

## Take Out Family Style Meals

### Antipasti by pieces

#### 30 pieces per platter

Caprese Skewers .....	\$60
<i>Fresh Bufala Mozzarella, baby heirloom cherry tomatoes, fresh basil, balsamic reduction.</i>	
Classic Bruschetta .....	\$60
<i>Herbs toasted baguette bread, Roma tomatoes, sweet basil, garlic and extra virgin olive oil.</i>	
Ahi Tuna Rolls .....	\$60
<i>Seared sashimi grade ahi tuna, red sweet onion, avocado, baby greens, spicy alioli in a sundried tomato tortilla.</i>	
Seared Ahi Tuna & Cucumber .....	\$70
<i>Sashimi grade Yellow Fin Ahi Tuna over baby organic greens, cucumber, cut tomatoes, carrots, soy ginger vinaigrette.</i>	
Jumbo Shrimp (Cold) .....	\$90
<i>Jumbo blue wild gulf prawn chilled and served with our house made cocktail sauce.</i>	
Prosciutto Wrapped Prawns .....	\$120
<i>Jumbo blue wild gulf prawn wrapped in prosciutto, housemade aged balsamic reduction.</i>	

### Antipasti Platters

Small Serves 4-6

Large Serves 8-10

Mozzarella Caprese .....	\$30	\$50
<i>Fresh buffalo mozzarella, sliced tomatoes, fresh basil, extra virgin olive oil.</i>		
Vegetable Crudités .....	\$30	\$50
<i>Fresh local mixed vegetables, house-made ranch.</i>		
Cheese & Frutta Platter .....	\$50	\$90
<i>A selection of cheeses and dry fruits &amp; crackers.</i>		
Antipasto Italiano .....	\$60	\$110
<i>Fresh buffalo mozzarella, Prosciutto, salami, provolone, roasted bell peppers, Roma tomatoes.</i>		

### Salad Platters

Brio Salad .....	\$30	\$50
<i>Organic baby greens, buttery toasted almonds, fresh strawberries, feta cheese, balsamic vinaigrette.</i>		
Classic Caesar Salad .....	\$30	\$50
<i>Heart of romaine lettuce, freshly made house croutons,</i>		
Chopped Salad .....	\$40	\$70
<i>Romaine lettuce, Italian salami, gorgonzola, tomatoes, sweet peas, red onions, house made balsamic dressing.</i>		

### Veggies & Sides

Oven Roasted Potatoes .....	\$30	\$50
<i>Fresh garlic, Rosemary, sea salt &amp; extra virgin olive</i>		
Broccoli .....	\$40	\$70
<i>Sautéed with garlic &amp; extra virgin olive oil.</i>		
Risotto Parmigiano .....	\$50	\$90
<i>Italian Arborio rice, parmigiano reggiano, sweet butter.</i>		
Grilled Vegetable Garlic & Olive Oil .....	\$50	\$90
<i>Fresh local vegetables, sea salt, extra virgin olive oil, garlic alioli, served cold.</i>		

### Breads

Herbs Garlic Bread .....	\$20	\$30
<i>Toasted Italian bread with our house blend of garlic &amp; herbs butter.</i>		
Baguette al Forno .....	\$20	\$30
<i>Freshly baked European style bread served with house garlic alioli.</i>		

### Desserts

Cannoli Classico .....	\$3 Each	Min. 12
<i>Pastry shell stuffed with a filling of whipped ricotta, lemon zest &amp; chocolate chips.</i>		
Limoncello Torta di Sorrento .....	\$30	\$50
<i>Hand-made Limoncello cheesecake, topped with freshly made whipped cream &amp; fresh berries compote.</i>		
Tiramisu Napoletano .....	\$30	\$50
<i>Espresso soaked ladyfingers dipped in rum, marsala, creamy mascarpone cheese, served with a dusting of cocoa powder.</i>		

## Take Out Family Style Dinner

### Secondi Piatti

Small Serves 4-6    Large Serves 8-10

<b>Penne Primavera</b> .....	\$45	\$85
<i>Fresh seasonal vegetables, garlic, fresh herbs, Roma tomatoes, extra virgin olive oil.</i>		
<b>Baked Ziti</b> .....	\$50	\$90
<i>Freshly baked pasta, house made ragu sauce, buffalo mozzarella parmiggiano reggiano</i>		
<b>Spaghetti &amp; Meatball</b> .....	\$60	\$110
<i>Meatball served atop spaghetti marinara sauce.</i>		
<b>Penne Donatella</b> .....	\$60	\$110
<i>Grilled chicken breast, field mushrooms, sun-dried tomatoes, finished, light tomato creamy sauce.</i>		
<b>Lasagna Bolognese</b> .....	\$60	\$110
<i>Layered with our famous Bolognese sauce, ricotta, parmiggiano reggiano, melted mozzarella cheese</i>		
<b>Lasagna Vegetariana</b> .....	\$60	\$110
<i>Freshly baked pasta, roasted seasonal vegetables, buffalo mozzarella, ricotta cheese, pomodoro sauce.</i>		
<b>Penne con Salsiccia Italiana</b> .....	\$60	\$110
<i>Tossed with grilled Italian sausages, mushrooms, sweet peas, spicy marinara sauce.</i>		
<b>Polpette Napoletane</b> .....	\$60	\$110
<i>Hand-made meatball with our house made marinara sauce.</i>		
<b>Pollo al Vino Bianco</b> .....	\$60	\$110
<i>Chicken breast, pan seared, finished with chardonnay lemon sage sauce.</i>		
<b>Pollo Marsala</b> .....	\$60	\$110
<i>Pan seared chicken breast served in a marsala mushroom reduction.</i>		
<b>Pollo Parmiggiana</b> .....	\$70	\$130
<i>Chicken breast Tuscany breading, glazed with marinara sauce and mozzarella.</i>		
<b>Filet of Sole</b> .....	\$60	\$110
<i>Pan roasted filet of Dover Sole with a buttery Champagne citrus sauce.</i>		
<b>Salmone al Vino Bianco</b> .....	\$70	\$120
<i>Grilled fresh wild Scottish salmon topped with a garlic lemon Chardonnay sauce.</i>		
<b>Risotto Scampi</b> .....	\$75	\$140
<i>Jumbo wild pacific blue shrimp, fresh garlic, shallots, tomatoes, Italian herbs, white wine buttery sauce.</i>		
<b>Scampi Positano</b> .....	\$90	\$170
<i>Jumbo wild pacific blue shrimp sautéed with heirloom cherry tomatoes, sliced garlic, shallots, Italian herbs, white wine buttery sauce. served with your choice of pasta or risotto.</i>		
<b>Filet Mignon Peppercorn</b> .....	\$110	\$210
<i>Beef tenderloin tips over fettuccini, green peppercorn sauce. (Stroganoff style)</i>		
<b>Filet Mignon Medallions</b> .....	\$120	\$230
<i>Medallions of beef tenderloin, Italian herbs, roasted garlic, wild mushrooms sauce.</i>		