

RECEPTION MENU

TO SHARE

CALAMARI-GOLDEN FRIED, CRISP WITH TOMATO SAUCE AND LEMON AIOLI	\$5.50/PERSON
BRUSCHETTA-GARLIC TOAST WITH TOMATO AND RICOTTA FONDUE	\$5.50/PERSON
SPINACH AND ARTICHOKE DIP, GARLIC RUBBED CROSTINI	\$5.50/PERSON
ITALIAN CHEESE DISPLAY: GORGONZOLA, UBRIACO, BEL PAESA & AGED PROVOLONE	\$7.50/PERSON
PIZZA (10") CLASSIC "MARGHERITA" OR WHITE WITH THREE CHEESES, PESTO & SPINACH	\$13.25 EA

SAVORY BITES

CROSTINI OF ZUCCHINI TRIFOLATA AND AGED PROVOLONE	\$90.00 / 25
PANCETTA WRAPPED SHRIMP FINISHED WITH COGNAC & LEMON	\$135.00/ 25
MEATBALL SLIDERS WITH TOMATO SAUCE AND AGED PROVOLONE	\$120.00/ 25
MINI MO SLIDERS WITH MIGHTY MO SAUCE	\$115.00/ 25
MINI CRAB CAKE SLIDERS WITH CAPER MAYONNAISE	\$120.00/ 25
CROSTINI OF PROSCIUTTO DI PARMA, FIG JAM AND FRESH MOZZARELLA	\$115.00/ 25

SWEET BITES

TIRAMISU - PICK ME UP	\$80.00/ 25
CANOLI-CRISP SHELL FILLED WITH SWEETENED RICOTTA CREAM	\$80.00/ 25
"ITALIAN TOAST" -DIPPED IN FRANGELICO CUSTARD, GRIDDLED & FINISHED WITH MASCARPONE CREAM & BERRIES	\$80.00/ 25

ANTIPASTO DISPLAY

\$9 PER PERSON

SELECT FOUR ITEMS FROM EACH COLUMN

VEGETARIAN:

ROASTED BELL PEPPERS "AGRO ~ DOLCE"
VINE RIPPED TOMATOES, CUCUMBERS & OLIVES
GRILLED ZUCCHINI "TRIFOLATA" OLIVE OIL & GARLIC
ARTICHOKE "ALLA ROMAGNA" MARINATED ARTICHOKE
WILD MUSHROOM, GRILLED ONION & ROMAINE SALAD
OVEN ROASTED TOMATOES

NON VEGETARIAN:

GRILLED CALAMARI
SOPRESSATA
PROSCIUTTO DI PARMA
MARINATED MUSSELS
CAPICOLA
GENOA SALAMI

ALL PRICES WILL INCUR A 6% STATE SALES TAX AND 18% GRATUITY

GENOVA

STARTERS

SOUP

A DAILY SELECTION FROM FRESH INGREDIENTS

CAESAR SALAD

HEARTS OF ROMAINE, HOUSEMADE DRESSING, CROSTINI AND PARMESAN SHARDS

ENTRÉE

CHOICE OF ONE

SEARED HALIBUT

HERB CRUSTED COMPLIMENTED WITH EGGPLANT RAGU

PAN ROASTED CHICKEN BREAST

WITH PAN GRAVY AND RHUBARB CHUTNEY

LEMON THYME LINGUINE

SAUTEED WITH PORCINI, ASPARAGUS SPEARS, ROMA TOMATOES
AND SHAVED PARMESAN

ALL ENTRÉES ARE SERVED WITH FRESH VEGETABLES

DESSERT

RICOTTA CHEESECAKE

MINI CHEESE CAKE, DELICATELY TEXTURED WITH A HINT OF ORANGE, DECORATED WITH ORANGE PEEL, WHIPPED
CREAM AND RASPBERRY COULIS

\$38.95

PRICE INCLUSIVE OF NON ALCOHOLIC BEVERAGES TO INCLUDE COFFEE, TEA, SODAS AND ICED TEA
ALL PRICES WILL INCUR A 6% STATE SALES TAX AND 18% GRATUITY

PRIVATE DINING ROOM ACCOMMODATES UP TO 40 GUESTS

NAPOLI

STARTERS

SOUP

A DAILY SELECTION FROM FRESH INGREDIENTS

AGIO SALAD

CIRCUS FRISEE, BIB LETTUCE, OLIVES, CANDIED WALNUTS
ROMAINE HEARTS, SHAVED PARMESAN, BALSAMIC VINAIGRETTE

INTERMEZZO

CHEF'S SELECTION OF SORBET

ENTRÉE

CHOICE OF ONE

SWORDFISH PICCATÀ

SEARED IN A PARMESAN CRUST, LEMON CAPER BEURRE BLANC

VEAL CUTLET MARSALA

PAN SEARED SCALOPPINI WITH MUSHROOMS AND MARSALA WINE

ORECCHIETTE PASTA

WITH SWEET SPRING PEAS, SUNDRIED TOMATO, MASCARPONE AND SAGE

ALL ENTRÉES ARE SERVED WITH FRESH VEGETABLES

DESSERT

CASSATA

TRADITIONAL SICILIAN FAVORITE WITH A HEART OF CHOCOLATE GELATO AND SEMIFREDDO WITH CANDIED FRUIT

\$44.95

PRICE INCLUSIVE OF NON ALCOHOLIC BEVERAGES TO INCLUDE COFFEE, TEA, SODAS AND ICED TEA
ALL PRICES WILL INCUR A 6% STATE SALES TAX AND 18% GRATUITY

PRIVATE DINING ROOM ACCOMMODATES UP TO 40 GUESTS

TORINO

STARTERS

SOUP

A DAILY SELECTION FROM FRESH INGREDIENTS

AGIO SALAD

SALAD OF BABY SPINACH, ARUGULA, PORCINI MUSHROOM
DRIED PROSCIUTTO AND OREGANO VINAIGRETTE

INTERMEZZO

CHEF'S SELECTION OF SORBET

ENTRÉE

CHOICE OF ONE

FILET OF FLOUNDER

STUFFED WITH CARAMELIZED CIPOLLINI, WILD MUSHROOMS, CREAMED SPINACH AND LEMON WINE SAUCE

FILET MIGNON

GRILLED TO PERFECTION, IN PORT WINE REDUCTION TOPPED WITH GORGONZOLA SAUCE

RAVIOLI

PORTOBELLO AND FENNEL FILLED, ROASTED PEPPER PESTO AND PARMESAN SHARDS

ALL ENTRÉES SERVED WITH FRESH VEGETABLES

DESSERT

CHOCOLATE SOUFFLÉ

MOIST CHOCOLATE CAKE WITH A HEART OF CREAMY RICH CHOCOLATE

\$49.95

PRICE INCLUSIVE OF NON ALCOHOLIC BEVERAGES TO INCLUDE COFFEE, TEA, SODAS AND ICED TEA
ALL PRICES WILL INCUR A 6% STATE SALES TAX AND 18% GRATUITY

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VENEZIA

FAMILY STYLE DINNER

APPETIZERS

AGIO BRUSCHETTA

BROILED WITH FRESH GARLIC, SWEET BUTTER AND PARSLEY; TOMATO AND RICOTTA FONDUE FOR DIPPING

FRIED CALAMARI

FRESH TOMATO SAUCE AND LEMON AIOLI FOR DIPPING

ENTRÉES

BEEF TENDERLOIN MEDALLIONS

OYSTER MUSHROOM AND RED WINE REDUCTION

CHICKEN SALTIMBOCCA

FRESH SAGE & PROSCIUTTO BRAISED IN WHITE WINE

SEARED SEA BASS

WITH LEMON BUERRE BLANC

SIDES

ROASTED FINGERLING POTATOES, BROCCOLINI, ASPARAGUS

DESSERT

CHOCOLATE DECADENT CAKE

SEASONAL FRESH FRUIT DRIZZLED WITH PASSION FRUIT NECTAR
PISTACHIO BOMB CRÈME ANGLAISE

\$54.95

PRICE INCLUSIVE OF NON ALCOHOLIC BEVERAGES TO INCLUDE COFFEE, TEA, SODAS AND ICED TEA
ALL PRICES WILL INCUR A 6% STATE SALES TAX AND 18% GRATUITY

PRIVATE DINING ROOM ACCOMMODATES UP TO 40 GUESTS