



# LUNCH MENU ONE

Lunch is served with house made bread  
Guests will be presented with a printed menu at event and choose from the following

## FIRST COURSE

\*Please choose two\*

### CAESAR SALAD

Romaine hearts, classic dressing, parmesan, herbed croutons

### TOMATO BASIL BISQUE

Parmesan, herbed croutons, fresh chives

## SECOND COURSE

\*Please choose two\*

### CHICKEN SANDWICH

Lemon-rosemary chicken, applewood bacon, mozzarella, heirloom tomato, frisee, basil pesto aioli

### GRILLED SALMON SALAD

Frisee, arugula, dried cranberries, citrus segments, blackberries, strawberry champagne vinaigrette

### GRILLED VEGETABLE SANDWICH

Rosemary & Olive Oil focaccia bread, grilled summer vegetables, mozzarella, pimento-herb aioli

### LUMACHE ALLA CARBONARA

Black pepper, black truffle, pancetta, peas

### RIGATONI BOLOGNESE

Veal and beef ragu, parsley, shaved parmesan

## DESSERT

HOUSEMADE GELATO OR  
BUTTERSCOTCH BUDINO

**\$30 per person**



# LUNCH MENU TWO

Lunch is served with house made bread  
Options from Lunch Menu One also available for selection  
Guests will be presented with a printed menu at event and choose from the following

## FIRST COURSE

\*Please choose two\*

### CAESAR SALAD

Romaine hearts, classic dressing, parmesan, herbed croutons

### ARUGULA SALAD

Shaved root vegetables, raspberry, parmesan, pistachio, tarragon prosecco vinaigrette

### TOMATO BASIL BISQUE

Parmesan, herbed croutons, fresh chives

## SECOND COURSE

\*Please choose three\*

### THE PIEDMONTESE

Thinly sliced Piedmontese beef, fontina-pecorino cheese sauce, sautéed mushrooms, roasted red peppers, caramelized onions

### GRILLED SALMON SALAD

Arugula, dried cranberries, citrus segments, blackberries

### TORCHIO ALLE GAMBERETTI

Shrimp, marinated baby heirloom tomatoes, white wine, butter, chive oil

### RIGATONI FRA DIAVOLO

Spicy pomodoro sauce, heirloom tomato, pecorino,  
choose for party either: House made Italian sausage or Shrimp

### STEAK SALAD

Arugula, red onion, cherry tomato, cremini mushrooms, blackberry, parmesan, grilled lemon vinaigrette

## DESSERT

Guest's choice of:

**SOLSTICE CHOCOLATE TORTE  
OR HOUSEMADE GELATO**

**\$35 per person**