



LIDIA'S FAVORITES

\$75 PER PERSON

HAND PASSED ANTIPASTI

FOR FORTY-FIVE MINUTES

CRISPY BAKED SHRIMP

In Seasoned Breadcrumbs

BEEF AND PORK MEATBALLS

In Tomato Sauce

ARANCINI

Fried Risotto Balls

INSALATE

CAESAR SALAD

Classic Caesar Salad with Focaccia Croutons and Grana Padano Cheese

SECONDI

SELECT THREE CHOICES

LIDIA'S PASTA TRIO

Unlimited Selections of Chef's Daily Pasta Tasting Menu

POLLO AL LIMONE

Scallopine of Chicken Breast, Roasted Lemon, Capers, Olives, Spinach

SALMONE

Grilled Salmon*, Mash of Yukon Potato and Green Beans, Mustard Sauce (GF)

BISTECCA*

Beef Tenderloin Filet with Spinach and Mashed Potatoes (GF)

MELANZANE

Eggplant Parmigiana Layered with Tomato, Mozzarella, Fresh Basil

BRASATO*

Boneless Beef Short Rib, Braised in Red Wine with Garlic Mashed Potatoes, Horseradish Gremolata (GF)

DOLCI

ASSORTED DESSERT PLATTER

A Variety of Lidia's Favorites, Biscotti and Our Seasonal Desserts to Share

ALSO INCLUDED

-Soft Drinks, Coffee and Tea

-Choice of White or Black Linens
and Napkins

-Complimentary Prosecco Toast
with Dessert

-Personalized Cookie Favor Boxes
for All Guests

-Personalized Printed Menus

*Please add an additional \$6 upcharge for Bistecca

*Please add an additional \$3 upcharge for Brasato



THREE COURSE DINNER

\$55 PER PERSON

ANTIPASTI

PLEASE SELECT ONE.

CAESAR SALAD

Classic Caesar Salad with Focaccia Croutons and Grana Padano Cheese

INSALATA MISTA

Mixed Greens with Marinated Artichokes, Roasted Tomatoes, Red Onion, Red Wine Vinaigrette

SECONDI

SELECT THREE CHOICES

LIDIA'S PASTA TRIO

Unlimited Selections of Chef's Daily Pasta Tasting Menu

POLLO AL LIMONE

Scalloped Chicken Breast, Roasted Lemon, Capers, Castelvetrano Olives, Velvety Spinach

SALMONE

Grilled Salmon*, Mash of Yukon Potato and Green Beans, Mustard Sauce (GF)

BISTECCA*

Beef Tenderloin Filet with Spinach and Mashed Potatoes (GF)

MELANZANE

Eggplant Parmigiana Layered with Tomato, Mozzarella, Fresh Basil

BRASATO*

Boneless Beef Short Rib, Braised in Red Wine with Garlic Mashed Potatoes, Horseradish Gremolata (GF)

DOLCI

PLEASE SELECT ONE.

TIRAMISU

Espresso-Soaked Ladyfingers, Mascarpone and Rum Cream, Cocoa

ASSORTED DESSERT PLATTER

A Variety of Lidia's Favorites, Biscotti and Our Seasonal Desserts to Share

COSE FREDDE

A selection of House-Made Ice Creams and Sorbet with Biscotti

IN PIÙ

A selection of hand passed appetizers may be added to enhance your event. Please refer to the cocktail menu for options.

- 2 Appetizers | \$8 per Person
- 3 Appetizers | \$10 per Person
- 4 Appetizers | \$12 per Person

*Please add an additional \$6 upcharge for Bistecca

*Please add an additional \$3 upcharge for Brasato

FOUR COURSE DINNER

\$65 PER PERSON

ANTIPASTI

PLEASE SELECT ONE

CAESAR SALAD

Classic Caesar Salad with Focaccia Croutons and Grana Padano Cheese

INSALATA MISTA

Mixed Greens with Marinated Artichokes, Roasted Tomatoes, Red Onion, Red Wine Vinaigrette

PASTA DUO

SELECT TWO CHOICES

TAGLIATELLE BOLOGNESE

CACIO E PERE RAVIOLI

GNOCCHI POMODORO

SECONDI

SELECT THREE CHOICES

POLLO AL LIMONE

Scallopine of Chicken Breast, Roasted Lemon, Capers, Olives, Spinach

SALMONE

Grilled Salmon*, Mash of Yukon Potato and Green Beans, Mustard Sauce (GF)

BISTECCA*

Beef Tenderloin Filet with Spinach and Mashed Potatoes (GF)

MELANZANE

Eggplant Parmigiana Layered with Tomato, Mozzarella, Fresh Basil

BRASATO*

Boneless Beef Short Rib, Braised in Red Wine with Garlic Mashed Potatoes, Horseradish Gremolata (GF)

DOLCI

PLEASE SELECT ONE.

TIRAMISU

Espresso-Soaked Ladyfingers, Mascarpone and Rum Cream, Cocoa

ASSORTED DESSERT PLATTER

A Variety of Lidia's Favorites, Biscotti and Our Seasonal Desserts to Share

COSE FREDDE

A selection of House-Made Ice Creams and Sorbet with Biscotti

**Please add an additional \$6 upcharge for Bistecca*

**Please add an additional \$3 upcharge for Brasato*





COCKTAIL EVENT

\$35 PER PERSON | 60 MINUTES \$45 PER PERSON | 2 HOURS

Includes Six Passed Hors D'oeuvres and a Display of Assorted Salumi, Italian Cheese, Giardiniera, and House-Made Bread

PASSED HORS D'OEUVRES

MONTASIO CHEESE CRISP

With Potato and Leek (GF)

CRISPY BAKED SHRIMP

In Seasoned Breadcrumbs

BEEF AND PORK MEATBALLS

In Tomato Sauce

ARANCINI

Fried Risotto Balls

MUSHROOM, TRUFFLE AND FONTINA

Warm Potato Crostini (GF)

STUFFED PEPPERS

with Italian Tuna and Caper Salad (GF)

VEGETABLE AND MONTASIO CHEESE

In Ricotta Pastry

BRUSCHETTA

With Beef Tenderloin, Horseradish, and Giardiniera

BOCCONCINI MILANESE

Warm Breaded Chicken Bites, Mozzarella, Basil, Tomato Sauce

IN PIÙ

A selection of Lidia's favorites may be added to enhance your event.

Caesar Salad | \$3 per Person

Baked Pasta Station | \$7 per Person

Includes Two Pastas

Assorted Dessert Bar | \$6 per Person