

Per Incominciare

Choose One

Tonno

Ahi tuna tartar, organic avocado, red onions, capers and balsamic reduction

Antipasto Ca Del Sole

A selection of appetizers

Burrata

Creamy mozzarella, Parma prosciutto, arugula, extra virgin olive oil

Calamari

Fried tender calamari, zucchini, Venetian lemon sauce

Cesare

Baby romaine, croutons, shaved grana, Caesar dressing

Insalata di Mare

Clams, mussels, shrimp, jumbo sea scallops, cannellini beans, lemon dressing

Barbabietole

Roasted beets, baby greens, herbed goat cheese, sherry vinaigrette, caramelized pecans and breadsticks

Caprino

Belgian endive, baby arugula, "Redwood Hill Farm" goat cheese, oven-dried grapes, caramelized pecans, aged balsamic vinegar

Carciofi

Fresh baby artichoke hearts and arugula tossed with lemon dressing and shaved parmesan

Pasta

Any of the pastas can be served as a middle course family style (\$7 per person) or as an entrée

Mezzelune 34

Half-moon shaped pumpkin raviolis, butter, sage, parmesan cheese

Pasticcio 34

Chicken lasagna, béchamel, light tomato sauce, mushrooms, parmesan cheese crust

Tortelli di Manzo 36

Handmade tortelli filled with braised beef and thyme, butter and parmesan cheese

Tortelloni Aragoste 38

Lobster tortelloni, saffron broth

Rigatoni alla Buttera 34

Thick pasta, roasted pork sausages, peas, tomato-cream sauce

Gnocchi 34

Soft potato dumplings, mushrooms, peas, light tomato sauce, parmesan cheese

Risotto 36

Risotto of the day

Penne Arrabiata 32

Penne, spicy tomato-rosemary sauce

Secondi

Choose Three

Stufato 39

Spicy fish soup made with scallops, clams, mussels, shrimp, calamari, St. Barbara prawn and garlic bread

Salmone 37

Pan roasted organic Scottish salmon with Prosecco white wine sauce

Lupe de Mere 39

Sauteed Lupe de Mere filet, artichoke, mustard sauce

Pollo 38

Grilled marinated whole boneless corn-fed chicken, lemon zest, herb sauce

Battuta di Pollo 37

Grilled pounded chicken breast, rosemary, garlic

Delizia di Vitello 41

Veal scaloppini folded with Fotina cheese, Parma ham, asparagus sauce

Tagliata di Manzo 38

Grilled flat iron steak, shaved parmesan, herb sauce

Maiale 39

Pan sautéed pork chop porcini mushrooms, diced pumpkin, finished with rosemary

Ossobuco 41

Veal shank braised in white wine and fresh herbs; saffron risotto and gremolada

Filetto 48

Grilled filet mignon, Chianti reduction

Dolci

Choose One

Tiramisú

Ladyfinger cookies, espresso coffee, mascarpone cheese

Strudel

Warm apple, raisin and pine nut strudel, whipped cream

Cioccolato

Warm chocolate and almond cake, vanilla sauce

Bavarese al Cocco

Coconut Bavarian cream, light homemade mango puree

Pasticceria

Selection of homemade cookies

Zuppa di Cioccolato Bianco

White chocolate "soup", vanilla gelato, pistachios, shaved dark chocolate

Profiteroles

Cream puffs filled with gelato, chocolate sauce

Formaggi

Italian cheeses, dried fruits, chestnut honey or fruit compote
(Add \$2.00 per person)

Price includes: Appetizer, Entrée, Dessert, Coffee



Passed hors d'oeuvres

Additional selections will be charged \$3 each per person

Crostini

Toasted fresh baguette served with:

- Smoked salmon, goat cheese and capers
- Genovese pesto, grilled shrimp and zucchini
- Parma prosciutto and burrata cheese
- Mushrooms and melted taleggio cheese
- Ahi tuna tartare, capers, olives, anchovies
- Roasted pear and gorgonzola
- Diced fresh tomatoes, garlic, basil and olive oil

Arancini di riso:

- With beef ragout and mozzarella cheese (marinara sauce)
- Saffron and seasonal vegetables

Skewers:

- Chicken and vegetable served with spicy tomato sauce
- Jumbo shrimp served with barbecue sauce
- Cherry tomato and fresh mozzarella skewers
- Chicken tenders with sundried tomato dressing

- Crab cake with Venetian lemon sauce
- Chicken meatballs with spicy tomato sauce
- Calzoni, puff pastry layered with fontina cheese, ham and mushroom sauce
- Baked spinach cake with layers of puff pastry
- Assorted pizza
- Belgian endive, goat cheese and caramelized pecan
- Tramezzini: mini milk bread sandwiches

Desserts

- Assorted homemade cookies
- Berry tart with pastry cream
- Profiteroles filled with vanilla Chantilly cream
- Chocolate-dipped strawberry
- Handmade mini cannoli filled with Chantilly cream
- Tiramisu