

PARTY MENU

MENU
1

START WITH

Assorted Crostini

COURSE ONE

Organic Baby Greens Salad

COURSE TWO

Penne fresh tomatoes, basil

COURSE THREE CHOICE

Eggplant Parmigiana

Chicken Fiorentina
sautéed chicken breast,
lemon, white wine

Broiled Pork Chop
marsala-mustard glaze

Grilled Salmon
cannellini beans,
tomato vinaigrette

DESSERT

Tiramisu
coffee, tea,
cappuccino, espresso

\$58 pp

MENU
2

START WITH

Assorted Crostini

COURSE ONE

Mozzarella Caprese

Fried Zucchini
for the table

COURSE TWO

Rigatoni Bolognese

COURSE THREE CHOICE

Marinated Grilled
Seasonal Vegetables

Spicy Chicken
sautéed chicken breast,
hot chilies, fresh herbs,
white wine

Veal Scaloppine
prosciutto, sun dried
tomatoes, capers, marsala

Slow Roasted Lamb Shank
roasted potatoes, sautéed
spinach, rosemary

Snapper Livornese
olives, capers, onions, cherry tomatoes

DESSERT

Tiramisu
coffee, tea,
cappuccino, espresso

\$68 pp

MENU
3

START WITH

Assorted Crostini,
Affettati Misti,
Caprese,
Fried Zucchini,
Almond Crusted
Calamari

COURSE ONE

Baby Arugula Salad
goat cheese,
toasted pine nuts

COURSE TWO

Housemade Fusilli
prosciutto, sweet peas,
parmigiano crème

COURSE THREE CHOICE

Mushroom Risotto

Chicken Bocconcini
sautéed boneless chicken
thighs, mushrooms, sausage,
broccoli rabe

Pan Roasted Branzino
lemon, white wine, fresh herbs

Veal Petroniana
veal cutlet with spinach,
melted mozzarella, truffle sauce

Grilled Filet Mignon
red wine sugo

DESSERT

Tiramisu
coffee, tea,
cappuccino, espresso

\$78 pp

*all options not including tax, gratuity & beverages

www.fiorino.com

