



2017 Lunch Banquet Menus

Kim Maniero

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760 670-7173

Menu A

\$35.00 per person

Plus 20% service charge and tax

Menu B

\$30.00 per person

Plus 20% service charge and tax



Menu A

Primi Piatti

Insalata di Cesare

Hearts of Romaine lettuce and tossed with traditional Caesar dressing, croutons and topped with shaved Parmigiano-Reggiano.

Secondi Piatti

Choice of:

Cappellacci di Zucca

Homemade hat shaped pasta filled with butternut squash, walnuts, ricotta and Parmigiano. Finished with brown butter, sage and a touch of marinara.

Prime Rib Panino

Oven-roasted prime rib sliced and served with hot au jus and horseradish cream on ciabatta bread.

Spaghetti alle Vongole Veraci

Fresh Manila clams in the shell, sautéed with olive oil, garlic, chili flakes and white wine, sprinkled with fresh chopped parsley.

Pollo Marsala

Chicken breast sautéed with wild mushrooms and Marsala wine. Served with spaghetti aglio e olio and vegetables.

Pesce del Giorno

(Fish of the day)

Dolce

Tiramisu or Gelato



**Add 8 oz. choice Filet Mignon \$15.00 charge*

Menu B

Primi Piatti

Insalata alla Vigilucci

*Organic mixed greens, tomatoes, carrots, cucumbers,
and gorgonzola cheese tossed in a balsamic vinaigrette dressing.*

Secondi Piatti

Choice of:

Penne alla Vodka con Porcini

In a light cream tomato sauce sautéed with vodka and Porcini mushrooms.

Lasagna Pugliese

*Fresh homemade pasta filled with mortadella, Parmigiano,
fresh mozzarella and besciamella sauce.*

Pollo al Marsala

*Chicken breast sautéed with wild mushrooms and Marsala wine.
Served with spaghetti aglio & olio and vegetables.*

Dolce

Tiramisu