

Hors d'Oeuvres

Prosciutto Asparagus with Black Pepper Aioli
Sun Dried Tomato and Provolone Bruschetta with Olive Oil
and Balsamic Syrup
Shrimp Consomme Sipper with Basil Oil and Parmesan Tuille

Composed Salads

Caesar Salad Romano served with Olive Oil Croutons
Mediterranean Fusilli Salad
Antipasto Tomato Salad with Salami, Pepperoncini, Red Onion
and Ciliegine Mozzarella

Entrees

Chicken Piccata served with Capers in a Citrus White Wine Sauce
Grilled Swordfish served with San Marzano Tomatoes, Garlic,
Herb and Olive Oil

Sides

Roasted Brussel Sprouts topped with Parmesan Bread Crumbs
Baby Red Bliss Potatoes served with Braised Garlic Cloves,
Extra Virgin Olive Oil and Scallions

Dessert

Fig and Olive Focaccia Pudding served with Frangelico Whipped Cream