



Antipasti

(Served Family Style)

FRITTO MISTO

Calamari · Rock Shrimp · Fennel · Onions · Green Beans · Spicy Aioli

OLIVE FRITTE

Fried Spanish Olives · Marcona Almonds

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Insalate

(Served Family Style)

CAESAR SALAD

Parmesan Tuile

TRICOLORE

Arugula · Endive · Radicchio · Lemon · Tuscan Olive Oil · Shaved Reggiano

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Secondi

(Served Family Style)

PASTA *ai* FUNGHI

Wild Mushrooms · Thyme · Spinach · Truffle Cheese

POLLO

Roasted Half Chicken · Seasonal Contorni

SEARED SALMON FILET

Potato Puree · Tomato · Chive Butter Sauce

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Dolci

LA LUCE TIRAMISU

Lavazza Espresso · Crème Anglaise · Chocolate Shavings

\$85.00 per person

Price is not inclusive of beverage, tax, or gratuity
Please inform coordinator of allergies or dietary restrictions
Boutique menus and prices are subject to change



Chef de Cuisine:
Alberto Navarrete Arias

Restaurant Chef:
Shirley Morehouse



Antipasti

(Served Family Style)

FRITTO MISTO

Calamari · Rock Shrimp · Fennel · Onions · Green Beans · Spicy Aioli

ASSORTED PIZZAS

Margherita and Hot Italian Pizza

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Insalate

(Served Family Style)

CAESAR SALAD

Parmesan Tuile

APPLE

*Butter Lettuce · Candied Walnuts ·
Buttermilk Blue Cheese Dressing*

~

Secondi

(Served Family Style)

POLLO

Roasted Half Chicken · Seasonal Contorni

SEARED SALMON FILET

Potato Puree · Tomato · Chive Butter Sauce

BISTECCA TAGLIATA

Sliced Ribeye · Seasonal Contorni

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Dolci

BUTTERSCOTCH PUDDING

House-made Toffee

\$95.00 per person

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*Restaurant Chef :
Shirley Morehouse*



Antipasti

(Served Family Style)

FRITTO MISTO

Calamari · Rock Shrimp · Fennel · Onions · Green Beans · Spicy Aioli

ANTIPASTI MISTI

Salami · Mortadella · Sweet Drop Peppers · Burrata · Grilled Garlic Toast

~

Insalate

(Served Family Style)

CAESAR SALAD

Parmesan Tuile

BARBABIETOLE

Roasted Beets · Green Beans · Fennel · Avocado · Roquefort Vinaigrette

~

Secondi

(Served Family Style)

SEARED SALMON FILET

Potato Puree · Tomato · Chive Butter Sauce

BISTECCA TAGLIATA

Sliced Ribeye · Seasonal Contorni

LOBSTER PASTA

Tomato · Chilies · Pinot Grigio

~

Dolci

(Duo)

BUTTERSCOTCH PUDDING

House-made Toffee

&

LEMON CREAM CAKE

Lemon Zuppa Ingless

\$105.00 per person

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*Restaurant Chef:
Shirley Morehouse*



Antipasti

(Served Family Style)

FRITTO MISTO

Calamari · Rock Shrimp · Fennel · Onions · Green Beans · Spicy Aioli

ANTIPASTI MISTI

Salami · Mortadella · Sweet Drop Peppers · Burrata · Grilled Garlic Toast

~

Insalate

(Served Family Style)

CAESAR SALAD

Parmesan Tuile

BARBABIETOLE

Roasted Beets · Green Beans · Fennel · Avocado · Roquefort Vinaigrette

~

Secondi

(Served Family Style)

SEARED SALMON FILET

Potato Puree · Tomato · Chive Butter Sauce

POLLO

Roasted Half Chicken · Seasonal Contorni

BISTECCA TAGLIATA

Sliced Ribeye · Seasonal Contorni

LOBSTER PASTA

Tomato · Chilies · Pinot Grigio

~

Dolci

(Duo)

BUTTERSCOTCH PUDDING

House-made Toffee

&

LA LUCE TIRAMISU

Lavazza Espresso · Crème Anglaise · Chocolate Shavings

\$120.00 per person

Price is not inclusive of beverage, tax, or gratuity

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Alberto Navarrete Arias

Restaurant Chef :
Shirley Morehouse