

PASTAS

celebrating 22 years on main street

PRIVATE DINING MENU - LUNCH 2021-2022

INCLUDED:

All entrées include your choice of salad, fresh bread, choice of dessert & choice of non-alcoholic beverage.

Antipasto course is optional and may be added at an additional cost.

SALAD

please select one of the following:

Mista
*baby greens, candied walnuts, gorgonzola,
balsamic vinaigrette*
Caesar
romaine, parmesan, garlic croutons, caesar dressing
Holiday Salad
*baby greens, dried cranberries, apple, gorgonzola,
candied walnuts, champagne vinaigrette
(additional \$2 charge)*

DESSERT

please select one of the following:

Cheesecake
with raspberry coulis
Zabaglione
Italian custard over fresh berries
Flourless Chocolate Torte
with raspberry coulis
Tiramisu
espresso, lady fingers, mascarpone cheese

ENTREES

groups of 30 and under: please select up to 4 entrées. groups of 31 and up: please select up to 3 entrées.

CAPELLINI *roasted tomatoes, basil, garlic, olive oil & breadcrumbs over angel hair pasta* 34

PENNE ALLA VODKA *grilled salmon, fennel, dill & cream* 40

PENNE BOLOGNESE *ragu of pork & beef, ricotta cheese* 38

RIGATONI NAPOLETANO *chicken, spinach, marinara cream sauce* 38

BUTTERNUT SQUASH RAVIOLI *brown butter, walnuts, arugula* 40

LOBSTER RAVIOLI *roasted red bell pepper sauce* 42

CHICKEN PICATTA *lemon butter, capers, mushrooms, white wine, angel hair pasta* 38

CHICKEN PARMESAN *chicken, melted mozzarella, tomato sauce, angel hair pasta* 40

FETTUCCHINE FRA DIAVOLO *prawns, garlic, mushrooms, zesty tomato sauce* 43

GRILLED SALMON with PRAWNS *dill, fennel, creamy dill linguine* MKT

12 oz. LOBSTER TAIL *garlic mashed potatoes & chef's vegetables* MKT

ALLEN BROS. of Chicago PREMIUM NY STEAK *garlic mashed potatoes, chef's vegetables* 52

ALLEN BROS. of Chicago PREMIUM FILET MIGNON *garlic mashed potatoes, chef's vegetables* 55

OPTIONAL COURSE: APPETIZERS

priced 2 pieces per person.

Fresh Tomato, Basil & Mozzarella Skewers 7

Roasted Garlic & Gorgonzola Flatbread 8

Smoked Salmon with Dill Remoulade 9

Mini Crab Cakes with Dill Remoulade 12

Double R Ranch Beef Skewers 10

Coconut Prawns with Mango Marmalade 12

TAX & GRATUITY NOT INCLUDED. \$20 CORKAGE FOR 750ML OUTSIDE BOTTLES. FULL WINE & COCKTAIL LIST AVAILABLE.

GUARANTEED NUMBER OF GUESTS REQUIRED 7 DAYS PRIOR TO EVENT.

A NON-REFUNDABLE ADVANCED DEPOSIT IS REQUIRED TO HOLD A DATE.