



Banquet Menu #2

All menus are served with our famous homemade garlic knots

Course 1

Bruschetta

Mozzarella Caprese

Zucchini Sausage and Melted Gorgonzola

Course 2

House Salad

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

Italian Wedding Soup

Caesar Salad

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

Course 3

Eggplant Rollatini

Batter dipped eggplant rolled in mozzarella and ricotta cheese, in a light marinara sauce, served with capellini pasta

Salmon Beurre Blanc

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

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

Sorbet

Made in Denver with all natural ingredients light and refreshing

\$38 Per person

Includes non-alcoholic drinks

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