

**Dinner Option #1 $55 per person**

**Appetizers**

**(Choose 2)**

FRIED FETA roasted tomato & oregano sauce GF

MINI CRISPY EGGPLANT & BURRATA tomato-basil pesto sauce GF

SICILIAN- STYLE MEATBALLS mozzarella, currants, pine nuts, tomato conserva GF

SPICY GARLIC SHRIMP CROSTINI calabrian chile, toasted garlic, olive oil (GF AVAILABLE )

ARTICHOKE & RICOTTA CROSTINI black truffle, lemon (GF AVAILABLE) vegan option

WARM MUSHROOM CROSTINI fontina fondue, parsley (GF AVAILABLE)

###### **SALADS**

###### **( Choose 2)**

CHOPPED GREEK-ISH” SALAD

baby romaine leaves, cucumber, hot pickled peppers, cherry tomatoes, cured black olives,

falafel- spice roasted chickpeas, feta, lemon-oregano dressing

BABY KALE & ROMAINE “CAESAR”- (v)

roasted garlic- lemon dressing, parmesan, parsley, ciabatta croutons

BABY ARUGULA & RADICCHIO

 black figs, gorgonzola, hazelnuts, balsamic

###### **ENTREES**

###### **(Choose 2)**

PAN ROASTED CHiCKEN BREAST - GF

charred tomatoes, spring leeks, olives, fingerling potatoes, herbs de provence, white wine jus

WOOD GRILLED PETITE FILET & HAND CUT FRIES- GF

house- pickled red onions, demi glace

PAN SEARED SALMON GF

 charred escarole, gigante beans, oven dried tomatoes, lemon-caper aioli,

 RIGATONI MEZZE

 tomato basil parmesan cream (vegetarian) GFO

BRAISED LAMB CANNELLONI

hand made pasta, colorado lamb bolognese, fontina fonduta, tomato-rosemary sugo

PAN ROASTED MEDITERRANEAN SEA BASS- GF

crushed red potatoes, feta, celery, capers, olives, herb vinaigrette

###### **DESSERTS**

**Choose 1**

ESPRESSO CREME BRULEE

 chocolate covered espresso beans

FLOURLESS CHOCOLATE CAKE

vanilla whipped cream, amarena cherries

RASPBERRY PANNA COTTA

 fresh berries, honey



**Dinner Option #2 $65 per person**

**Appetizers**

**(Choose 3)**

FRIED FETA roasted tomato & oregano sauce GF

MINI CRISPY EGGPLANT & BURRATA tomato-basil pesto sauce GF

SICILIAN- STYLE MEATBALLS mozzarella, currants, pine nuts, tomato conserva GF

SPICY GARLIC SHRIMP CROSTINI calabrian chile, toasted garlic, olive oil (GF AVAILABLE )

ARTICHOKE & RICOTTA CROSTINI black truffle, lemon (GF AVAILABLE) vegan option

WARM MUSHROOM CROSTINI fontina fondue, parsley (GF AVAILABLE)

###### **SALADS**

######  **(Choose 2)**

CHOPPED GREEK-ISH” SALAD

baby romaine leaves, cucumber, hot pickled peppers, cherry tomatoes, cured black olives,

falafel- spice roasted chickpeas, feta, lemon-oregano dressing

BABY KALE & ROMAINE “CAESAR”- (v)

roasted garlic- lemon dressing, parmesan, parsley, ciabatta croutons

BABY ARUGULA & RADICCHIO

 black figs, gorgonzola, hazelnuts, balsamic

###### **ENTREES**

###### **Choose 3**

PAN ROASTED CHiCKEN BREAST - GF

charred tomatoes, spring leeks, olives, fingerling potatoes, herbs de provence, white wine jus

WOOD GRILLED PETITE FILET & HAND CUT FRIES- GF

house- pickled red onions, demi glace

PAN SEARED SALMON GF

 charred escarole, gigante beans, oven dried tomatoes, lemon-caper aioli,

 RIGATONI MEZZE- tomato basil parmesan cream (vegetarian) GFO

BRAISED LAMB CANNELLONI

hand made pasta, colorado lamb bolognese, fontina fonduta, tomato-rosemary sugo

PAN ROASTED MEDITERRANEAN SEA BASS- GF

crushed red potatoes, feta, celery, capers, olives, herb vinaigrette

###### **DESSERTS**

**Choose 2**

ESPRESSO CREME BRULEE

 chocolate covered espresso beans

FLOURLESS CHOCOLATE CAKE

vanilla whipped cream, amarena cherries

RASPBERRY PANNA COTTA

 fresh berries, honey