

The Riviera Village Menu \$47 PER PERSON

All courses are served family style
Price per person includes one fountain beverage per guest (sprite, coke, diet coke, lemonade)



First Course: Pre-Select One Dish

FOCACCIA. Warm rosemary focaccia bread fresh out of the oven

BRUSSELS & BALSAMIC. Crispy Brussels sprouts, sautéed pancetta, rosemary croutons, balsamic sauce

Second Course: Pre-Select One Dish

CAESAR FRITTO. Chopped romaine lettuce, crispy parmesan cheese, crushed croutons, Caesar vinaigrette

SOUP OF THE DAY.

Third Course: Pre-Select Two Dish

TORTELLONI al LIMONE. Spinach and ricotta stuffed pasta, lemon - cream sauce, parmesan cheese

RIGATONI al PESTO. Rigatoni pasta, free range grilled chicken, Di Stefano burrata, toasted pine nuts, basil - pesto sauce

LASAGNA NAPOLETANA. Pasta sheets, grass fed ground beef & Berkshire ground pork, crispy spinach parmesan - cream sauce

Fourth Course: Pre-Select One Dish

CANNOLI CHEESECAKE. Ricotta cream, chocolate chunks, cannoli crust, chocolate sauce

BUDINO di PANE. Warm brioche bread pudding, cinnamon & sugar, vanilla sauce, powdered sugar

The Malaga Cove Menu \$57 PER PERSON

All courses are served family style
Price per person includes one fountain beverage per guest (sprite, coke, diet coke, lemonade)

First Course: Pre-Select One

FOCACCIA. Warm rosemary focaccia bread fresh out of the oven

CALAMARI. Lightly fried calamari & lemon wheels, lemon aioli

POLPETTE con POLENTA. Grandma Dotty's mini meatballs, spicy tomato sauce, crispy polenta, parmesan - cream sauce

Second Course: Pre-Select One

FARRATA. Wild arugula, farro & quinoa with pesto, pistachio, sliced avocado, burrata cheese, basil infused olive oil

CAESAR FRITTO. Chopped romaine lettuce, crispy parmesan cheese, crushed croutons, Caesar vinaigrette

Third Course: Pre-Select Two

COTOLETTA DI CHECCA. Parmesan crusted chicken, lemon butter sauce, tomato checca, pastina, crispy spinach

CARBONARA. Spaghettoni pasta, garlic sautéed shrimp, pancetta, egg yolk, parmesan - cream sauce

MELANZANE di CHECCA. Parmesan crusted eggplant, lemon - butter sauce, tomato checca, pastina, sautéed baby spinach

GEMELLI con OXTAIL. Gemelli pasta, braised oxtail, crimini mushrooms, wilted arugula, herbed breadcrumbs, rafano sauce

LA GRIGLIA. Sustainable grilled salmon, garlic - herb sauce, farro and quinoa with pesto, grilled asparagus

Fourth Course: Pre-Select One

CANNOLI CHEESECAKE. Ricotta cream, chocolate chunks, cannoli crust, chocolate sauce

BUDINO di PANE. Warm brioche bread pudding, cinnamon & sugar, vanilla sauce, powdered sugar

The Lunada Bay Menu \$76 PER PERSON

All courses are served family style
Price per person includes one fountain beverage per guest (sprite, coke, diet coke, lemonade)

First Course: Pre-Select One

CRAB ARANCINI. Crispy arborio rice balls, lump crab, breadcrumbs, tomato - cream sauce

CALAMARI. Lightly fried calamari & lemon wheels, lemon aioli

POLPETTE con POLENTA. Grandma Dotty's mini meatballs, spicy tomato sauce, crispy polenta, parmesan - cream sauce

BEEF CAPRESE. Heirloom tomatoes, buffalo mozzarella, red beets, basil oil

Second Course: Pre-Select One

FARRATA. Wild arugula, farro & quinoa with pesto, pistachio, sliced avocado, burrata cheese, basil infused olive oil

HEARTS OF PALM. Wild arugula, avocado, hearts of palm, capers, pine nuts, parmesan cheese, balsamic vinaigrette

Third Course: Pre-Select Two

PESCE al PISTACHIO. Pistachio crusted halibut, lemon pesto, sautéed kale, mascarpone mashed potatoes

BRASATO. Brunette Downs grass fed short rib, mascarpone mashed potatoes, sautéed broccolini

LOBSTER BUCATINI. Bucatini pasta, seared lobster tail & claw meat, asparagus, cherry tomatoes, lemon - cream sauce

GNOCCHI con TARTUFO. Gnocchi, handmade sausage, kale, crimini mushrooms, black truffle, white wine sauce, truffle oil

LA GRIGLIA. Sustainable grilled salmon, garlic - herb sauce, farro and quinoa with pesto, grilled asparagus

RISOTTO DI MAIS. Wild sea scallops, sweet corn risotto, pancetta, balsamic glaze

Fourth Course: Pre-Select One

CANNOLI CHEESECAKE. Ricotta cream, chocolate chunks, cannoli crust, chocolate sauce

BUDINO di PANE. Warm brioche bread pudding, cinnamon & sugar, vanilla sauce, powdered sugar