

# *Villa Sorrento*

## Platinum Package

### Antipasti

#### **Calamari Arrabbiata**

*Sliced cherry hot peppers, marinara sauce*

#### **Fresh Mozzarella & Ripe Tomato**

*Marinated roasted peppers, drizzled with basil oil*

#### **Classic Clams Oreganata**

*Littleneck clams, baked, oreganata bread crumbs*

### Insalata

#### **Tri Color Gorgonzola Salad**

*Golden raisins, walnuts, mandarin oranges, gorgonzola cheese, balsamic vinaigrette*

#### **Caesar Salad**

*Romaine lettuce, golden croutons and shaved parmigiana cheese, traditional dressing*

### Entrees

#### **Cavatelli with Sausage and Chicken**

*Spinach, spicy plum tomato sauce, touch of basil oil*

#### **Six Cheese Tortoloni**

*Lobster meat, shrimp, wild mushrooms, sweet peas, chardonnay cream sauce*

#### **Free Range Chicken**

*French Cut, imported prosciutto, artichoke hearts, fontina cheese, demi-glace*

#### **Oven Roasted Duck**

*Fruit nut wild rice, grand mariner apricot glaze*

#### **Yellow Fin Tuna**

*Black and white sesame crusted tuna, ginger sauce, wasabi drizzle*

#### **Pistachio Encrusted Salmon**

*Chardonnay dill burre blanc, sautéed spinach, vegetable cous cous*

#### **Yellow Fin Tuna**

*Wilted spinach, tuscan bean salad, balsamic drizzle*

#### **Double Cut Pork Chops**

*Grilled, sweet cherry peppers, crispy sliced potatoes*

#### **Filet Mignon**

*Porcini rubbed, cognac flambé surrounded by a three peppercorn sauce*

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## **Dessert**

*Juniors New York Cheese Cake*

*Chocolate Mousse, Fresh Whipped Cream, Wild Berries*

*Bananas Foster, Tahitian Vanilla Gelato, Fresh Whipped Cream*

***\$47.00 pp. Plus Tax and 20% Gratuity***

## **Menu Upgrades**

### **Beverage Packages**

**Unlimited Beer and Wine \$10.**

**Unlimited Full Open Bar \$25.**