



Group Menu "A"

\$40 per guest (taxes & gratuity not included)

**** add hors d'oeuvres platters \$8 per guest***

First Course

Your guests choice of

Mista Salad

artisan baby lettuce, fresh tomato, celery, in house made honey balsamic vinaigrette

Caesar Salad

romaine hearts, crispy pancetta, shaved parmesan cheese, garlic crostini with our homemade Caesar dressing

Chef's Soup creation of the Day

Second Course

Your guests choice of

Chicken alla Parmigiana

lightly breaded chicken scaloppini topped with tomato and basil sauce, baked with a three cheese blend served with pasta in a tomato basil sauce

Stuffed Pasta

ravioli stuffed with butternut squash in a blush tomato sauce with sundried tomato and goat cheese

Salmon Fillet

ginger, maple, lime glazed served with daily potato and seasonal vegetables

Dessert

Tartufo-an Italian ice cream dessert

****Coffee and tea included***

****menu items subject to change***



Group Menu "B"

\$48 per guest (taxes & gratuity not included)

**** add hors d'oeuvres platters \$8 per guest***

First Course

Your guests choice of

Grace's Salad

artisan lettuce, sliced apple, candied walnut, crumbled goat cheese, white balsamic vinaigrette

Caesar Salad

romaine hearts, crispy pancetta, shaved parmesan cheese, garlic crostini with our homemade Caesar dressing

Chef's Soup creation of the Day

Second Course

Your guests choice of

New York Sirloin 8oz

grilled, with a peppercorn and red wine demi, daily potato and seasonal vegetables

Stuffed Pasta

ravioli stuffed with butternut squash in a blush tomato sauce with sundried tomato and goat cheese

Salmon Fillet

ginger, maple, lime glazed served with daily potato and seasonal vegetables

Chicken Scaloppini Limone

in a lemon, garlic sauce served with daily potato and seasonal vegetables

Dessert

Please select one option for your guests

Maple Bourbon Crème Brulée

Tiramisu

****Coffee and tea included***

****menu items subject to change***



Group Menu "C"
\$65 per guest (taxes & gratuity not included)
*** add hors d'oeuvres platters \$8 per guest**

First Course

Your guests choice of

Beet Salad

heritage mixed greens, preserved beets, candied walnuts, sliced avocado, gorgonzola cheese and a cherry port vinaigrette

Shrimp Limoncello

sautéed jumbo tiger shrimp in a Limoncello butter sauce with capers, diced vine ripe tomatoes on toasted rosemary foccacia

Caesar Salad

romaine hearts, crispy pancetta, shaved parmesan cheese, garlic crostini with our homemade Caesar dressing

Chef's Soup creation of the Day

Second Course

Your guests choice of

Filet Mignon 9oz

green Madagascar peppercorn demi served with daily potato and seasonal vegetables

Stuffed Pasta

ravioli stuffed with butternut squash in a blush tomato sauce with sundried tomato and goat cheese

Veal Sorrento

tender veal scaloppini, prosciutto, bocconcini cheese braised in a tomato sauce with spaghetti pasta tossed in basil & parsley oil and garlic

Seafood Fettuccini

shrimps, grilled calamari and mussels in a black olive and caper puttanesca tomato sauce

Dessert

Please select one option for your guests

Lemon Blueberry Cheesecake

Apple Pie Bella Notte with Vanilla Gelato

***Coffee and tea included**

**menu items subject to change*



BELLA NOTTE
RISTORANTE

Traditional Italian Menu

\$55 per guest (taxes & gratuity not included)

Antipasto (served family style)

a variety of grilled vegetables, cured Italian meats, cheeses and olives

First Course

Pasta

penne in a homemade tomato sauce

Second Course

Your guests choice of

Veal Marsala

sautéed veal scaloppini with sautéed mushrooms in a cream and marsala wine demi served daily potato and seasonal vegetables

Salmon Fillet

ginger, maple, lime glazed served with daily potato and seasonal vegetables

Chicken Scaloppini Limone

in a lemon garlic sauce served with daily potato and seasonal vegetables

Dessert

Please select one

Tartufo-an Italian ice cream dessert

Or

An assortment of seasonal fruit platters (served family style)

Coffee and tea included

**menu items subject to change*