

Tommaso's



Group Dinner Options

The Sicilian \$38 per person

Arugula, Endive and Pear

With Dijon Vinaigrette, Crumbled Gorgonzola Cheese and Toasted Pecan

Choice of Entrée

Veal Scaloppine Marsala

Sautéed Veal Scaloppine in a Marsala Mushroom sauce

Eggplant Tort and Butternut Squash Ravioli

House Made Butternut Squash Ravioli topped with Crispy almonds in a light Amaretto Herb Sauce with a baked Eggplant Cake with Cheese Fondue

Tomato Caper Halibut

Olives, Capers, Basil & Stewed Tomatoes

Sweet Endings

Chocolate Truffle Gelato with Caramelized Hazelnuts

The Roman \$48 per person

Antipasto Board

Roman Artichokes, Marinated Olives, Sopressata, Parma Prosciutto, Provolone & Fresh Buffalo Mozzarella

Pasta Course

Cavatappi Carbonara

With braised Pancetta, Peas, Parmigiano Reggiano cheese and fresh ground black pepper

Choice of Entrée

Seared Wild Salmon with

Roman Artichokes

With Poached Baby Artichokes and Drizzled with a Lemon Butter Sauce

Grilled Prime Filet Mignon

In a Parmesan Herb crust

Organic Lemon Chicken

Wood Fired Half Chicken, Artichokes, Fingerling Potatoes & Olives

Sweet Endings

Cappuccino Truffle

The Tuscan \$58 per person

Roasted Beet & Goat Cheese Salad

Baby Greens, Toasted Pistachios

Pasta Course

Butternut Squash Ravioli

House Made Butternut Squash Ravioli topped with Crispy almonds in a light Amaretto Herb Sauce

Choice of Entrée

Filet Mignon (10 oz)

Grilled Herb crusted Prime Beef Tenderloin

Kobe Pork Chop

Stuffed with Prosciutto, Fontina, Burrata Cheese in a Shallots Wine Reduction & Mushroom Sauce

Served with Artichokes, Fingerling Potatoes and Fresh Pea Stew

King Prawn Caprese

Burrata Cheese, Roasted Tomato Sauce. Served with Orecchiette Pasta with Rapini

Sweet Endings

Chocolate Truffle or Cappuccino Mousse