

La Dolce Vita Restaurant

Banquet Menu #2

All menus are served with our famous homemade garlic knots

Course 1

Bruschetta

Calamari

Mozzarella Caprese

Course 2

House Salad

Mixed field greens with tomatoes, cucumbers, croutons, kalamata olives and parmesan with choice of dressing

Italian wedding Soup

Caesar Salad

Crisp romaine lettuce tossed in our homemade dressing with grated parmesan cheese and croutons

Course 3

Top Sirloin

8oz. center cut top sirloin topped with a wild mushroom demi glaze served with creamy risotto and grilled asparagus

Salmon Pacifico

Fresh sautéed Atlantic salmon fillet topped with a lemon beurre blanc. Served with asparagus and baby red mashed potatoes.

Penne Rustica

Penne pasta tossed in a rose cream sauce with julienne chicken and homemade Italian sausage topped with melted provolone cheese baked in our wood burning stove

Florentine Stuffed Shells

Jumbo pasta shells with a spinach, ricotta and parmesan stuffing topped with fresh tomatoes, garlic and baby spinach in a light rose cream sauce

Chicken Picatta

Tender chicken breast sautéed with Chablis, lemon, capers, artichokes and cream, served with capellini marinara and fresh vegetables

Course 4

Crème Brule

Italian style custard with vanilla bean, sugar, cream and egg yolks topped with a flamed sugar crust

Lemon Sorbet

Made in Denver with all natural ingredients light and refreshing

Tiramisu

Espresso-rum soaked lady fingers with creamy mascarpone cheese and cocoa powder

\$29 Per person

Includes non-alcoholic drinks

All banquet menus are subject to tax and 20% gratuity.