



## SEATED DINNER MENU



NO MORE than 50 guests for seated meal.

Based per person to meet \$2000 food minimum.



Food and wine so good, it actually improves the conversation.

*Reserve Wine List Annually Awarded Wine Spectator Best of Award of Excellence  
Zagat Rated - Best Italian Food in Kansas City  
AAA Three Diamond Award Recipient*

# Appetizer

*Choice of two:*

## **CALAMARI**

Served with basil pesto and roasted red pepper cocktail sauce.

## **SHRIMP CARCIOFI**

Shrimp served over artichoke bottoms with garlic lemon butter.

## **OSTERIA BRUSCHETTA**

Tomato, capers and fresh basil on toasted crostini topped with Parmesan.

## **ANTIPASTI**

Asiago, Fontina, Parmigiano Reggiano and Pecorino cheese with Capicola, Prosciutto, Salami and Soppressata meats with grilled eggplant-artichoke tapenade.

## **GOAT CHEESE**

With toasted Italian bread wedges.

## **CAPRESE**

Fresh mozzarella, tomatoes and basil with balsamic vinegar and olive oil.

# Salad

*Choice of one:*

## **MIXED GREENS**

Roma tomatoes, cucumber and carrots.

*Choice of Italian Herb, Raspberry Vinaigrette or Creamy Peppercorn Ranch Dressing*

## **CAESAR SALAD**

With pimentos, red onions, Romano cheese and garlic croutons.

# Entrée

*Choice of two:*

## **FILET CARBONARA**

8oz beef filet with a carbonara sauce. Served with garlic rosemary mashed potatoes and sautéed vegetables.

## **SPIEDINI DI CARNE**

Beef tenderloin rolled in Italian breadcrumbs and drizzled with amogia sauce. Served with mashed potatoes and vegetables.

## **SPIEDINI DI POLLO**

Chicken breast rolled in Italian breadcrumbs grilled and drizzled with amogia sauce. Served with saffron risotto and sautéed vegetables.

## **CHICKEN PICATTA**

Sautéed in white wine, garlic, lemon juice and capers. Served with risotto and sautéed vegetables.

## **CHICKEN MARSALA**

Chicken breast sautéed in Marsala wine with garlic and mushrooms. Served with risotto and sautéed vegetables.

## **ATLANTIC SALMON**

8oz marinated and grilled salmon, topped with cilantro beurre blanc. Served with saffron risotto and sautéed vegetables.

# Pasta

*Choice of one, or choice of two (Family style):*

## **CHICKEN WALNUT**

Sliced chicken breast tossed with penne in a Gorgonzola cream sauce.

## **ORECCHIETE CARBONARA**

### **GORGONZOLA**

“Little Ears” (shell pasta) tossed with pancetta (Italian bacon) and Gorgonzola cream sauce.

## **PESTO TORTELLINI**

Sliced chicken breast tossed with cheese tortellini in a basil-pesto cream sauce.

## **SAUSAGE and PEPPER PASTA**

Grilled Italian sausage with penne, red pepper and sweet onion in a tomato-herb sauce.

## **LOBSTER RAVIOLI**

Filled with lobster and ricotta cheese in a tomato cream sauce.

## **CANNELLONI** *(Family style excluded)*

Two soft crepes filled with sautéed spinach and mushrooms, topped with tomato cream sauce.

## **DELLA CASA with PENNE**

Pasta tossed with Romano cheese, diced tomatoes, garlic, basil and virgin olive oil. Add chicken, shrimp or Italian sausage for additional cost.

*All Pastas Served with Focaccia Bread*

# Desserts

*Choice of one:*

## **TIRAMISU**

Ladyfingers soaked in espresso with mascarpone cheese.

## **NEW YORK STYLE CHEESECAKE**

Topped with fresh raspberry sauce.

## **CHOCOLATE DECADENCE CAKE**

Classic chocolate cake.