



## BREAKFAST

**CROISSANT \$4**  
**ALMOND CROISSANT \$4.75**  
**CREAM CHEESE JALAPEÑO CROISSANT \$4.75**  
**HAZELNUT PRALINE CROISSANT \$5**  
**BREAD PUDDING \$7**

**CHOCOLATE CROISSANT \$4.5**  
**CHOCOLATE ALMOND CROISSANT \$5**  
**CINNAMON ROLL \$4.5**  
**HAM AND COMTE CHEESE CROISSANT \$7**

## PLATTERS FOR 10PPL

**SALMON PLATTER \$150**  
 Smoked salmon, cream cheese, onions, capers, lemon served with bread  
**CHARCUTERIE & CHEESE PLATTER \$180**  
 Truffle gran biscotto ham, San Daniele prosciutto 18 month, bresaola, Reggiano parmesan DOP, truffle pecorino

## CHEF EGGS STATION

**EGG STATION 15pp**  
 Price per person  
 – additional \$6 for truffles

**CHEF FEES FOR 2 HOURS \$155**

## QUICHES 10 INCH

**QUICHE LORRAINE \$62**  
 Ham and comte cheese quiche (sliced or whole)  
**SPINACH QUICHE \$59**  
 Spinach and ricotta quiche  
**CHICKEN TRUFFLE QUICHE \$75**  
 Chicken breast, truffle sauce, mozzarella topped with sliced truffle (sliced or whole)

## LUNCH

**MINISTRONE SOUP \$6**  
 Penne, carrots, onions, celery and tomatoes  
**GF GLUTEN FREE VEGGIE PASTA SALAD \$13**  
 Gluten free Fusilli, tomatoes confit, grilled artichokes, marinated red peppers and basil  
**MEDITERRANEAN SALAD \$13**  
 Campari tomatoes, Feta, onions, red peppers, cucumber, fresh basil, lemon herbs de Provence vinaigrette  
**ANTIPASTI \$17**  
 Marinated grilled red peppers, artichokes, sundried tomatoes, truffle gran biscotto ham & stracciatella  
**TARTE TATIN DU CHEF \$8**  
 Cherry tomatoes tarte tatin, aged balsamic and olive oil  
**ROLL MOP \$24**  
 Prosciutto San Daniel, arugula and parmesan, lemon herbs de Provence vinaigrette/ price for 12 rolls  
**VEGGIE TARTAR VERRINE \$6**  
 Tomato avocado tartar, lemon herbs de Provence vinaigrette  
**FRITTO \$9**  
 Phyllo filled prosciutto san Daniele, mozzarella di buffala campana and basil  
**TRUFFLE ARANCINI \$6**  
 Arancini wild mushroom and truffles

**PENNE PESTO STRACCIATELLA \$12**  
 Penne, pesto sauce with stracciatella and fresh basil  
**PENNE SALAD \$13**  
 penne, parmesan cream, chicken breast, cherry tomatoes, shaved parmesan and basil  
**CHARCUTERIE & CHEESE PLATE \$18**  
 Truffle gran biscotto ham, San Daniele prosciutto 18 month, bresaola, Reggiano parmesan DOP, truffle pecorino  
**MELANZANE ALLA PARMIGIANA \$8**  
 Eggplant, melted mozzarella, tomato sauce  
**TOMATO CARPACCIO \$10**  
 Tomato carpaccio, stracciatella, shaved parmesan, balsamic glaze and lemon herbs de Provence vinaigrette  
**SALMON VERRINE \$7**  
 Marinated smoked salmon, avocado tartar, garlic, cream cheese and dill  
**FARCI \$13**  
 Stuffed zucchini with beef and veal with tomato sauce/ price for 3 farcis  
**VITELLO TONNATO \$12**  
 Veal sliced with capers Tuna and anchovies sauce  
**TOMATO ARANCINI \$6**  
 Arancini roasted tomatoes, mascarpone and basil



## PASTA

**LUMACHE PINK VODKA SAUCE "Vincent's Favorite" \$17**

Lumache pink sauce, vodka, red pepper flakes, Reggiano parmesan DOP and fresh parsley

**PENNE MARINARA \$14**

Penne tomato sauce and Reggiano parmesan DOP

**PENNE ARRABIATTA \$15**

Penne arrabiatta sauce

**SPAGHETTI AGLIO OLIO \$15**

Spaghetti with olive oil, garlic, parsley and red pepper flakes

**SPAGHETTI CACIO E PEPE \$15**

Spaghetti, butter, creme fraiche, black pepper & Reggiano parmesan DOP

**RIGATONI PESTO STRACCIATELLA \$16**

Rigatoni, pesto sauce, stracciatella, topped with San Daniele prosciutto and fresh basil

**RIGATONI MOZARELLA E POMODORO \$17**

Rigatoni, diced eggplant, mozzarella di Bufala Campana DOP, tomato sauce and fresh basil

**TAGLIATELLE BLACK TRUFFLE \$27**

Tagliatelle, creme fraiche, black truffle, Reggiano parmesan DOP, topped with fresh sliced black truffle

**LUMACHE MARSALA CHICKEN & MUSHROOMS \$21**

Lumache, grilled chicken, Reggiano parmesan DOP, mushrooms in a marsala creamy brown sauce with fresh parsley

**SPAGHETTI RAGU ALLA BOLOGNESE RAGU \$21**

Spaghetti in a beef, pork and veal ragu alla bolognese, tomato sauce, Reggiano parmesan DOP, fresh parsley

**BEEF RAGU PAPPARDELLE \$24**

Pappardelle, slow cook shredded beef with carrots, celery, cumin, red wine, campari tomatoes

**SPAGHETTI CARBONARA \$20**

Spaghetti, pancetta, egg yolk, heavy cream, black pepper, Reggiano parmesan DOP and fresh parsley

**LASAGNA ALLA BOLOGNESE \$22**

Lasagna, bechamel sauce in a beef, pork and veal ragu alla bolognese sauce and mozzarella di Bufala Campana DOP

**LASAGNA TARTUFA \$27**

Lasagna, creme fraiche, mozzarella, truffle paste, mushrooms, Reggiano parmesan DOP topped with fresh sliced black truffle

**RAVIOLI RICOTTA E SPINACI \$24**

Homemade fresh ravioli filled with ricotta cheese and spinach in a marinara sauce and fresh parsley

**TORTELLINI DELLA NONNA \$25**

Homemade fresh tortellini filled with beef and veal ragu

**RAVIOLI AI FORMAGGI \$23**

Homemade fresh ravioli filled with Reggiano parmesan DOP, ricotta, gorgonzola in an parmesan sauce

## SANDWICHES

**SAN DANIEL CLUB \$13**

Ricotta, arugula, prosciutto San Daniele

**TRUFFLE CLUB \$14**

Truffle Ricotta, truffle Prosciutto cotto and arugula

**SMOKED SALMON CLUB \$14**

Smoked salmon, cream cheese, arugula

## DESSERT FOR 10 PPL

**FRUIT PLATTER \$85****TIRAMISU \$75****PEAR ALMOND TART \$75****GF CHOCOLATE MOUSSE PRALINE \$90****NY CHEESECAKE \$75****BERRIES TART \$80****VANILLA FLAN \$80**