



P R I F I X E M E N U

AVAILABLE AT LUNCH & DINNER

B U F F E T

MENU 1

Eggplant Rollatini

Stuffed With Ricotta Cheese, Spinach, Mozzarella, Marinara Sauce.

360 Bruschetta

Cherry Tomato, Red Onion, Mushrooms, Shaved Parmesan Cheese Touch Balsamic Reduction.

Caesar Salad

Romaine Hearts, Mature Grana Croutons, Caesar Dressing & Shaved Reggiano

House Salad

Chopped Mixed Greens with Onion, Tomato, Cucumber, Candied Walnuts, Raspberry Vinaigrette

Blackened Tilapia

Pan Seared With Mix Vegetables, Roasted Potatoes & Balsamic Reduction

Penne Bolognese

Traditional Meat Sauce

Chicken Marsala

Pan Seared Chicken Cutlets, Mushrooms, Whipped Potato, Vegetables with Marsala Wine Sauce

T R I O D E S S E R T

Gelato Ice Cream

Almond Biscotti

Tiramisu

Coffee, Tea, Cappuccino & Espresso

\$40



P R I F I X E M E N U

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MENU 2

F A M I L Y S T Y L E A P P E T I Z E R S

Eggplant Rollatini

Stuffed With Ricotta Cheese, Spinach, Mozzarella, Marinara Sauce.

360 Bruschetta

Cherry Tomato, Red Onion, Mushrooms, Shaved Parmesan Cheese Touch
Balsamic Reduction.

Meatballs

Marinara Sauce or Cognac Cream Meat Balls.

F I R S T C O U R S E

Caesar Salad

Romaine Hearts, Mature Grana Croutons, Caesar Dressing & Shaved Reggiano

Arugula Salad

Baby Arugula, Shaved Reggiano, Toasted Almonds, Red Onion, Cucumber, Orange
and Limon Citrus Vinaigrette

M A I N C O U R S E

Chicken Scarpariello

Sausage, Roasted Potato, Spinach, Hot Cherry Pepper & Garlic White Wine
Sauce

Cavatelli Pasta

Broccoli Rabe, Spicy Chorizo and Basil Garlic Sauce.

360 Salmon

Sautéed Broccoli Rabe, Pearl Onion, Artichoke Heart, Capers & Chardonnay
Lemon Sauce

T R I O D E S S E R T

Gelato Ice Cream

Almond Biscotti

Tiramisu

Coffee, Tea, Cappuccino & Espresso

\$50



P R I F I X E M E N U

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MENU 3

F A M I L Y S T Y L E A P P E T I Z E R S

Sweet & Sour Teriyaki Fried Calamari

Fried Calamari Topped with Sweet & Sour Sauce, Chopped Tomato & Green Onion

Stuffed Hennessy Mushrooms

Spinach, Parmesan Cheese, Mozzarella Cheese & Cognac Cream

Meatballs

Marinara Sauce or Cognac Cream Meat Balls.

F I R S T C O U R S E

Caesar Salad

Romaine Hearts, Mature Grana Croutons, Caesar Dressing & Shaved Reggiano

Grains & Greens

Italian Farro & Baby Kale, Apple, Grape Tomato, Candied Walnuts, Goat Cheese
With Roasted Tomato Vinaigrette

M A I N C O U R S E

Short Ribs Rigatoni

Short Rib Ragu, Sweet Peas, Shaved Parmesan

Chicken Martini

Pecorino Romano Coated Chicken, Mushroom, Shallot Cognac Cream, Whipped
Potatoes, Vegetables

Skirt Steak

With Black Beans, Primavera Rice, Topped with Balsamic Demi Reduction and
Chimichurri

D E S S E R T S

Argentine Flan

Tres Leches

Coffee, Tea, Cappuccino & Espresso

\$60



P R I F I X E M E N U

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MENU 4

F A M I L Y S T Y L E A P P E T I Z E R S

Sweet & Sour Teriyaki Fried Calamari

Fried Calamari Topped with Sweet & Sour Sauce, Chopped Tomato & Green Onion

Eggplant Rollatini

Stuffed With Ricotta Cheese, Spinach, Mozzarella, Marinara Sauce.

Sushi Pizza

Crispy Rice Cake, Spicy Ahi Tuna, Soy Sauce Reduction, Siracha Aioli

F I R S T C O U R S E

Kylie Salad

Chopped Mixed Greens, Tomato, Onion, Cucumber, Avocado, Kalamata Olives, Black Beans, Feta, Champagne Vinaigrette

Wedge Salad

Iceberg Lettuce, Crispy Bacon, Red Onion, Cherry Tomato, Bleu Cheese Dressing

M A I N C O U R S E

Braised Short Rib

Sautéed Spinach, Mashed Potatoes, Braised Sauce

Chicken Parmigiana

Breaded Chicken Cutlet with Linguini Pasta, Classic Marinara, Topped with Melted Mozzarella

Branzino

Pan Seared, Sautéed Spinach, Fingerling Potato, Capers, Kalamata & Green Olives, Tomato, Tuscan Sauce

D E S S E R T S

Crème Brûlée

Lava Cake

Coffee, Tea, Cappuccino & Espresso

\$70