

Mediterraneo Menu

Bringing to life Recipes from the Italian Riviera



Available for Groups of 20 or more.....per Person \$90

Price does not include applicable taxes and gratuity.

All inclusive packages available.

Appetizers to share

Grilled Heart of Romaine, topped with Fresh Tomato & Basil Bruschetta and Kalamata Black Olives, drizzled with Extra Virgin & Balsamic reduction

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Spicy Prawns, sautéed with fresh garlic & Peperoncino Chillies, vine ripened tomatoes and diced peppers, drizzled with Pinot Grigio.

First Course to share

Home-made Linguine Pescatora, the simple 'Fisherman's Style' dish of fresh Clams, Mussels, Prawns & Scallops, tossed with Garlic, Extra Virgin Olive oil, fresh tomatoes and white wine, served Family style.

**** Fresh Lemon & Prosecco Sorbetto ****

Main Course

Pan Seared Halibut filet cooked, Livornese Style, with fresh Tomatoes, Oregano, Capers & white wine, paired with Risotto Parmigiana and sautéed Vegetables

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Sicilian Style Ahí Tuna, served rare, drizzled with Chardonnay Lemon Sauce on a bed of sautéed Seasonal Vegetables and Saffron Risotto.

Dolce

Fresh Fruit Skewer with Vanilla Ice Cream

All our Set Menus are served with Artisan Bread Basket and Coffee or Tea.