauce (GF)

### BISTECCA\*

Beef Tenderloin Filet with Spinach and Mashed Potatoes (GF)

### MELANZANE

Eggplant Parmigiana Layered with Tomato, Mozzarella, Fresh Basil

## DOLCI

PLEASE SELECT ONE.

### TIRAMISU

Espresso-Soaked Ladyfingers, Mascarpone and Rum Cream, Cocoa

### ASSORTED DESSERT PLATTER

A Variety of Lidia's Favorites, Biscotti and Our Seasonal Desserts to Share

### COSE FREDDE

A selection of House-Made Ice Creams and Sorbet with Biscotti

## IN PIÙ

A selection of hand passed appetizers may be added to enhance your event. Please refer to the cocktail menu for options.

2 Appetizers | \$8 per Person  
3 Appetizers | \$10 per Person  
4 Appetizers | \$12 per Person

Basic Beverage Package includes Coke Products, Coffee and Tea | \$3 each

\*Please add an additional \$6 upcharge for Beef Tenderloin



# LUNCH PASTA TRIO

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*\$35 PER PERSON*

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

## ANTIPASTI

*PLEASE SELECT ONE*

### CAESAR SALAD

Classic Caesar Salad with Focaccia Croutons and Grana Padano Cheese

### INSALATA MISTA

Mixed Greens with Marinated Artichokes, Roasted Tomatoes, Red Onion, Red Wine Vinaigrette

## SECONDI

*SERVED TABLE SIDE*

### LIDIA'S PASTA TRIO

Unlimited Selections of Chef's Daily Pasta Tasting Menu

## DOLCI

*PLEASE SELECT ONE.*

### TIRAMISU

Espresso-Soaked Ladyfingers, Mascarpone and Rum Cream, Cocoa, Bittersweet Chocolate Sauce

### ASSORTED DESSERT PLATTER

A Variety of Lidia's Favorites, Biscotti and Our Seasonal Desserts to Share

## IN PIÙ

A selection of hand passed appetizers may be added to enhance your event. Please refer to the cocktail menu for options.

- 2 Appetizers | \$8 per Person
- 3 Appetizers | \$10 per Person
- 4 Appetizers | \$12 per Person

Basic Beverage Package includes Coke Products, Coffee and Tea | \$3 each



# COCKTAIL EVENT

*\$35 PER PERSON | 90 MINUTES      \$45 PER PERSON | 2 HOURS*

Includes Six Passed Hors D'oeuvres and a Display of Assorted Salumi, Italian Cheese, Giardiniera, and House-Made Bread

## PASSED HORS D'OEUVERS

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### MONTASIO CHEESE CRISP

With Potato and Leek (GF)

### CRISPY BAKED SHRIMP

In Seasoned Breadcrumbs

### BEEF AND PORK MEATBALLS

In Tomato Sauce

### ARANCINI

Fried Risotto Balls

### MUSHROOM, TRUFFLE AND FONTINA

Warm Potato Crostini (GF)

### STUFFED PEPPERS

with Italian Tuna and Caper Salad (GF)

### VEGETABLE AND MONTASIO CHEESE

In Ricotta Pastry

### BRUSCHETTA

With Beef Tenderloin, Horseradish, and Giardiniera

### BOCCONCINI MILANESE

Warm Breaded Chicken Bites, Mozzarella, Basil, Tomato Sauce

## IN PIÙ

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A selection of Lidia's favorites may be added to enhance your event.

Caesar Salad | \$3 per Person

Baked Pasta Station | \$7 per Person

Includes Two Pastas

Assorted Dessert Bar | \$6 per Person