

PASTAS

celebrating 22 years on main street

PRIVATE DINING MENU - DINNER 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* 38
PENNE ALLA VODKA *grilled salmon, fennel, dill & cream* 43
PENNE BOLOGNESE *ragu of pork & beef, ricotta cheese* 43
BUTTERNUT SQUASH RAVIOLI *brown butter, walnuts, arugula* 42
LOBSTER RAVIOLI *roasted red bell pepper sauce* 44
CHICKEN PICATTA *lemon butter, capers, mushrooms, white wine, angel hair pasta* 42
CHICKEN PARMESAN *chicken, melted mozzarella, tomato sauce, angel hair pasta* 43
FETTUCCHINE FRA DIAVOLO *prawns, garlic, mushrooms, zesty tomato sauce* 45

GRILLED SALMON with PRAWNS *dill, fennel, creamy dill linguine* MKT
12 oz. LOBSTER TAIL *garlic mashed potatoes & chef's vegetables* MKT

SNAKE RIVER FARMS KUROBUTA PORK CHOP *garlic mashed potatoes, apple mango chutney* 47
ALLEN BROS. of Chicago PREMIUM NY STEAK *garlic mashed potatoes, chef's vegetables* 55
ALLEN BROS. of Chicago PREMIUM FILET MIGNON *garlic mashed potatoes, chef's vegetables* 56
ALLEN BROS. of Chicago PREMIUM FILET MIGNON & PRAWNS 65
ALLEN BROS. of Chicago PREMIUM FILET MIGNON & LOBSTER TAIL 72

OPTIONAL COURSE: APPETIZERS

priced 2 pieces per person.

Fresh Tomato, Basil & Mozzarella Skewers 7
Roasted Garlic & Gorgonzola Flatbread 8
Smoked Salmon with Dill Remoulade 7
Mini Crab Cakes with Dill Remoulade 12
Double R Ranch Beef Skewers 12
Coconut Prawns with Mango Marmalade 12

TAX & GRATUITY NOT INCLUDED. \$18 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.