

# SANGIOVESE

## RISTORANTE



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### ANTIPASTI

#### **BRUSCHETTA**

TOASTED TUSCAN BREAD TOPPED WITH MARINATED TOMATOES, PARMESAN CHEESE,  
EXTRA VIRGIN OLIVE OIL AND FRESH BASIL

#### **TORTA DI CAPRINO**

A BAKED GOAT CHEESE PIE SERVED WITH A ROSEMARY CREAM SAUCE GARNISHED  
WITH RED PEPPERS AND OUR HOUSE MADE CROSTINI

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### INSALATA

(SELECT ONE)

#### **INSALATA MISTA**

MIXED FIELD OF GREENS TOPPED WITH MARINATED TOMATOES AND CRUMBLED GORGONZOLA  
FINISHED WITH OUR CREAMY BALSAMIC VINAIGRETTE

#### **INSALATA CAESAR**

CRISP ROMAINE LETTUCE WITH PARMESAN CHEESE AND CROUTONS,  
TOSSED IN A TRADITIONAL CAESAR DRESSING

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### ENTRATA

(SELECT ONE)

#### **CAPELLINI POMODORO AND BASILICO**

ANGEL HAIR PASTA IN OUR POMODORO SAUCE WITH FRESH BASIL

#### **LASAGNA ALLA BOLOGNESE**

HANDCRAFTED LASAGNA WITH BOTH BÉCHAMEL AND MARINARA SAUCE

#### **FETTUCCHINE ALFREDO**

FETTUCCHINE TOSSED WITH SAUTÉED CHICKEN IN A PARMESAN CREAM SAUCE

#### **POLLO ARROSTO**

ROASTED HALF CHICKEN MARINATED IN FRESH ROSEMARY, LEMON AND GARLIC INFUSED OLIVE OIL

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### DOLCE

#### **TARTUFO**

CHOCOLATE-HAZELNUT ICE CREAM ROLLED IN COCOA POWDER  
WITH AN AMARETTO VANILLA CENTER

# SANGIOVESE

## RISTORANTE



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### MILAN PACKAGE

\$50 PER PERSON

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##### **TORTA DI CAPRINO**

A BAKED GOAT CHEESE PIE SERVED WITH A ROSEMARY CREAM SAUCE GARNISHED  
WITH RED PEPPERS AND OUR HOUSE MADE CROSTINI

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#### INSALATA

(SELECT ONE)

##### **INSALATA MISTA**

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FINISHED WITH OUR CREAMY BALSAMIC VINAIGRETTE

##### **INSALATA CAESAR**

CRISP ROMAINE LETTUCE WITH PARMESAN CHEESE AND CROUTONS,  
TOSSED IN A TRADITIONAL CAESAR DRESSING

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#### ENTRATA

(SELECT ONE)

##### **PENNE ALLA MEDICI**

PENNE WITH GARLIC MARINATED CHICKEN BREAST SAUTÉED IN OLIVE OIL.  
WITH CAPERS, SUN DRIED TOMATOES, CRUSHED RED PEPPER AND ARTICHOKE HEARTS

##### **LINGUINI BOSCO MARE**

LINGUINI TOSSED WITH GULF SHRIMP, SHITAKE MUSHROOMS AND PEELED TOMATOES  
IN A BASIL, GARLIC OLIVE OIL

##### **LASAGNA ALLA BOLOGNESE**

HANDCRAFTED LASAGNA WITH BOTH BÉCHAMEL AND MARINARA SAUCE

##### **POLLO ALLA PARMESAN**

TENDERIZED CHICKEN BREAST WITH SEASONED BREAD CRUMBS AND MELTED PARMESAN CHEESE SERVED  
WITH OUR SPAGHETTI POMODORO AND FRESH MOZZARELLA

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#### DOLCE

**TIRAMISU OR CANNOLI**

# SANGIOVESE

## RISTORANTE



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### ROME PACKAGE

**\$60 PER PERSON**

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#### ANTIPASTI

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EXTRA VIRGIN OLIVE OIL AND FRESH BASIL

##### **TORTA DI CAPRINO**

A BAKED GOAT CHEESE PIE SERVED WITH A ROSEMARY CREAM SAUCE GARNISHED  
WITH RED PEPPERS AND OUR HOUSE MADE CROSTINI

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#### INSALATA

(SELECT ONE)

##### **INSALATA MISTA**

MIXED FIELD OF GREENS TOPPED WITH MARINATED TOMATOES AND CRUMBLED GORGONZOLA  
FINISHED WITH OUR CREAMY BALSAMIC VINAIGRETTE

##### **INSALATA CAPRESE**

MARINATED ROMA TOMATOES TOSSED WITH FRESH MOZZARELLA CHEESE AND RED ONIONS  
IN A BASIL-INFUSED OLIVE OIL

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#### ENTRATA

(SELECT ONE)

##### **TORTELLINI ALLA EFFIE**

TRICOLOR CHEESE TORTELLINI SAUTÉED WITH SHRIMP AND SPINACH FINISHED  
IN A VODKA TOMATO CREAM SAUCE

##### **LINGUINI FRUTTI DI MARE**

LINGUINI TOSSED WITH SHRIMP, CALAMARI, MUSSELS AND CLAMS  
IN SPICY GARLIC WHITE WINE TOMATO SAUCE

##### **SALOMONE AL PIATTO**

GRILLED ATLANTIC SALMON TOPPED WITH TOMATOES, FRESH BASIL AND OLIVE OIL FINISHED  
WITH A PILOT GRIGIO REDUCTION

##### **SCALOPPINI ALLA PICATTA**

TENDER SLICED VEAL SAUTÉED WITH CAPERS IN A WHITE WINE LEMON BUTTER SAUCE

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#### DOLCE

##### **TIRAMISU OR CANNOLI**

(LEMONCELLO)

# SANGIOVESE

## RISTORANTE



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### BERTANI PACKAGE

\$70 PER PERSON

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EXTRA VIRGIN OLIVE OIL AND FRESH BASIL

##### **TORTA DI CAPRINO**

A BAKED GOAT CHEESE PIE SERVED WITH A ROSEMARY CREAM SAUCE GARNISHED  
WITH RED PEPPERS AND OUR HOUSE MADE CROSTINI

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#### INSALATA

(SELECT ONE)

##### **INSALATA MISTA**

MIXED FIELD OF GREENS TOPPED WITH MARINATED TOMATOES AND CRUMBLD GORGONZOLA  
FINISHED WITH OUR CREAMY BALSAMIC VINAIGRETTE

##### **INSALATA CAPRESE**

MARINATED ROMA TOMATOES TOSSED WITH FRESH MOZZARELLA CHEESE AND RED ONIONS  
IN A BASIL-INFUSED OLIVE OIL

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#### PASTA

##### **TORTELLINI ALLA EFFIE**

TRICOLOR CHEESE TORTELLINI SAUTÉED WITH SHRIMP AND SPINACH FINISHED  
IN A VODKA TOMATO CREAM SAUCE

##### **FAR ALLE CON FUNGHI**

BOWIE PASTA WITH ASSORTED WILD MUSHROOMS, SWEET PEAS AND FRESH BASIL  
IN AN HERB-INFUSED OLIVE OIL

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#### PROTEINA

##### **SCALOPPINI ALLA PICATTA**

TENDER SLICED VEAL SAUTÉED WITH CAPERS IN A WHITE WINE LEMON BUTTER SAUCE

##### **POLLO MARSALA**

TENDERIZED CHICKEN SERVED WITH SAUTÉED MUSHROOMS IN A TRADITIONAL MARSALA WINE SAUCE

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#### DOLCE

**TIRAMISU OR CANNOLI**