



## **BUFFET MENU**

*\$55.00 per person (food only) plus tax and gratuity;  
Choice of seven buffet dishes*

### **SALADS**

#### **INSALATA DI CAMPO**

*Mesculin salad tossed with carrots and radish drizzled with a vinaigrette dressing*

#### **INSALATA DI CESARE**

*Romaine lettuce tossed with croutons in a anchovy-caper dressing*

### **APPETIZERS**

#### **VEGETALI MISTI**

*Assorted marinated vegetables*

#### **CALAMARI SABBATI**

*Calamari sautéed with fresh herbs and bread crumbs*

#### **SALSICCIA E PEPERONI**

*Grilled Italian sausage served with sautéed bell peppers*

### **PASTAS**

#### **PENNE AL POMODORO**

*Penne pasta tossed with fresh tomato sauce, garlic and basil*

#### **RISOTTO PRIMAVERA**

*Italian Arborio rice simmered with seasonal vegetables*

#### **PENNE CON GAMBERI**

*Penne pasta tossed with baby shrimp in a light pink sauce*

#### **RIGATONI BOLOGNESE**

*Rigatoni pasta tossed with a meat ragout*

### **ENTRÉES**

#### **ARROSTO DI MANZO**

*Beef roasted in a brown sauce*

#### **POLLO AL LIMONE**

*Tender boneless chicken breast sautéed with fresh herbs in a lemon sauce*

#### **AGNELLO AL FORNO**

*Roasted leg of baby lamb*

#### **SOGLIOLA ARROSTO**

*Grilled grey sole filet served with sun dried tomato sauce*

### **SIDE DISHES**

*(Additional \$5.00 each)*

**BROCCOLI - ROASTED POTATOES – SEASONAL VEGETABLES**

### **DOLCE CHOICE OF**

*Chocolate mousse, Berry tarte, Crème caramel, Cheese cake, Coffee gelato*