

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. Sautéed 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

SEASONAL LASAGNA. Contact us to find out what this season's lasagna is

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 con GAMBERI. Lightly fried calamari, shrimp, & lemon wheels, lemon aioli

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

Second Course: Pre-Select One

FINNOCHIO Wild arugula, shaved fennel, shaved parmigiano cheese, lemon EVOO

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 RAFANO. Gemelli pasta, braised shortrib, crimini mushrooms, wilted arugula, herbed breadcrumbs, parmesan - horseradish 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 con GAMBERI. Lightly fried calamari, shrimp, & lemon wheels, lemon aioli

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

POLIPO. Sliced Spanish Octopus, cannellini beans, fresh basil, cherry tomatoes, lemon, garlic

Second Course: Pre-Select One

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

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 ribs, crimini mushrooms, sauteed green beans, mascarpone mashed potatoes

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

DEL MARE. Linguini pasta, halibut, lobster, shrimp, scallops, capers, green Italian olives, cherry tomatoes, spicy tomato 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