

La Dolce Vita Restaurant

Banquet Menu #3

All menus are served with our famous homemade garlic knots

Course 1

Bruschetta

Calamari

Fire Roasted Whole Artichoke

Prosciutto Wrapped Asparagus

Course 2

Spinach Salad

Fresh baby spinach, prosciutto, pine nuts, and balsamic vinegar dressing

Seafood Bisque

Caesar Salad

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

Course 3

Pork Tuscany

Tender, fall of the bone pork-shank slow cooked osso bucco style, served with fresh asparagus and homemade mashed potatoes

Blackened Halibut

Pan seared halibut blackened in our wood burning stove topped with fresh sautéed spinach in a white wine butter sauce, served with homemade seafood risotto and sautéed asparagus.

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

Eggplant Parmigiana

Fresh eggplant slices lightly breaded with seasoned Italian breadcrumbs, topped with marinara and fresh mozzarella cheese melted in our wood burning oven, served over a bed of linguini pasta

Veal Marsala

Tender veal cutlet sautéed with mushrooms, 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

Triple Chocolate Cake

A decadent dessert of moist chocolate cake, chocolate filling and chocolate frosting with nuts

Tiramisu

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

\$33 Per person

Includes non-alcoholic drinks

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