



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 con Risotto Zucca

Two semi-boneless chicken breasts marinated with honey, lemon, wine, and garlic, grilled and finished with a honey and lemon glaze, served over savory butternut squash risotto

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 con Risotto Zucca

Two semi-boneless chicken breasts marinated with honey, lemon, wine, and garlic, grilled and finished with a honey and lemon glaze, served over savory butternut squash risotto

Pesce Spada alla Griglia

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

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.

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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 + \$2 per person to substitute)

Merluzzo di Patate

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

(Dinner Menu I + \$2 per person to substitute, Dinner Menu II no charge to substitute)

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