

\$78 PER PERSON

1st Course

Antipasto

Variety of Italian Appetizers Including Cheeses, Meats and Vegetables

2nd Course

Insalata Verde con Gorgonzola Organic Green Salad, Gorgonzola Cheese

3rd Course

Trecce al Pesto con Ricotta

House-made Trecce Pasta, Basil Pesto, Ricotta

4th Course

Brasato di Manzo

Painted Hills Farms Boneless Braised Short Ribs

or

Pesce del Giorno

Fresh Steelhead

Optional Dessert

House-made Tiramisu +\$8

Dietary restrictions will be accommodated and a "Chef's creation seasonal vegetarian option" is available

Please advise of us of any allergies prior to your event