

Tonight's DINNER PARTY

This is how it's done in our favorite restaurants in Italy. Your meal will include everything featured below. (Would you like seconds of antipasti or pasta? Just ask!)

ANTIPASTI

(FOR THE TABLE)

ROASTED GARLIC

BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL

PAPPA AL POMODORO · E.V.O.O., GRANA

FRA MANI ROSA SALAME · PIAVE SAPORE, CECI BEANS

MINI VEAL MEATBALLS · SIMPLE TOMATO SAUCE

PRIMI

CHEF'S SEASONAL SELECTION

SOMETIMES RISOTTO, SOMETIMES PASTA, BUT ALWAYS DELICIOUS!

(FOR THE TABLE)

MAIN COURSE

(CHOOSE ONE)

CHICKEN MARIO · AN OSTERIA FAVORITE INSPIRED BY CHEF MARIO OF SOSTANZA IN FLORENCE, ITALY

* SEAFOOD STEW · SEARED SCALLOPS, MARKET FISH, SHRIMP, TOASTED CIABATTA

PARMESAN-CRUSTED DUROC PORK CHOP · SUMMER GIARDINIERA

ROASTED CHICKEN THIGHS · MARSALA, MUSHROOMS

CREEKSTONE FARMS ALL-NATURAL SHORT RIB

POTATO PURÉE, RED WINE SAUCE

* MARKET FISH

ASK ABOUT TODAY'S PREPARATION + M.P.

* PAN-SEARED SCALLOPS

HEIRLOOM CHERRY TOMATOES, SHAVED ONIONS, HERBS, BASIL OIL + \$8

* SLAGEL FARM DRY-AGED FILET MIGNON

GORGONZOLA CRUST, PARMESAN CRUST, OR 30 YEAR AGED BALSAMIC + \$12

* SLAGEL FARM DRY-AGED RIBEYE

AGED BALSAMIC, CRISPY ONIONS + \$20

FOR THE TABLE

SEASONAL VEGETABLE

41.95 PER GUEST

ITALIAN DINNER PARTY ANTIPASTI & PASTA

25.95 PER GUEST

WE HAVE A LONG LIST of GREAT WINES,
yet sometimes you want to be suprised with a varietal that will perfectly
pair with your dinner. If that's how the mood strikes, you need only say
“JUST BRING ME WINE, PLEASE!”

DOWNLOAD THE LETTUCEEATS APP and become a Frequent Diner.
Earn points every time you dine at any LETTUCE ENTERTAIN YOU Restaurant.



* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS