

Ciao Bella

Sample Dinner Packages

Table Service Dinner
All menus include warm focaccia bread for the table

2 course meal
(Entrée and dessert)

Entrée

Choose one of the following

Spaghetti Marinara

Al dente pasta topped with rich marinara sauce and basil.

Lasagna Bolognese

Housemade Lasagna layered with Beef, ricotta, mozzarella, herbs and sauce

Chicken Farfalle

Bowtie pasta simmered with onion, mushrooms, grilled chicken and a touch of garlic in a creamy asiago cheese sauce.

Fettuccine Alfredo

Fettuccine tossed in a creamy alfredo sauce and topped with parmesan cheese.

Dessert

Tiramisu

\$18 per person
(plus Tax and Gratuity)

**Only available from 1-4pm
Monday – Thursday**

Prices subject to change

**3 course meal
(Salad, Entrée and dessert)**

House Salad

Entrée

Choose up to 3 of the following for your personal menu

Roasted Rosemary Chicken

*A half of roasted chicken with garlic, spices and herbs.
Served with garlic mashed potatoes and roasted vegetables*

Eggplant Parmesan

Breaded eggplant baked with mozzarella and pomodoro sauce

Grilled Salmon

*Boneless salmon fillet is grilled and topped with tomato cream sauce and Served with
garlic mashed potatoes and roasted vegetables*

Chicken Farfalle

*Bowtie pasta simmered with onion, mushrooms, grilled chicken and a touch of garlic in
a creamy asiago cheese sauce.*

Sundried Tomato and Artichoke Ravioli

*Jumbo Ravioli stuffed with artichoke and sun dried tomatoes. Topped with a sun dried
tomato cream sauce.*

Chicken Piccata

*Grilled chicken breast topped with a lemon butter caper sauce. Served with potatoes and
mixed vegetables*

Linguine Primavera

Linguine tossed with olive oil and vegetables. Topped with gorgonzola cheese.

Dessert

****House Dessert**

**\$38 per person
(plus tax and gratuity)**

Prices subject to change

4 Course Meal
(Appetizers, Salad, Entrée and Dessert)

Select up to 3 House hors d'ourves

House Salad

Entrée

Choose up to 3 of the following for your personal menu

Salmon Affogato

Poached salmon served with a light wine and tomato cream sauce

Osso Bucco

This classic Italian favorite is braised for hours to develop the sauce of rich veal stock, mushrooms, tomatoes, garlic, onions and carrots. Served over pasta

Buckwheat Pasta

Fresh spinach, garlic and portabella mushrooms

Grilled Swordfish Steak

Topped with whole grain mustard. Served with potatoes and mixed vegetables.

Chicken Marsala

Chicken breast topped with mushrooms. Simmered in a marsala wine sauce.

Shrimp Alfredo

Fettucine tossed with shrimp in an alfredo sauce

Dessert

****House Dessert**

\$53 per person
(Plus Tax and Gratuity)

Prices subject to change

Buffet

Located on our patio
(Minimum 25 guests)

All Buffets are served with Salad, bread and dessert

Buffet Option 1

Choose up to 2 of the following

Eggplant Parmesan
Spaghetti Marinara
Chicken Farfalle
Linguine Puttanesca
Pasta Primavera
Fettuccine Alfredo
Lasagna Bolognese
Chef's Vegetables

Tiramisu

\$28.00 per person
(Plus Tax and Gratuity)

Buffet Option 2

(Includes chef's vegetables)

Choose up to 2 of the following

Chicken Parmesan
Braised Short Ribs
Spaghetti Bolognese
Chicken Marsala
Italian Sausage and Peppers
Italian Meatballs

Lemon drop Cheesecake

\$36.00 per person
(Plus tax and gratuity)

Buffet Option 3

Prime Rib Station
Pasta Station with Chef
Chef's Vegetables
Assorted Desserts and Coffee Station

\$48 per person
(Plus tax and gratuity)

Prices subject to change

Wine Pairing Dinners

Menu #1

1st Course

Puff Pastry topped with gorgonzola cheese, walnuts and balsamic
Paired with Prosecco

2nd Course

Tuna Stack

Fresh, spicy Ahi, stacked with rice and avocado
Paired with Echelon Pinot Grigio

3rd Course

Duck Salad

Paired with Chalone Merlot

4th Course

Filet Medallion

Served with risotto and topped with a port wine sauce and dried cherries
Paired with Primavoce Super Tuscan

Dessert

Paired with Moscato

\$85.00 per person with wine

\$71.00 without wine

Plus Tax and Gratuity

Prices subject to change

Menu #2

Hors d'ourves

Paired with Principessa

1st Course

Antipasti Salad

Paired with Pinot Grigio

2nd Course

Pomodoro Soup

Paired with Arneis Blange

3rd Course

Beef Carpaccio

Paired with A-mano Primitivo

4th Course

Rissoto with fresh Corn and fig Port sauce

Paired with Sartori Amarone

5th Course

Braised Short ribs

Paired with Einaudi Cannubi Barolo

Dessert

Chocolate Truffles

Paired with Edmeades Last Harvest Zinfandel

\$108.00 per person with wine

\$93 without wine

Plus tax and gratuity

Wine selections may vary with availability

Prices subject to change

Additional Selections and Substitutions

Intermezzo

Clean your palate between courses with a scoop of sorbet

Add \$3.00 per person

Cheese Courses (2 ounce cheese course)

Choose from: Gorgonzola, Parmesan, Brie, Sage Derby or Provolone

One cheese selection
Add \$3.00 per person

Two Cheese Selections
Add \$6.00 per person

Three Cheese Selections
Add \$9.00 per person

Four Cheese Selection
Add \$12.00 per person

House Appetizer Course

Please chose up to three of the following

Italian Sausage and Peppers
Brushetta
Caramelized Onion Tarts
Pizza Bites
Cocktail Meatballs
Vegetable Puff pastry

Add \$6.00 per person

Prices subject to change

Premium Appetizers

Seared Ahi on Focaccia

Add \$8.00 per person

Braseola wrapped Arugala

Add \$7.00 per person

Prosciutto wrapped Cantaloupe

Add \$7.00 per person

Smoked Salmon topped with Crème Fraise

Add \$8.00 per person

Tuna Carpaccio

Add \$7.00 per person

Crab Cakes

Add \$12.00 per person

Beef Skewers

Add \$9.00 per person

Substitute House or Caesar Salad for:

Lobster Bisque

Add \$5.00 per person

Duck Confit Salad

Add \$10.00 per person

Braseola and Onion Salad

Add \$9.00 per person

Substitute House dessert for Dessert and Coffee Station...

Bite size assorted desserts and unlimited coffee, cream and sugar

Add \$12.00 per person

Substitute House Dessert for Premium Dessert

Please ask for additional selections

Lemon Drop Cheesecake

Chocolate Cake

Crème Brule

Cappuccino Mousse

Lemon cello

Add \$8.00 per person

Prices subject to change

****House Dessert**

Please chose one for your personal menu

Tiramisu
Spumoni Ice Cream
Chocolate Mint Mousse

Cocktail Hour Additions

Seafood Display
Add \$15.00 per person

Fruit and Cheese Display
Add \$12.00 per person

Salmon Mousse Display
Add \$10.00 per person

Unlimited Refillable Soft Drinks, Coffee and Tea

Add \$2.00 per person

House Wine (Merlot, Cabernet, Chardonnay, Pinot Grigio)

\$15.00 per bottle

Prices subject to change