



Appetizers

choice of:

CRAB CAKE

jumbo lump crab, aioli sauce

CAPRESE SALAD

fresh tomato, buffalo mozzarella, balsamic pearls

Entrées

choice of:

FILETTO DI MANZO

*10 oz prime filet mignon, red bliss mashed potatoes,
baby carrots, demi glaze sauce*

BRANZINO ALLA GRIGLIA

*aromatic herb oil, sautéed mixed veggies
and sweet potato puree*

RISOTTO SALSICCIE & FUNGHI

arborio rice, fennel sausage, wild mushrooms

Dessert

CHOCOLATE MOUSE CAKE

OR

CHEESECAKE



Appetizers

choice of:

CAESAR SALAD

*baby romaine, homemade dressing, garlic croutons,
anchovies, shaved parmesan*

MIXED GREENS

*selection of mixed greens with balsamic dressing,
cherry tomato and shaved parmesan*

Entrées

choice of:

SPAGHETTI AL POMODORO

San Marzano tomato sauce, basil, parmigiano

CHICKEN PILLARD

chicken served with mixed greens

Dessert

**MANGO SORBET
OR
VANILLA GELATO**



Appetizers

choice of:

GARDEN SALAD

*mixed greens, cherry tomato, cucumber,
feta cheese, lemon and oil dressing*

ARTICHOKE SOUP

crispy shaved artichoke, shallots, chili oil

Entrées

choice of:

TAGLIATELLE BOLOGNESE

veal beef pork ragu, stewed tomato

CHICKEN MILANESE

*breaded chicken topped with
arugula, cherry tomato and shaved
parmesan, lemon and oil dressing*

BRANZINO IN PADELLA

*pan segred served with sauted
spinach and mashed potato*

Dessert

STRAWBERRIE SHORTCAKE

OR

VANILLA GELATO



Wedding Celebration Menu

July 2nd, 2021

Appetizers

GARDEN SALAD

*mixed greens, cherry tomato, cucumber,
feta cheese, lemon and oil dressing*

GAZPACHO SOUP

*chilled tomato and vegetable
soup served with a crostini*

Entrées

choice of:

TAGLIATELLE BOLOGNESE

veal beef pork ragu, stewed tomato

CHICKEN MILANESE

*breaded chicken topped with
arugula, cherry tomato and shaved
parmesan, lemon and oil dressing*

BRANZINO IN PADELLA

*pan seared served with sautéed
spinach and mashed potato*

Dessert

**MANGO SORBET
OR
VANILLA GELATO**



Wedding Celebration Menu

July 2nd, 2021

Appetizers

CRAB CAKE

jumbo lump crab, aoli sauce

CAPRESE

*fresh tomato, buffalo mozzarella
and balsamic glaze*

Entrées

choice of:

FILETTO DI MANZO

*baby carrots, roasted potatoes
and demiglaze sauce*

BRANZINO ALLA GRIGLIA

*aromatic herb oil, sauted mixed veggies
and sweet potato puree*

RISOTTO SALSICCIE & FUNGHI

arborio rice, fennel sausage, wild mushrooms

Dessert

CHOCOLATE MOUSE CAKE
OR
CHEESECAKE



Natural Smile Christmas Party

DECEMBER 11, 2020

Appetizers

served family style

FRITTO MISTO DI MARE

POMODORI FRITTI CON STRACCIATELLA

POLENTA CON RAGU DI FUNGHI

Garden

INSALATA ACQUARELLA

Entrées

choice of:

RAVIOLI DI SPINACI

ROLLATINO DI POLLO

RISOTTO AI FUNGHI

Dessert

CARAMEL PISTACHIO GELATO CAKE