

Dinner Set Menu 1

Appetizer Platters

Portobello Mushrooms

Shrimps

(in a brandy cognac sauce)

Bruschetta

Italian Sausage

(served in a tomato sauce)

Salad

Insalata Mista

(mixed greens with italian house dressing. individually plated servings)

Main Course (family style)

Rotini Primavera

(rosé sauce with vegetables)

Penne all' Arrabiata

(spicy tomato sauce)

&

Vitello alla Villa Firenze

(veal stuffed with capiccolo and provalone in a green peppercorn sauce)

Pollo Lemone

(chicken breast in lemon sauce)

Dessert

Tiramisu

Coffee and Tea

\$71.95

per person

plus gst and 18% gratuity

Dinner Set Menu 2

Appetizer

Small Portobello Mushroom

Pasta Course

Pasta della Casa

(pasta shells stuffed with ricotta cheese and spinach topped with tomato sauce)

Salad

Insalata Mista

(mixed greens with italian house dressing. individually plated servings)

Main Course

Chicken Portafoglio

(chicken breast stuffed with spinach, asparagus, and provolone cheese served in a white wine herb sauce with vegetables)

Dessert

Bacio Bianco

(white chocolate ice cream with raspberry centre)

Coffee and Tea

\$76.95

per person

plus gst and 18% gratuity

Dinner Set Menu 3

Appetizer Platter

Portobello Mushrooms

Grilled Tiger Prawns

Italian Sausage
(served in a tomato sauce)

Pasta Course

Pasta della Casa
(pasta shells stuffed with ricotta cheese and spinach topped with tomato sauce)

Salad

Insalata Mista
(mixed greens with italian house dressing. individually plated servings)

Main Course

(Guest choice of either chicken or veal:
please note place cards and seating chart are required)

Pollo Adriatico

(chicken breast topped with asparagus and tiger prawn, baked in a rose sauce, served with chef's vegetables)

or

Vitello Pizziola

(veal in a light tomato sauce with capers, served with chef's vegetables)

Dessert

Tiramisu

Coffee and Tea

\$78.95

per person
plus gst and 18% gratuity

Dinner Set Menu 4

Appetizer Platter

Portobello Mushrooms

Grilled Tiger Prawns

Bruschetta

Italian Sausage
(served in a tomato sauce)

Pasta Course

Pasta della Casa
(pasta shells stuffed with ricotta cheese and spinach topped with tomato sauce)

Salad

Insalata Mista
(mixed greens with italian house dressing. individually plated servings)

Main Course

Pollo Marsala
(chicken breast in a marsala wine sauce and mushrooms with chef's vegetables)

Dessert

Tiramisu

Coffee and Tea

\$74.95

per person
plus gst and 18% gratuity