

Cucina Rustica

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Banquet Menus

Thank you for choosing one of my beautiful restaurants for your special occasion event. Our goal is to provide our guests with an unforgettable and flawless experience. For over eighteen years, our clients have depended on us for our delicious food and exceptional service.

The enclosed banquet menus offer a range of set menus at various prices. They can all be enhanced with the addition of a salad course, a pasta course and a dessert sampler. Your desires may be unique so we are very pleased to customize a menu for your special needs.

We also provide wine pairings from our Wine Spectator Award of Excellence wine list, special occasion cakes and pastries, and can help you to create unique table arrangements. We love to refer clients to our list of outstanding photographers, musicians and florists who we use for special occasions.

My award winning Food and Travel Cookbook, "The Elixir of Life" is also available as a keepsake memento of your special time with us.

Buon Appetito!

Lisa Dahl –Executive Chef / Owner

Semplice

\$45

Antipasto

BRUSCHETTA

Roman style grilled ciabatta bread topped with fresh organic tomatoes, basil, garlic and olive oil

ARANCINI

Crispy risotto rice stuffed with spicy pepper, mozzarella and peas served with warm marinara sauce

Entrate

Choice of

CHICKEN PICATTA

Fresh boneless chicken breast sautéed in a delicate lemon-caper and chardonnay sauce

VEGETARIAN LASAGNA *

Vegetarian lasagna with spinach pasta, portobello mushroom ragout, organic spinach & pesto, carrot & red peppers, ricotta, mozzarella and parmesan cheese

PENNE BOOGNESE

Penne pasta with our original and authentic homemade meat sauce

Dolci

Tiramisu & Mini Cannoli

**Eggplant Parmesan may be substituted*

Classico

\$50

Antipasto

PORCINI POLPETTE

Homemade beef meatballs in a delicate porcini cream sauce

BRUSCHETTA

Roman style grilled ciabatta bread topped with fresh organic tomatoes, basil, garlic and olive oil

Entrate

Choice of

POLLO SCARPIELLO

Sautéed chicken breast & spicy Italian artisan sausage with mushrooms and onions in a rustic rosemary Marsala reduction sauce with roasted potatoes

MELANZANE PARMESAN *

Eggplant layered with mozzarella cheese and basil topped with marinara sauce, served with capellini pasta

PENNE ALLA VODKA

Penne pasta with prawns and fresh campari tomatoes in a delicately spiced vodka sauce

Dolci

Tiramisu & Mini Cannoli

**Vegetarian Lasagna may be substituted*

Bellafiore

\$62

Antipasto

AFFINATO

Grilled radicchio filled with mozzarella wrapped in prosciutto

BRUSCHETTA

Roman style grilled ciabbata bread topped with fresh organic tomatoes, basil, garlic and olive oil

Entrate

Choice of

SALMONE ARANCIONE *

Fresh filet of Scottish salmon, grilled with extra virgin olive oil topped with an orange Grand Marnier sauce served with orzo riso pasta

FILETTO DI MANZO

Grilled 6 oz. all natural Black Angus filet finished in a delicate chipotle-gorgonzola mushroom cream sauce served with roasted potatoes

POLLO PICATTA

Fresh boneless breast sautéed in a delicate lemon-caper and chardonnay sauce

Dolci

Tiramisu & Mini Cannoli

**Another sauce may be offered as a seasonal change*

Magnifico

\$70

Antipasto

WINE LOVER'S PLATTER

A plate of Serrano ham, Manchego cheese, imported olives, roasted peppers, a sprinkling of Marcona almonds and grilled ciabatta

BRUSCHETTA

Roman style grilled ciabatta bread topped with fresh organic tomatoes, basil, garlic and olive oil

Pasta

GNOCCHI ALLA VODKA *

Homemade potato gnocchi served with our signature vodka sauce

Entrate

Choice of

FILETTO DI MANZO

Grilled 6 oz. all natural Black Angus filet finished in a delicate chipotle-gorgonzola mushroom cream sauce with roasted potatoes

PIATTO LISETTA

Breast of chicken & jumbo prawns with artichoke hearts sautéed scampi style with lemon, garlic and white wine, served with orzo pasta

MELANZANE PARMESAN

Eggplant layered with mozzarella cheese and basil topped with marinara sauce, served with capellini pasta

Dolci

Tiramisu & Mini Cannoli

* Other pasta course options may be substitute

Additional Courses

In addition to the dishes described in these banquet menus salad and pasta course items can be added from the following selection:

Insalata

Choose One

INSALATA MISTA DELLA CASA \$4

Organic baby mixed greens dressed with our signature sweet and sour vinaigrette topped with toasted sliced almonds

EXOTICA \$5

Large salad of organic mixed greens dressed with Dahl and Di Luca's house shallot & Dijon vinaigrette, topped with toasted sliced almonds and gorgonzola cheese

RUSTICA ALLA CESARE \$ 5.50

Romaine lettuce with our house caesar dressing, croutons and shaved parmesan cheese

Pasta

Choose One

GNOCCHI ALLA VODKA \$8

Homemade potato gnocchi served with our signature vodka sauce

TORTELLONI \$8

Cheese filled tortelloni in a delicate lemon alfredo sauce

PENNE PARADISO \$8

Penne pasta in a portobello mushroom ragout

RAVIOLI MARINARA \$8

Cheese filled ravioli in our signature marinara sauce

Dolci

Dessert Sampler add \$5

Tiramisu, Cannoli and Flourless Chocolate Cake