

Italian

insalate

fresh bread selections with butter, olive oil, balsamic

verdure di campo

field greens, cashews, currants, scallions, strawberries

smoky blue cheese and raspberry vinaigrette

insalata di pane

traditional tuscan bread salad with vine-ripe tomato, asparagus tips

cucumber, red onion, creamy lemon vinaigrette

insalata di caprese

fresh buffalo mozzarella, vine-ripe tomato, fresh basil

balsamic vinegar & extra-virgin olive oil

Pasta

fresh bread selections with butter, olive oil, balsamic

freshly grated parmesan and chili flakes

pasta choices include:

fettuccini, spaghetti, and penne

sauce choices include:

salsa di bolognese

roma tomato, herbs, beef, spicy italian sausage, slow-cooked all day

salsa di pesto noce

walnuts, basil, parmesan, garlic & olive oil

salsa di panna

asiago, parmesan, romano & crème

salsa di pomodoro

fresh tomatoes, basil, garlic, shallots

antipasti (entrées)

brasato al barolo

braised beef short ribs with a red wine reduction & rosemary

salmone “selvatici catturati”

wild caught salmon with pinot grigio buerre blanc
parmesan, fresh basil, lemon, olive oil, cayenne, garlic

lonza di maiale disossata

seared pork tenderloin with dijon mustard sauce

filetto di manzo

beef tenderloin with green peppercorn and mushroom demi-glace

petto di pollo disossato

boneless chicken breast with
roasted red bell pepper sauce and asparagus tips

dolce

tiramisu

frutta sete (fruit tarts)

Choose any items above and email craig@bravoevents-online.com or call Craig @ 562-305-3797 for pricing, please include number of guests.