

# Dinner Plated - Additional Offerings

## Additional Offerings to your Plated Meal

### **Manicotti**

Fresh Egg Pasta filled with Ricotta Cheese and Sautéed Spinach with our own Roma Tomato Blush Sauce  
\$5.95

### **Meat Lasagna**

Fresh Egg Pasta layered with our Signature Bolognese, Mozzarella Cheese and Fresh Basil  
\$7.50

### **Vegetable Lasagna**

Fresh Egg Pasta layered with Spinach, Mushroom Cream Sauce and Mozzarella Cheese  
\$9.75

### **Plated Baked Pasta**

Penne or Farfalle Pasta in your choice of Tomato Basil, Mushroom Alfredo or Tomato Blush Sauce  
Topped with Mozzarella Cheese  
\$5.95

### **Cheese Tortellini**

Hand Formed Egg Pasta stuffed with Italian Cheeses served with a choice of  
Tomato Basil, Mushroom Alfredo or Tomato Blush Sauce  
Topped with Parmigiano-Reggiano  
\$8.25

### **Gnocchi a la Romano**

Hand Rolled Potato and Cheese Gnocchi served with your choice of a  
Tomato Basil, Mushroom Alfredo or Tomato Blush Sauce  
\$6.95

## Family Style Pasta Service as an Enhancement to a Plated Meal

Your Choice of Pasta

Penne Rigate, Farfalle or Rigatoni

You Choice of Sauce

Tomato Basil, Bolognese, Puttensca, Tomato Blush or Tomato with Sausage  
\$6.95

# Dinner Plated - Vegetarian Offerings

**Vegetable Tower**

Layered Roasted Vegetables, Portobello Mushrooms, Black Beans,  
Potato Rosti served on a bed of Quinoa Pilaf and Tomato Sauce. Vegan Entrée  
\$38.00

**Moroccan Style Stuffed Pepper**

A blend of Roasted Mediterranean Vegetable Tagine and Sundried Raisins  
Served on a bed of Couscous. Vegan Entrée  
\$38.00

**Goat Cheese Strudel**

Oven Baked Phyllo stuffed with Grilled Eggplant, Zucchini, Onions, Roasted Red Peppers,  
Goat Cheese Served with Quinoa Pilaf and a Tomato Coulis  
\$38.00

**Vegetable Jalfrezi**

Melange of Peppers, Carrots, Beans, Cauliflower and Tomato  
in a Creamy Onion Tomato Sauce and served over Basmati Rice Pilaf. Vegan Entrée  
\$38.00

**Roasted Vegetable and Sundried Tomato Arancini**

Hand Rolled Panko Crusted Arborio Rice with a Roasted Vegetable stuffing  
and served with a Roasted Red Pepper Coulis  
\$38.00

**Eggplant Slippers**

Baby Eggplant stuffed with Herb Crusted Ratatouille on a bed of simmered Bulgar and Lentil Pilaf.  
Served with a Grape Tomato Ragout. Vegan Entrée  
\$38.00

**Field Mushroom and Sweet Potato Napoleon**

Wilted Baby Spinach, Truffle Scented Sauté of Mushrooms, Baked Tofu and Sweet Potato  
with a Roasted Red Pepper Coulis. Vegan Entrée  
\$38.00