

MENU

RECEPTION

Antipasti

Nonna's Meatballs Pomodoro & Ricotta Salata

Classic Bruschetta

Mionetto Luxury Prosecco Superiore Valdobbiadene



FIRST COURSE

Mixed Greens Salad with Arugula, Pearl Mozzarella, Roasted Peppers, Ciabatta Croutons & Honey-Red Wine Vinaigrette

Castello di Monsanto Fabrizio Bianchi Selection Chardonnay

SECOND COURSE

Rigatoni Pasta* with Slow-Roasted Tomatoes and a Light Cream Basil Pistou

Mon Rosso Chianti DOCG

THIRD COURSE

Tuscan Braised Short Ribs with Roasted Garlic Mashed Potatoes, Roasted Maitake Mushroom & Vegetables, Crispy Onions & Natural Au Jus

Vegetarian

Eggplant Rollatini stuffed with Ricotta Impastata and baked with House Marinara

Vegan

Grilled Napoleon Stack with Layered Vegetables & Tofu with Balsamic Glaze

Castello di Monsanto Chianti Classico Riserva

FOURTH COURSE

Gelato

Venetian Table of Assorted Desserts, Cannolis & Pastries

iHeart Moscato



ALL COURSES ARE GLUTEN FREE

WITH THE EXCEPTION OF DINNER ROLLS & VENETIAN TABLE DESSERTS

*Gluten Free Pasta Available Upon Request