

## 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 MARSALA.** Pasta sheets, handmade sausage, crimini & porcini mushroom, ricotta & parmesan cheese, marsala - 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.** Spaghettini 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

**KALE & QUINOA.** Local kale, quinoa, garbanzo beans, cherry tomatoes, cucumbers, feta cheese, sliced almonds, lemon vinaigrette

**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, risotto, crimini mushrooms, fresh herbs

**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

**PISTACHIO CASARECCE.** Casarecce pasta, scallops, zucchini, sun dried tomatoes, Di Stefano burrata, pistachio, basil - pesto sauce

## 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