

Title	Description	Price	Per
Anti-Pasti	<p>Choice of up to 4:</p> <p>MELANZANE ALLA PARMIGIANA Eggplant, fresh tomato sauce, mozzarella, basil</p> <p>ANTIPASTISSIMO Prosciutto, salami, speck, arista di maiale, gorgonzola, fontina, parmesan, fruit</p> <p>BARBABIETOLE CARPACCIO Roasted purple and golden beets, pear, avocado, honey</p> <p>BURRATA, POMODORO ARROSTO Burrata, roasted tomatoes, saba</p> <p>BRUSCHETTA Freshly baked Tuscan bread slices topped with fresh tomatoes, olive oil and basil</p> <p>CAPRESE Sliced tomatoes, fresh mozzarella, basil, olive oil</p> <p>ZUCCHINI AL FORNO Bite size zucchini, ground beef, parmesan, herbs, mint, lemon zest</p> <p>STRISCIE DI ZUCCHINI PREZZEMOLATI Sliced zucchini sautéed with Tuscan herbs</p> <p>SALSICCIE E FUNCHI Sautéed mixed mushrooms, grilled Italian sausage</p> <p>MISTO DI FUNGHI ALLE ERBE Mixed mushrooms, Italian herbs</p> <p>MELONE E PROSCIUTTO (seasonal) Carpaccio of melon served with prosciutto and diced pears</p> <p>RULLATINA DI PEPERONI Roasted red peppers filled with ricotta, parmesan, salt, pepper, olive oil, lemon</p> <p>CAPRESE E PROSCIUTTO Sliced tomatoes, fresh mozzarella, basil, prosciutto and olive oil</p>	\$ 11.50	Person
Menu 1	<p>1. "Classic Italian Feast" \$46 per person Special Feature: A well-rounded selection featuring traditional Italian dishes like Piccata di Pollo al Limone and Lasagna Bolognese.</p> <p>Insalata Insalata La Mista Italiana Fresh spring mix, tossed in a balsamic vinaigrette with grated parmesan.</p> <p>Secondi Choice of: Piccata di Pollo al Limone Butterflied chicken breast with artichokes, capers, and mushrooms in a white wine sauce.</p> <p>La Lasagna Classica alla Bolognese Handmade pasta with veal and beef bolognese sauce, topped with parmesan.</p> <p>La Chiantigiana Pork tenderloin medallions with porcini mushrooms, simmered in Chianti wine.</p> <p>Spaghetti al Crudo (Vegetarian) Spaghetti with roasted cherry tomatoes, basil, garlic, and olive oil.</p> <p>Dolce Panna Cotta Cioccolato Italian eggless chocolate custard drizzled with chocolate sauce.</p>	\$ 46.00	Person
Menu 2	<p>2. "Tuscan Delights" \$52 per person Special Feature: Offers a mix of handmade pasta dishes with a fresh spring mix salad and the highlight of Sea Salt Lemon Gelato for dessert.</p> <p>Insalata Insalata La Mista Italiana Fresh spring mix, tossed in a balsamic vinaigrette with grated parmesan.</p> <p>Secondi Choice of: Piccata di Pollo al Limone Butterflied chicken breast with artichokes, capers, and mushrooms in a white wine sauce.</p> <p>La Lasagna Classica alla Bolognese Handmade pasta with veal and beef bolognese sauce, topped with parmesan.</p> <p>La Chiantigiana Pork tenderloin medallions with porcini mushrooms, simmered in Chianti wine.</p> <p>Spaghetti al Crudo (Vegetarian) Spaghetti with roasted cherry tomatoes, basil, garlic, and olive oil.</p> <p>Dolce Panna Cotta Cioccolato Italian eggless chocolate custard drizzled with chocolate sauce.</p>	\$ 52.00	Person

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Menu 3	<p>3. "Elegant Italian Selection" \$58 per person Special Feature: Combines vegetarian-friendly options like Risotto di Verdura with classic Italian favorites, finished with Panna Cotta Cioccolato.</p> <p>Primi Tutta Pasta A delightful combination of our handmade spinach and ricotta ravioli in a light butter sage tomato sauce, paired with handmade gnocchi in a zesty tomato sauce.</p> <p>Insalata Insalata La Mista Italiana Fresh spring mix, tossed in a balsamic vinaigrette with parmesan.</p> <p>Secondi Choice of: La Chiantigiana Pork tenderloin medallions with porcini mushrooms simmered in Chianti wine.</p> <p>Piccata di Pollo al Limone Butterflied chicken breast with artichokes, capers, and mushrooms in a white wine lemon sauce.</p> <p>La Lasagna Classica alla Bolognese Handmade lasagna pasta with veal and beef bolognese sauce, topped with parmesan.</p> <p>Risotto di Verdura (Vegetarian) Risotto with parmesan, zucchini, mushrooms, asparagus, and tomato.</p> <p>Dolce Panna Cotta Cioccolato Italian eggless chocolate custard drizzled with chocolate sauce.</p>	\$ 58.00	Person
Menu 4	<p>4. "Gourmet Duo Experience" \$64 per person Special Feature: Features a unique pasta duo with spinach ricotta ravioli and gnocchi, paired with protein options like Pollo Marsala and Salmone al Limone.</p> <p>Primi Pasta Duo A delightful combination of our handmade spinach and ricotta ravioli, topped with fontina, parmesan, gorgonzola, and a goat cheese cream sauce, alongside our handmade gnocchi in a zesty tomato sauce.</p> <p>Insalata Insalata La Mista Italiana Fresh spring mix, tossed in a balsamic vinaigrette with parmesan.</p> <p>Secondi Choice of: Maiale' de Grappa Pork tenderloin with port, basil, and grapes.</p> <p>Pollo Marsala Chicken breast with button and oyster mushrooms, garlic, and Marsala sauce.</p> <p>Salmone al Limone Filet of salmon sautéed in a lemon caper sauce.</p> <p>Risotto di Verdura (Vegetarian) Risotto with parmesan, zucchini, mushrooms, asparagus, and tomato.</p> <p>Dolce Sea Salt Lemon Gelato Housemade lemon gelato with fresh lemon juice and a touch of sea salt.</p>	\$ 64.00	Person

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Menu 5	<p>5. "Essence of Italian Elegance" \$69 per person Special Feature: A premium selection featuring beef tenderloin with Marsala sauce, salmon with prawns, and a classic Tiramisu dessert.</p> <p>Primi</p> <p>TUTTA PASTA A combination of our handmade spinach and ricotta ravioli in a light butter sage tomato sauce; and our handmade gnocchi in a zesty tomato sauce</p> <p>Insalata</p> <p>INSALATA LA MISTA ITALIANA A fresh spring mix tossed with a balsamic vinaigrette dressing and fresh parmesan</p> <p>Secondi</p> <p>Choice of: MEDAGLIONI DI BUE AL MARSALA Beef tenderloin scallopine prepared in a Marsala and oyster mushroom sauce</p> <p>SALMONE MOSTARDA Salmon, prawns, mustard, cognac</p> <p>PICCATA DI POLLO AL LIMONE Butterflied chicken breasts, capers, artichokes, mushrooms, lemon, wine</p> <p>RISOTTO DI VERDURA (vegetarian) Risotto, parmesan, zucchini, mushrooms, asparagus, tomato</p> <p>Dolce</p> <p>TIRAMISU Toscana's classic recipe Ladyfinger cake with espresso sauce, mascarpone cream and cocoa powder</p>	\$ 69.00	Person
Menu 6	<p>6. "Chef's Special Tasting" \$86 per person Special Feature: A decadent menu featuring poached white fish and veal scallopine, complemented by a Limoncello Cake for dessert.</p> <p>Primi</p> <p>Tutta Pasta A delightful combination of our handmade spinach and ricotta ravioli in a light butter sage tomato sauce, paired with our handmade gnocchi in a zesty tomato sauce.</p> <p>Insalata</p> <p>Insalata La Mista Italiana Fresh spring mix, tossed in a balsamic vinaigrette with parmesan.</p> <p>Secondi</p> <p>Choice of: Pesce del Giorno Poached white fish in a zesty tomato and garlic sauce.</p> <p>Pollo in Saltimbocca Tender chicken with prosciutto, fontina, spinach, and a zesty tomato sauce.</p> <p>Scallopine di Vitello al Limone Veal scallopine in a lemon-caper sauce.</p> <p>Risotto di Verdura (Vegetarian) Risotto with parmesan, zucchini, mushrooms, asparagus, and tomato.</p> <p>Dolce</p> <p>Limoncello Cake Ladyfingers layered with fresh whipped cream and infused with Limoncello.</p>	\$ 86.00	Person

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Menu 7	<p>7. "Exclusive Gourmet Experience" \$110 per person Special Feature: Includes a variety of premium choices such as veal scallopine and poached white fish, topped off with a Limoncello Cake.</p> <p>Primi Tutta Pasta A delightful combination of our handmade spinach and ricotta ravioli in a light butter sage tomato sauce, alongside handmade gnocchi in a zesty tomato sauce.</p> <p>Insalata Insalata La Mista Italiana Fresh spring mix, tossed in a balsamic vinaigrette and topped with parmesan.</p> <p>Secondi Choice of: Pesce del Giorno Poached white fish in a zesty garlic and tomato sauce.</p> <p>Pollo in Saltimbocca Tender chicken with prosciutto, fontina, spinach, and zesty tomato sauce.</p> <p>Scallopine di Vitello al Limone Veal scallopine in a lemon-caper sauce.</p> <p>Risotto di Verdura (Vegetarian) Risotto with parmesan, zucchini, mushrooms, asparagus, and tomato.</p> <p>Dolce Limoncello Cake Ladyfingers layered with fresh whipped cream and infused with Limoncello.</p>	\$ 110.00	Person
Menu 8	<p>5. "Deluxe Italian Experience" \$120 per person Special Feature: Features premium dishes like New York Steak with Chianti demi-glace and Pesce in Umido, with the luxurious Torta di Cioccolata for dessert.</p> <p>Primi Tritico Pasta del Giorno A delightful trio of our handmade spinach and ricotta ravioli in a light butter sage tomato sauce, capellini in a white truffle oil cream sauce, and handmade gnocchi in a zesty tomato sauce.</p> <p>Insalata Choice of: Caesar Salad Traditional Caesar salad with homemade dressing. Barbabietole Insalata Roasted purple and golden beets with arugula, goat cheese, and a balsamic dressing.</p> <p>Secondi Choice of: Pesce in Umido Fresh fish of the day, calamari, clams, shrimp, and scallops in a light and spicy tomato sauce.</p> <p>Costata di Manzo 14 oz. New York Steak with a Chianti demi-glace.</p> <p>Piccata di Pollo al Limone Butterflied chicken breasts with capers, artichokes, mushrooms, lemon, and wine.</p> <p>Risotto di Verdura (Vegetarian) Risotto with parmesan, zucchini, mushrooms, asparagus, and tomato.</p> <p>Dolce Torta di Cioccolata Decadent chocolate molten cake served with housemade stracciatella gelato.</p>	\$ 120.00	Person
Sub Dolci	Sea Salt Lemon Gelato	\$ -	Person
	Keep Sea Salt Lemon Gelato	\$ -	Person
	Stracciatella Gelato	\$ -	Person
	Chocolate Gelato	\$ -	Person
	Pistachio Gelato	\$ -	Person
	Panna Cotta Del Giorno Add \$1.00 Per Person	\$ 1.00	Person
	Panna Cotta Cioccolato Add \$1.00 Per Person	\$ 1.00	Person
	Tiramisu Add \$3.00 Per Person	\$ 3.00	Person
	Creme Bruciata Add \$3.00 Per Person	\$ 3.00	Person
	Cannoli Add \$3.00 Per Person	\$ 3.00	Person

Title	Description	Price	Per
	Cheesecake Add \$3.00 Per Person	\$ 3.00	Person
	Torta Di Cioccolata Add \$7.00 Per Peron	\$ 7.00	Person
TV	TV Rental	\$ 100.00	Party
Mic & Speaker	Mic and Speaker	\$ 50.00	Party
Bar Setup	Options Wine, Beer & Hard Cider Wine Only Specialty Handcrafted Cocktails Full Bar All Inclusive (fully covered by you) Tickets then switch to cash (Some covered by you) Cash Bar (Guests covers cost) Well / House \$8 - \$15 per drink Mid Shelf \$12 - \$25 per drink Top Shelf \$28 - \$65 per drink	\$ 100.00	Party
Soda Bar	Setup	\$ 50.00	Party
	Italian Soda	\$ 6.00	Person
Enoteca	Private room up to 10 guests Weekdays	\$ 75.00	Party
	Private room up to 10 guests Fri & Sat	\$ 150.00	Party
Luminaia	Private room up to 36 guests Weekdays	\$ 250.00	Party
	Private room up to 36 guests Fri & Sat	\$ 540.00	Party
Vivace	Private room up to 125 guests Weekdays	\$ 400.00	Party
	Private room up to 125 guests Fri & Sat	\$ 1,500.00	Party