



Banquet dinner menu(\$50 per person tax & gratuity not included)

Choice of three items from first, second & dessert

**For Any special request regarding the menu ask for Manager Xavier
or Chef Giancarlo**

First Course

**Red beet and asparagus salad with goat cheese
Baby arugula & prosciutto di Parma
Buffalo mozzarella and tomato with basil
Sautéed scallops & mushrooms al balsamico
Caesar salad with white anchovies
Grilled zucchini & roast peppers with shrimp
Spinach & ricotta ravioli alla guardi**

Second Course

**Spinach & ricotta ravioli with butter & sage
Risotto with shrimp or scallops & asparagus
Paccheri pasta with sausage & fresh tomatoes
Garganelli pasta alla Bolognese
Potato gnocchi with gorgonzola cheese sauce
Rib eye alla Rossini
Swordfish alla veneziana
Veal scaloppini alla pizzaiola
Roast chicken alla cacciatore
Sautéed salmon alla scossa
Double lamb chop with rosemary
Risotto with shrimp and tomatoes**

Dessert

**Chocolate soufflé with cream & berries
Crêpes alla crema with vanilla gelato
Classic tiramisu
Triple chocolate cake
Wild strawberries
Profiteroles with Chantilly cream
Ricotta cheese cake**

Coffee & tea included

Tax 6%