



## **Dinner Menu I**

### **Bar Services**

Open Bar - Bill to host tab based on consumption

### **Salad Course**

#### **Insalata Casa**

Mixed greens, tomatoes, cucumbers, olives, carrots, red onions, and crunchy Tuscan croutons, tossed in a red wine vinaigrette dressing, topped with Parmigiano-Reggiano cheese

### **Entrée Course**

(Choice of one per guest)

#### **Manzo di Giuseppe**

12 oz grilled New York sirloin strip steak topped with olive oil, lemon juice, and sea salt, served with a roasted garlic bulb and gorgonzola cream sauce

#### **Pollo Rosmarino**

Semi-boneless Statler chicken breasts marinated with rosemary, garlic, and lemon, grilled and oven-baked, topped with roasted tomatoes and a butter, wine, and pan au jus reduction

#### **Salmon Griglia\***

Grilled salmon fillet topped with sauteed baby shrimp, grape tomatoes, lemon butter sauce, and chives

#### **Penne alla Vodka**

Penne pasta tossed with our signature spicy pink vodka sauce, served with grated Parmigiano-Reggiano cheese  
Available with grilled chicken or grilled shrimp upon request

**All entrees served with starch and vegetable of the day unless otherwise noted**

### **Dessert Course**

(Choice of one per guest)

#### **Torta Cioccolata**

Chocolate cake layered with a rich chocolate mousse, topped with chocolate buttercream, served with chocolate and raspberry sauces and fresh whipped cream

#### **Lemon Olive Oil Cake**

Traditional Italian olive oil and citrus cake, topped with seasonal berries, strawberry sauce, and fresh whipped cream

### **American Coffee and Tea Service**

***\$50.00 per person, plus beverages, 20% service charge, and 8% RI sales tax***

***Menu items and prices are subject to change. Please notify your server of any food allergies before ordering.***

***\*Consumers are recommended to order seafood and other foods from animals thoroughly cooked.***

***Consuming partially cooked foods can increase your risk of illness.***



## **Dinner Menu II**

### **Bar Services**

Open Bar - Bill to host tab based on consumption

### **Salad Course**

#### **Caprese**

A seasonal version of the classic Caprese salad with baby arugula, tomatoes, burrata cheese, basil, gorgonzola, and balsamic reduction

### **Entrée Course**

(Choice of one per guest)

#### **Filet di Manzo\***

Chef's choice of preparation of an 8 oz center cut grilled beef tenderloin steak

#### **Pollo Rosmarino**

Semi-boneless Statler chicken breasts marinated with rosemary, garlic, and lemon, grilled and oven-baked, topped with roasted tomatoes and a butter, wine, and pan au jus reduction

#### **Merluzzo di Patate**

Potato encrusted cod loin, served over sauteed spinach and a Vidalia onion passato, finished with paprika infused olive oil and micro greens

#### **Maiale con Pere**

8 oz pork loin marinated in garlic and amaretto, grilled and topped with a pear, almond, brown sugar, and amaretto glaze

#### **Tagliatelle alla Bolognese**

A specialty of Siena, delicate golden noodles tossed with a truly classic Bolognese sauce made with sirloin, pork, pancetta, cured meats, diced vegetables, tomatoes, and a touch of cream, topped with Parmigiano-Reggiano cheese

#### **Penne alla Vodka**

Penne pasta tossed with our signature spicy pink vodka sauce, served with grated Parmigiano-Reggiano cheese  
Available with grilled chicken or grilled shrimp upon request

**All entrees served with starch and vegetable of the day unless otherwise noted**

### **Dessert Course**

(Choice of one per guest)

#### **Torta Cioccolata**

Chocolate cake layered with a rich chocolate mousse, topped with chocolate buttercream, served with chocolate and raspberry sauces and fresh whipped cream

#### **Tiramisu**

Amaretto-mascarpone cheese layered between espresso-soaked ladyfingers and cocoa

#### **Lemon Crème Brulee**

Crème brulee baked with a lemon curd custard, topped with a traditional caramelized sugar crust, served with whipped cream and raspberry coulis

### **American Coffee and Tea Service**

***\$60.00 per person, plus beverages, 20% service charge, and 8% RI sales tax***

***Menu items and prices are subject to change. Please notify your server of any food allergies before ordering.***

***\*Consumers are recommended to order seafood and other foods from animals thoroughly cooked.***

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## **Additional Options**

### **Family Style Appetizers**

#### **Calamari Fritti \$15 per order (serves 4)**

Fried calamari served with a side of hot cherry peppers and San Marzano marinara sauce

#### **Calamari Balsamico \$16 per order (serves 4)**

Fried calamari tossed with fresh basil, hot cherry pepper rings, diced tomatoes, and a balsamic vinegar reduction

#### **Involtini \$16 per order (serves 3)**

Pan-fried eggplant rolled with Prosciutto di Parma and herbed ricotta cheese,  
oven-baked with San Marzano marinara sauce

#### **Arancini Brasato \$15 per order (serves 3)**

Breaded risotto dumplings stuffed with shredded braised beef, fontina, and parmesan cheese,  
served over a veal demi-glace

#### **Polpette Grande \$16 per order (serves 4)**

Extra-large meatball made from ground sirloin, veal, and pork, topped with San Marzano marinara  
and ricotta cheese, garnished with Parmigiano-Reggiano cheese and fresh basil

### **Signature Tasting Boards**

Served with Tuscan Ciabatta Crostini, Candied Nuts, and Fig Jam

#### **Firenze Piatti \$16 per board (serves 4)**

Prosciutto di Parma, Parmigiano-Reggiano, Castelvetrano Olives

#### **1 ½ Firenze Piatti \$24 per board (serves 6)**

Prosciutto di Parma, Parmigiano-Reggiano, Castelvetrano Olives

### **Grilled Pizza**

#### **Neapolitan Margherita Pizza \$16 per pizza (serves 8-10)**

Neapolitan tomato sauce, basil, fresh mozzarella, and Parmesan cheese

#### **Funghi Pizza \$18 per pizza (serves 8-10)**

Sauteed wild mushrooms, cipollini onions, goat cheese, fresh mozzarella, garlic butter, and olive oil

#### **Vodka Pizza \$18 per pizza (serves 8-10)**

Spicy pink vodka sauce, chicken, fresh mozzarella, Gorgonzola, and fried eggplant, drizzled with hot sauce

### **Salad Course**

#### **Caesar Salad**

Crisp romaine lettuce, house made croutons and Caesar dressing,  
grated Parmigiano-Reggiano cheese, and lemon wedge

*(Dinner Menu I + \$1 per person to substitute, Dinner Menu II no charge to substitute)*

### **Entrée Course**

#### **Costoletta di Vitello**

Grilled 16 oz. veal chop finished with a crimini mushroom, sherry, and veal demi-glace

*(Dinner Menu I + \$4 per person to substitute, Dinner Menu II no charge to substitute)*

#### **Pesce Spada alla Griglia**

Thick center-cut domestic swordfish steak, grilled and topped with  
roasted tomato, caper, and herbed garlic butter sauce

*(Dinner Menu I and Dinner Menu II + \$3 per person to substitute)*

#### **Merluzzo di Patate**

Potato encrusted cod loin, served over sauteed spinach and a Vidalia onion passato,  
finished with paprika infused olive oil and micro greens

*(Dinner Menu I + \$2 per person to substitute)*

**All entrees served with starch and vegetable of the day unless otherwise noted**