

Platinum Package

\$125 per person

Antipasti

choose three

Calamari & Artichokes
Calabrian chili basil aioli

Creamy Burrata
white truffle honey, vine ripe tomatoes
cold pressed olive oil, sea salt

Baby Lamb Chops
butter basted rosemary garlic, mint gremolata

Jumbo Shimp Oreganata
toasted bread crumbs, e.v.o, garlic

Insalate

choose one

Matteo Chopped
iceberg, frisée, roasted peppers, olives
tomatoes, onions, balsamic vinaigrette

Caesar alla Romana
crisp romaine, shaved parmigiano
focaccia croutons

Pasta

choose one

Penne Vodka
parma prosciutto, onions, tomato cream

Garganelli Valentia
sausage, pancetta, butter beans, asiago, white wine spinach

Paccheri Amatriciana
pancetta, guanciale, red onions, pomodoro

Cavatelli al Telefono
fresh mozzarella, tomato cream, parmigiano

Secondi

choose four

Chicken
Francese, Marsala, Milanese, Speziato
Sorrentino, Ultimo, Parmigiana

Roasted Chicken
on the bone, fresh herbs
broccolini

Chicken Matteo
sausage, peppers, potatoes
onions, broccolini

Twin Lobster Tails
oreganata

Shrimp
Luciano, Oreganata, Scampi

Whole Branzino
blistered tomatoes, broccoli rabe
white wine

Whole Red Snapper
oven roasted, champagne vinaigrette

Veal
Milanese, Marsala, Sorrentino

Milk Fed Veal Chop
14oz. Milanese, Valdostana, Parmigiana

Center Cut Filet Mignon
10oz. basted rosemary, broccolini

Prime New York Strip
14oz. basted rosemary, roasted potatoes

Dolci

Fresh Fruit Plate Included

Napoleon
fresh cream, strawberries, caramel

Warm Biscotti
fresh made cannoli cream

Beverages

Soft Drinks, Coffee, Tea, House Select Red, White Wine & Beer Included

18% Gratuity, 4% Event Planner | Sales tax not included