



## **Pizzeria & Cucina**

### Dinner Banquet Menu

#### **Passed Appetizers**

*Passed appetizers can be added for:*

*Selection of three - \$5.00 per person*

*Selection of six - \$10.00 per person*

#### **Wolfgang Puck Pizzas**

- Margherita – San Marzano Tomato Sauce, Mozzarella di Bufala, Basil
- Farmer's Market Grilled Vegetable – Cherry Tomato, Ricotta
- Wild Mushroom – Roasted Tomato Sauce, Caramelized Onions, Italian Parsley
- Italian Sausage – Rapini, Caramelized Garlic, Pecorino Romano
- Prosciutto - Mascarpone Cheese, Arugula, Aged Balsamic
- Lamb Chorizo – Roasted Tomato, Broccolini, Red Onion, Romesco Sauce
- Italian Meat - Pepperoni, Salami, Sopresatta, Spicy Peppers, Ricotta

#### **Tray Passed Appetizers**

- Wild & Exotic Mushroom Soup, White Truffle Oil
- Stuffed Tuscan Sweet Peppers, Herb Mascarpone
- Mini Kobe Cheeseburgers, Aged White Cheddar, Sweet Onion Marmalade
- Duo of Bruschetta: Tomato & Pesto, Truffled White Bean & Mortadella
- Heirloom Tomato and Bocconcini Mozzarella Skewers, Basil Pesto Aioli
- Chilled Jumbo Gulf Shrimp, Spicy Horseradish Gremolata
- House Made Meatballs, Roasted Tomato Sauce, pecorino Romano Cheese
- Crisp Wild Mushroom Arancini, Garden Tomato Sauce, Parmesan
- Prosciutto di parma and Burrata Cheese, Sweet and Spicy Mostarda
- Pan Seared Maryland Crab Cakes, Basil Aioli, Tomato Relish
- Big Eye Tuna 'Crudo', Citrus Oil, Cerignola Olive Puree

#### **Family Style Appetizers**

- Sautéed Gulf Shrimp Scampi, White Beans, Garlic & Lemon
- Shaved Italian Cured Meats 'Antipasto'
- Prime Beef Carpaccio, Fresh Celery Leaves, Shaved Parmesan
- Heirloom Tomato Bruschetta, Basil Aioli, Parmesan 'Snow'
- Prosciutto di Parma, Burrata Mozzarella, Wild Arugula
- Crisp Calamari "Fritto", Garlic Aioli, Lemon

All prices subject to 20% service charge and 8.1% sales tax



### **SALAD & SOUP**

*pre-select one*

Insalata Mista "Mixed Salad", Garden Tomatoes, Shaved Parmesan  
Caesar Salad, House Made Garlic Dressing, Garlicky Croutons  
Butter Lettuce Salad, Mustard Vinaigrette, Gorgonzola, Bacon, Almonds, Chopped Egg  
Heirloom Tomato Caprese, Mozzarella di Bufala, Fresh Basil  
Red & Yellow Endive, Sherry Vinaigrette, Gorgonzola, Candied Walnuts  
Creamy Garden Tomato Soup, Herb Pesto Crostini  
Tuscan White Bean Soup, Crisp Pancetta, Swiss Chard  
Wild & Exotic Mushroom Soup, White Truffle Oil

### **PASTAS**

*pre-select one*

Four Cheese Ravioli, Roasted Tomato Sauce, Basil, Garlic  
Wild Mushroom Ravioli, Creamy Mascarpone, Goat Cheese  
Creamy Penne Carbonara, Crisp Pancetta, English Peas, Parmesan  
House Made Ricotta Gnocchi, Sausage and Tomato Bolognese, Italian Parsley  
Seafood Risotto with Sweet Shrimp, Crabmeat, Mussels, Saffron

### **ENTREES**

*pre-select two*

*(third option may be added for an additional \$10.00)*

Roasted Salmon, Caramelized Mushrooms, Onions, Rosemary Butter  
Fish of the Day, Suateed Escarole, Tomato Peperonata, Crisp Parsley  
Organic Chicken Piccata, Lemon-Caper Sauce, Garlic Rapini  
Crisp Chicken Parmigiana, Roasted Tomato Sauce, Mozzarella, Penne Pasta  
Kurobuta Pork Scallopini, Mushroom and Artichoke Ragu, Shaved Parmesan  
Prime Beef Tenderloin, Creamy Polenta, Sautéed Garlic Spinach

### **DESSERTS**

*pre-select one*

Apple Crostada, Vanilla Ice Cream, Salted Caamel Sauce  
Tiramisu, Lady Fingers, Biscotti Crumbs, Mascarpone  
Flourless Chocolate Hazelnut Mousse, Candied Hazelnuts, Whipped Cream  
Hand Made Ricotta Canoli, Chocolate Chips, Pistachio, Apricot Preserves  
Lemon Cheesecake, Blueberry Compote, Biscotti Crumb Crust

Coffee and tea service included

**Selection of three-courses - \$55.00 per person**

**Selection of four-courses - \$65.00 per person**

**Selection of five-course - \$75.00 per person**

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