



SAMPLE DINNER BUFFET

Experience Artisan Italian

ANTIPASTI

STATIONARY

WOOD ROASTED EXTRA VIRGIN & ROSEMARY PORTOBELLO MUSHROOMS

WOOD ROASTED TOMATOES IN EXTRA VIRGIN AND AGED BALSAMIC

IN HOUSE FIRE ROASTED PEPPERS IN FRESH LEMON AND EXTRA VIRGIN

TUSCAN OLIVES WITH WOOD ROASTED GARLIC IN WARM EXTRA VIRGIN

SALUMI TASTING – SOPRESSATE, COPPA, SPECK & SALAMI

CHEESE TASTING – FONTINA, BURRATA, REGGIANO PARMEGGIANO

ARTISAN BREADS

PASSED

STUFFED PORTOBELLO MUSHROOMS WITH IN HOUSE SAUSAGE AND REGGIANO PARMEGGIANO

GRILLED SHRIMP WITH ROASTED TOMATO AGED BALSAMIC DIPPING SAUCE

WOOD GRILLED BEEF TENDERLOIN, EGGPLANT CAPANATA, GRILLED CIABATTA AND TRUFFLE OIL

BUFFET

TUSCAN KITCHEN CAESAR

Hearts of Romaine, Ciabatta Croutons, Sicilian White Anchovy,

Shaved Grana Padana Cheese

INSALATA MISTA

Local Baby Greens, Yellow Teardrop Tomatoes, Shaved Fennel,

Honey Chardonnay Vinaigrette

TAGLIATELLE ALLA BOLGNESE

Signature Dish from Emilia Romagna.

Thin House Made Noodles, Rich Sauce of Beef and Veal,

Shaved Parmigiano Reggiano

QUATTRO FORMAGGI RAVIOLI WITH BROWN BUTTER AND TRUFFLES

WOOD GRILLED SALMON WITH LEMON OLIVE OIL

ROSEMARY AND GARLIC SLOW SPIT ROASTED CERTIFIED ANGUS SIRLOIN