

# 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](mailto:craig@bravoevents-online.com) or call Craig @ 562-305-3797 for pricing, please include number of guests.