

# A BELLAGIO

EVENT COORDINATOR:

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## **Lunch I**

*choice of*

### **Starter and Entrée**

*or*

### **Entrée and Dessert**

*20.00 per person*

*(Starter, Entrée, and Dessert for 25.00 per person)*

### *Antipasti~ To Begin*

#### **Insalata Mista**

Baby greens, Roma tomatoes and sliced  
carrots in a vinaigrette

#### *Secondi~ Entrées*

*choice of*

#### **Gnocchi Pomodoro**

Homemade potato gnocchi, marinara sauce, mozzarella cheese

*or*

#### **Spaghetti Bolognese**

Marinara meat sauce in the traditional style from the city of Bologna

*or*

#### **Insalata di Mare**

Prawn, salmon, calamari, scallopin on a bed of spinach with a lemon & Extra Virgin  
olive oil dressing

#### *Dolce ~ Dessert*

*choice of*

#### **Sorbetti or Gelato**

Seasonal Sorbet or Gelato

**Lunch II**  
**Starter, Entrée, and Dessert**

*30.00 per person*

*Antipasti~ To Begin*  
*choice of*

**Insalata Mista**

Baby greens, Roma tomatoes and sliced  
carrots in a vinagrette

*or*

**Minestrone**

Fresh vegetable soup

*Secondi~ Entrées*

*choice of*

**Gnocchi Pomodoro**

Homemade potato gnocchi, marinara sauce, mozzarella cheese

*or*

**Risotto del Lago**

Crumbled smoked salmon with fresh vegetables in a light white wine sauce

*or*

**Spaghetti Carbonara**

Sauteed pancetta, egg yolks, parmesan,  
and black pepper

*or*

**Pollo ai Pepperoni**

chicken breast, sweet bell pepper, capers,  
white wine, lemon sauce

*Dolce ~ Dessert*

*choice of*

**Sorbetti or Gelato**

Seasonal Sorbet or Gelato

### **Lunch III**

*37.00 per person*

#### ***Antipasti~ To Begin***

*choice of*

##### **Caprese**

Fresh mozzarella, basil, tomatoes, and olive

*or*

##### **Ravioli en Brodo**

Veal ravioli in savory beef broth

#### ***Secondi~ Entrées***

*choice of*

##### **Gnocchi Pomodoro**

Homemade potato gnocchi, marinara sauce, mozzarella cheese

*or*

##### **Salmone all' Oscheritana**

salmon fillet, diced tomatoes, capers, white wine, lemon sauce

*or*

##### **Spaghetti Carbonara**

Sauteed pancetta, egg yolks, parmesan,  
and black pepper

*or*

##### **Pollo ai Pepperoni**

chicken breast, sweet bell pepper, capers,  
white wine, lemon sauce

#### ***Dolce ~ Dessert***

*choice of*

##### **Petite Profitterol**

Puff pastry, zabaglione cream and chocolate

*or*

##### **Tiramisu**

Chocolate, espresso, lady fingers, and mascarpone

## **Dinner I**

*46.00 per person*

### *Antipasti~ To Begin*

*choice of*

#### **Insalata Mista**

Baby greens, Roma tomatoes and sliced  
carrots in a vinagrette

*or*

#### **Minestrone**

Fresh vegetable soup

### *Secondi~ Entrées*

*choice of*

#### **Spaghetti Primavera**

Spaghetti with different seasonal vegetables on light tomato cream sauce

*or*

#### **Salmone oll' Oscheritana**

salmon fillet, diced tomatoes, capers, white wine, lemon sauce

*or*

#### **Pollo Carciofi**

Chicken breast with fresh tomato, basil, artichoke, wine sauce

### *Dolce ~ Dessert*

*choice of*

#### **Petite Profitterol**

Puff pastry, zabaglione cream and chocolate

*or*

#### **Sorbetti or Gelato**

Two scoops of Seasonal Sorbet or Gelato

## **Dinner II**

*55.00 per person*

### *Antipasti~ To Begin*

*choice of*

#### **Caprese**

Fresh mozzarella, basil, tomatoes, and olive

*or*

#### **Ravioli en Brodo**

Veal ravioli in savory beef broth

### *Secondi~ Entrées*

*choice of*

#### **Risotto Alla Verdure**

Arborio rice with zucchini, carrots, peas, parmesan cheese, and truffle oil

*or*

#### **Ravioli D' Argosta**

Homemade ravioli stuffed with lobster, served with creamy Champagne sauce

*or*

#### **Pollo Mario**

Stuffed chicken breast served in port demi glaze reduction

*or*

#### **Bistecca al Rosmarino**

New York strip steak with fresh rosemary, garlic and olive oil

### *Dolce ~ Dessert*

*choice of*

#### **Tiramisu**

Chocolate, espresso, lady fingers, and mascarpone

*or*

#### **Cannoli**

Pastry shells, vanilla-citrus flavored ricotta cheese

*or*

#### **Chocolate Mousse**

Decadent blend of dark and semi-sweet chocolate

## **Dinner III**

*65.00 per person*

*Must decide a minimum of 2 business days prior to event*

### *Antipasti~ To Begin*

*choice of*

#### **Insalata Caesar**

Romaine lettuce, croutons, shaven parmesan cheese in a light Caesar dressing

*or*

#### **Minestrone**

Fresh vegetable soup

*or*

#### **Prosciutto e Melone**

Prosciutto with cantaloupe melon

### *Secondi~ Entrées*

*choice of*

#### **Tagliatelle Di Funghi**

Tagliatelle, exotic wild mushrooms, spicy Calabria peppers, Extra virgin olive oil

*or*

#### **Pollo Carciofi**

Chicken breast with artichokes, fresh tomato & basil in a white wine sauce

*or*

#### **Costolette di Agnello**

Rack of lamb in a red wine and rosemary sauce over polenta

*or*

#### **Capesante alla Ligure**

Sea scallops, mushrooms, Parma ham in a white wine sauce

### *Dolce ~ Dessert*

*choice of*

#### **Tiramisu**

Chocolate, espresso, lady fingers, and mascarpone

*or*

#### **Cannoli**

Pastry shells, vanilla-citrus flavored ricotta cheese

*or*

#### **Chocolate Mousse**

Decadent blend of dark and semi-sweet chocolate

## **Dinner IV**

*79.00 per person*

*Must decide a minimum of 2 business days prior to event*

### *Antipasti~ To Begin*

#### **Insalata Caesar**

Romaine lettuce, croutons, shaven parmesan cheese in a light Caesar dressing

*And*

#### **Gamberi al Prosciutto**

Prawns wrapped in Prosciutto served with herb tomato sauce reduction

### *Secondi~ Entrées*

*choice of*

#### **Melanzane alla Parmagina**

Real traditional Italian eggplant parmesan

*or*

#### **Bigoli E Coda**

Bigoli, Nebbiolo braised piedmontese beef oxtail, asparagus

*or*

#### **Aragosta alle Erbe**

Maine lobster in herbs, brandy sauce

*or*

#### **Pollo Mario**

stuffed chicken breast served in port demi glaze reduction

*or*

#### **Filetto alla Mostarda**

Angus Filet Mignon encrusted in mustard, finished with a Balsamic reduction

### *Dolce ~ Dessert*

*choice of*

**Any three Desserts Available on our Regular Menu**



## *Vegetarian options available for substitution*

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### *Antipasti*

- **Caprese** (sliced tomatoes, fresh mozzarella cheese, olive oil and basil)
- **Polenta e Funghi** (served with porcini mushrooms)
- **Insalata di Pomodoro** (sliced tomatoes with white onions, gorgonzola cheese, olive oil, fresh basil)

### *Secondi*

- **Spaghetti Primavera** (spaghetti with different seasonal vegetables on light tomato cream sauce)
- **Risotto Alla Verdure** (Arborio rice with zucchini, carrots, peas, parmesan cheese, and truffle oil)
- **Pennete ai Quattro Formaggi** (shortcut pasta on four different cheeses and creamy sauce)
- **Melanzane alla Parmagina** (real traditional Italian eggplant parmesan)
- **Lasagnette Agli Asapragi** (asparagus lasagna)