

Sample Menu #1

\$60 per person

P R I M O

Individually plated antipasto featuring premium hot and cold specialties, including roasted meats, chilled seafood, salumi and marinated vegetables

I N S A L A T E

Crisp bibb lettuce wedge with our signature lemon pistachio vinaigrette

* Can be served without nuts

P R I N C I P A L L I

Homemade spinach and pecorino ravioli
with grated parmesan and wilted greens

Classic Tuscan pappardelle pasta with
roasted Vermont rabbit and fresh rosemary

Oven-braised whole spring chicken with baby Brussels sprouts,
Myer lemon, green olives, and black lentils

Mountain-style Bolognese with imported homemade tortiglioni pasta

D O L C I

Seasonal dessert specialties

***served family style or individual portions

Sample Menu #2

\$68 per person

P R I M O

**Paper-thin slices of the finest imported and handmade cured meats from Italy
with classic panzanella and chunks of aged Parmegiano Reggiano**

**Grilled squid with a savory salad of sweet roasted fennel
and graffiti eggplant**

**Homemade spinach and pecorino ravioli
with grated parmesan and wilted greens**

I N S A L A T E

**Whole leaves of locally-grown romaine, Caesar-style, with garlic croutons
and fresh white anchovy**

P R I N C I P A L L I

**Grilled rack of lamb, cacciatore-style, with a roasted medley
of wild mushrooms and homemade oxtail ravioli**

**Spicy Genovese-style shellfish pasta with fresh calamari,
littleneck clams , cultivated mussels, and Chatham cod
on a bed of imported Sardinian scuccuzzo pasta**

**Farm-raised marinated pork tenderloin, pan-seared,
with a Sardinian-style toasted farro and garlicky broccoli rabe**

**East Coast halibut, pan-seared, with a fresh herb salsa verde,
chanterelle mushrooms, and creamy parsnip puree**

D O L C I

Seasonal dessert specialties

*****served family style or individual portions**

Sample Menu #3

\$75 per person

P R I M O

Three-tier towers of premium warm and cold antipasti including cured meats, grilled seafood, roasted vegetables and Italian specialties

Handmade wild mushroom tortelli with a savory ragu of exotic and hand-foraged wild mushrooms

I N S A L A T E

Crisp bibb lettuce wedge with our signature lemon pistachio vinaigrette

* Can be served without nuts

Baby arugula salad with a warm pan-sauce of smoked bacon, aged goat cheese, and sliced tangerines

P R I N C I P A L L I

Locally-caught Martha's Vineyard striped bass with fresh lobster, roasted tomatoes, smoked bacon, and homemade potato gnocchi

Large Maine day boat sea scallop, pan-seared, with a warm salad of fresh blood oranges and poached fennel

Wood-grilled Black Angus beef tenderloin with Hudson Valley foie gras, local Verrill farm asparagus, and baked macaroni "carbonara"

D O L C I

Seasonal dessert specialties

***served family style or individual portions

Sample Menu #4

\$ 85 per person***

***please inquire about our chef tasting menus

P R I M O

Three-tier towers of premium warm and cold antipasti including cured meats, grilled seafood, roasted vegetables and Italian specialties

Fresh buffalo milk mozzarella, with baby heirloom tomatoes, cracked black pepper and extra virgin olive oil

Fresh black mission figs, baked with Gorgonzola and layered with paper-thin Parma prosciutto

I N S A L A T E

Baby arugula salad with a warm pan-sauce of smoked bacon, aged goat cheese, and sliced tangerines

Whole leaves of locally-grown romaine, Caesar-style, with garlic croutons and fresh white anchovy

P R I N C I P A L L I

Wood-grilled Black Angus beef tenderloin with Hudson Valley foie gras, local Verrill farm asparagus, and baked macaroni "carbonara"

Veal shank osso buco in the classic-style with saffron risotto Milanese

Silky pasta dumplings, filled with fresh Maine lobster and finished with lobster mushrooms and crumbled guanciale

Handmade wild mushroom tortelli with a savory ragu of exotic and hand-foraged wild mushrooms

D O L C I

Seasonal dessert specialties

*****served family style or individual portions**

Passed Hors d'oeuvres

(per person)

Stewed eggplant with olives and roasted Holland peppers	2.25
Wild mushroom crostini with arugula and balsamic	2.25
Tomato and red onion crostini with caper relish	2.25
Marinated chicken with pear and cumin chutney	2.75
Scallop ceviche with lemon, pignoli and spinach	3.50
Seared tuna loin, Gaeta olives and parsley vinaigrette	3.50
Roasted asparagus with Parma prosciutto and shaved parmesan	3.50
Beef carpaccio with lemon, arugula and capers	3.50
Buffalo mozzarella with Roma Tomatoes and pesto	3.50

PRIVATE EVENT WINES

These wines have been highlighted based on their outstanding value and quality. Special arrangements have been made with our vendors to insure adequate inventories. Our full wine list is always available, however wines on the full list may be subject to limited supply.

Red – light to fuller bodied

- 06 Chianti Classico, **Gini**, Tuscany, 42
- 06 Pinot Noir, **Saint Gregory**, Mendocino, 48
- 06 Valpolicella Superiore, **Villa Erbice**, *Monte Tombole*, Veneto 46
- 03 Barbera d'Asti, **Momparone**, Piedmont, 52
- 03 Merlot, **Trentadue**, Sonoma, 48
- 05 Zinfandel, **Graziano**, Mendocino, 52
- 05 *Badiola* (Super Tuscan), **Mazzei**, Tuscany, 58
- 07 Cabernet Sauvignon, **Conn Valley**, *Prologue*, Napa, 62

White – crisp/light to fuller/richer

- 06 Verdicchio, **Umani Ronchi**, *Casal di Serra*, Marches, 38
- 06 Sauvignon Blanc, **Frog's Leap**, Napa, 52
- 08 *La Novella*, **Pietro Nera**, Lombardy, 58
- 06 Gavi, **La Caplana**, *Gavi di Gavi*, Piedmont, 38
- 07 Chardonnay, **Mackenzie**, Sonoma County, 48
- 05 Pinot Grigio, **Branko**, Friuli, 58
- 06 Chardonnay, **Pine Ridge**, *Dijon Clones*, Carneros, 62

Sparkling- light to Fuller Bodied

- NV Prosecco, **Bellussi**, 48
- NV *Brut Classico*, **Ferrari**, Trentino, 58

*****Please note, due to the fluctuation in wine prices, we can honor prices for one month prior to your event**