

5 Courses

\$75.00 food only

OPTIONAL HORS D'OEUVRES:

Passed Appetizers / (1) \$3.50 (2) \$7.00 (priced per person)

APPETIZER

Antipasto Toscano Platter / *Italian meats*

SALAD

Boucheron Goat Cheese / *apple / truffle / pistachios / mixed greens*

PASTA COURSE

Crispy Potato Gnocchi / *four cheese fondue / burgundy truffle shavings*

Tagliatelle Bolognese / *classic meat sauce*

ENTRÉES

Trout / *sea beans / corn / baby leak / carrot*

Bistecca / *summer vegetables / agro dolce / verde*

Chicken / *Cannellini beans / bok choy / Swiss chard*

DESSERT

Lemon Cake / *fresh berries / Chantilly*

Nicola's

4 Courses

\$65.00 food only

OPTIONAL HORS D'OEUVRES:

Passed Appetizers / (1) \$3.50 (2) \$7.00 (priced per person)

Antipasto Toscano Platter / *Italian meats*

\$25 each (feeds 2 guests)

SALAD

Boucheron Goat Cheese / *apple / truffle / pistachios / mixed greens*

PASTA COURSE

Crispy Potato Gnocchi / *four cheese fondue / burgundy truffle shavings*

Tagliatelle Bolognese / *classic meat sauce*

ENTRÉES

Trout / *sea beans / corn / baby leak / carrot*

Bistecca / *summer vegetables / agro dolce / verde*

Chicken / *Cannellini beans / bok choy / Swiss chard*

DESSERT

Lemon Cake / *fresh berries / Chantilly*

Nicola's

Hors d'Oeuvres

OPTIONAL HORS D'OEUVRES:

Passed Appetizers / (1) \$3.50 (2) \$7.00 (priced per person)

Antipasto Toscano Platter / *Italian meats*

\$25 each (feeds 2 guests)

Cheese Plate / assorted artisanal cheeses

\$25 each (feeds 2 guests)

PASSED APPETIZER OPTIONS

Passed Appetizers / (1) \$7.00 (2) \$14.00 (priced per person)

Lobster Cannoli / *garlic yogurt*

Sweet Breads / *duxelle / Prosciutto di Parma*

'Nduja / *crostini / watercress*

Passed Appetizers / (1) \$3.50 (2) \$7.00 (priced per person)

Veal Meatballs / *tomato sauce*

Caprese / *buffalo mozzarella / grape tomato / basil*

Bruschetta / *smoked mascarpone / mint / pea*

Bruschetta / *chicken liver mousse / olive oil*

Carrot Veloute / *smoked grapes*

Polenta Panisse / *confit tomato*

Crab Cakes / *avocado*

Nicola's

3 Courses

\$55.00 food only

OPTIONAL HORS D'OEUVRES:

Passed Appetizers / (1) \$3.50 (2) \$7.00 (priced per person)

Antipasto Toscano Platter / *Italian meats*

\$25 each (feeds 2 guests)

SALAD

Boucheron Goat Cheese / *apple / truffle / pistachios / mixed greens*

ENTRÉES

Crispy Potato Gnocchi / *four cheese fondue / burgundy truffle shavings*

Tagliatelle Bolognese / *classic meat sauce*

Trout / *sea beans / corn / baby leak / carrot*

Bistecca / *summer vegetables / agro dolce / verde*

Chicken / *Cannellini beans / bok choy / Swiss chard*

DESSERT

Lemon Cake / *fresh berries / Chantilly*

Nicola's