SPECIAL OCCASION MENU A

ANTIPASTI

Choice of:

ROMAINE SALAD 'TERRA STYLE'

Roasted garlic, grilled sweet corn,
shaved Grana Padano, smoked bacon, fresh lemon

CRUNCH SALAD

Belgian endive, radicchio, Castelfranco, romaine,
frisee, cucumner, crispy sun chokes, crispy shallots,
toasted almonds, ricotta salata, cider vinaigrette

PRIMI

MEZZA RIGATONI ALL'AMATRICIANA

Tomato-basil sugo, sweet onion, guanciale

SECONDI

Choice of:

GRILLED ORATA FILET

Seasonal vegetables, EVOO, Maldon sea salt

VEGAN RISOTTO

- deliciously plant based -
Composed daily

POLLO 'AL MATTONE'

Pan roasted boneless half chicken,
seasonal vegetables, crushed potatoes, red wine jus

VEAL LIMONE

Lemon-white wine sauce,
seasonal vegetables, crushed potatoes

PAN ROASTED POTATO GNOCCHI

Sauteed mushrooms, grilled corn, roasted sweet peppers,
spring onion, truffle essence, roasted garlic cream sauce

DOLCE

CELEBRATION CAKE

- supplied by host -

- Francobollo Special Occasion Menu A -
eighty-seven dollars per person

SPECIAL OCCASION MENU B

ANTIPASTI

DELUXE ANTIPASTO PLATTER
Cured prosciutto,
Grilled shrimp and grilled calamari,
Buffalo burrata & heirloom tomatoes,
Daily arancini & baby arugula,
Grilled portobello mushroom

PRIMI

MEZZA RIGATONI ALL'AMATRICIANA
Tomato-basil sugo, sweet onion, guanciale

SECONDI
Choice of:

GRILLED ORATA FILET
Seasonal vegetables, EVOO, Maldon sea salt

VEGAN RISOTTO
- deliciously plant based -
Composed daily

POLLO 'AL MATTONE'
Pan roasted boneless half chicken,
seasonal vegetables, crushed potatoes, red wine jus

VEAL LIMONE
Lemon-white wine sauce, seasonal vegetables,
crushed potatoes

PAN ROASTED POTATO GNOCCHI
Sauteed mushrooms, grilled corn, roasted sweet peppers,
spring onion, truffle essence, roasted garlic cream sauce

10 OZ. STRIPLOIN STEAK
- $ 20 supplemental per order -
Crushed potatoes, seasonal vegetables, red wine jus

DOLCE

CELEBRATION CAKE
- supplied by host -

- Francobollo Special Occasion Menu B -
one-hundred-five dollars per person
plus twenty dollars per striploin ordered