



# Sorrento



## Appetizer for the Table

Served family style

### VEAL MEATBALLS

Topped with ricotta cheese, served with marinara sauce

### FRITTO MISTO

Crispy calamari, shrimp, served with marinara sauce

### CLASSIC CAESAR SALAD

Romaine heart, croutons, caesar dressing, shaved parmigiano cheese

## Entrée

Served individually | Preselect three

### SPAGHETTI CARBONARA

Guanciale, egg yolk, black pepper, grated pecorino cheese

### CHICKEN PARMIGIANA

Breaded chicken breast, topped with tomato sauce, mozzarella, served with linguine pasta

### BRANZINO

Pan-seared branzino, served with grilled vegetables, tartar sauce

### VEAL SCALOPPINE MARSALA

Pan-seared sliced veal, marsala wine, wild mushrooms, demi-glace, served with garlic oil spinach



## Dessert

Served individually | Preselect one

### TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

### ALMOND CAKE

House-made almond cake, gelato

*\$58 per person | tax and 23% gratuity are not included*





# Positano



## Appetizer for the table

Served family style | Preselect three

### VONGOLE OREGANATA

Oreganata aromatic breadcrumbs, lemon sauce, parsley

### VEAL MEATBALLS

Topped with ricotta cheese, served with marinara sauce

### CAPRESE

Fresh buffalo mozzarella, sliced tomatoes, basil

### GORGONZOLA & PEAR SALAD

Radicchio, frisée, romaine, pear, gorgonzola, Italian dressing

### CARPACCIO DI MANZO

Thin sliced prime beef, frisée salad, grape tomatoes, shaved grana padano, house dressing

## Entree



Served individually | Preselect three

### SPAGHETTI CARBONARA

Guanciale, egg yolk, black pepper, grated pecorino cheese

### RIGATONI BOLOGNESE

Our traditional ragu sauce, herbs, parmigiano cheese

### RISOTTO PORCINI

Carnaroli rice, porcini mushrooms, parmigiano cheese

### BRANZINO

Pan-seared branzino, served with grilled vegetables, tartar sauce

### NEW YORK STEAK

Pan seared 12oz 100% grass-fed new zealand turner strip, shallots, crispy sage, served with rosemary barrel potatoes



## Dessert

Served individually | Preselect two

### TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

### STRAWBERRY PANNA COTTA

Vanilla panna cotta, strawberry coulis

### ALMOND CAKE

House-made almond cake, gelato

*\$72 per person | tax and 23% gratuity are not included*





# Capri



## Appetizer for the Table

Served family style | Preselect three

### VEAL MEATBALLS

Topped with ricotta cheese, served with marinara sauce

### SAUTÉED BAY SCALLOPS

Champagne, grape tomatoes, zucchini, guazzetto sauce

### SALMONE AFFUMICATO

Smoked salmon, capers, red onion, lemon dressing, lettuce salad

### FIORI DI ZUCCA

Fried zucchini flowers filled with ricotta cheese, mascarpone, tomato sauce, spicy aioli

## Primi



Served individually | Preselect one

### GNOCCHI GORGONZOLA & SPINACI

Gorgonzola cheese, baby spinach, crispy prosciutto

### RISOTTO AI PORCINI

Carnaroli rice, porcini mushrooms, parmigiano cheese

### TORTELLINI PANNA & PROSCIUTTO

Homemade cheese tortellini, prosciutto, shallots, green peas, cream sauce



## Secondi

Served family style or Individually | Preselect four

### CHICKEN MILANESE

Breaded chicken breast, arugula salad

### VEAL SCALOPPINE PICCATA

Pan-seared sliced veal, lemon sauce, capers, served with garlic oil spinach

### BRANZINO

Pan-seared branzino, served with grilled vegetables, tartar sauce

### ALASKAN SALMON

Grilled alaskan salmon, dijon mustard sauce, served with house vegetables

### NEW YORK STEAK

100% grass-fed new zealand turner strip, shallots, crispy sage,  
served with rosemary fingerling potatoes

## Dessert for the table



Served family style | All three

### TIRAMISU

mascarpone cream, espresso-soaked lady fingers and cocoa

### SALAME AL CIOCCOLATO

chocolate log

### ALMOND CAKE

house-made almond cake, gelato

*\$88 per person | tax and 23% gratuity are not included*





## Open Bar Packages

Priced per person, per hour | Everyone in the party must participate

### *Beer + Wine + Non alcoholic*

Includes bottled beers, house wines by the glass, prosecco & soft drinks (coke, diet coke, sprite, iced tea, club soda, lemonade, ginger ale)

**\$30 per person for 2 hours**

**\$40 per person for 3 hours**

### *Beer, Wine + Liquor + Non alcoholic*

Includes bottled beer, house wines by the glass, prosecco, premium liquors, specialty cocktails & soft drinks (coke, diet coke, sprite, iced tea, club soda, lemonade, ginger ale)

**\$45 per person for 2 hours**

**\$60 per person for 3 hours**



## *Mimosa Station*

### Includes

#### **Ice bucket:**

Choice of Prosecco or Champagne  
(Non-Alcoholic Sparkling on Request)

#### **Mixers:**

Orange Juice  
Cranberry Juice  
Peach Nectar

#### **Garnish:**

Strawberries  
Lemon Slices  
Orange Slices  
Raspberries

#### **Flutes**

Starts at \$21 per person