



SEATED DINNER MENU



Pricing is based on per person.

NO MORE than 50 guests for seated meal.

Average of \$42 per person NOT including tax and gratuity.

*Add 20% for groups of 10-24 guests.



*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*

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

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 one:

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 two:

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.

SEAFOOD RAVIOLI

Filled with crab, shrimp and ricotta cheese in a tomato cream sauce.

CANNELLONI

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.

*WITH CHICKEN

*WITH ITALIAN SAUSAGE

*WITH SHRIMP

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.