

Sorella Private Dinner Menus

\$35 per person

Starter

Soup of the day

Caesar Salad – romaine hearts, croutons, parmesan, housemade dressing

House Salad – mixed greens, balsamic vinaigrette, parmesan, grape tomatoes

Bruschetta (grilled tuscan bread with grape tomatoes, extra virgin oil, basil, and garlic rub)

Entree

Spaghetti tossed in house red sauce, fresh basil, fresh mozzarella

Penne tossed in house made bolognese sauce

Your choice of Chicken Entree:

francese (lemon + white wine sauce)

milanese (breaded chicken under greens)

OR

parmesan (breaded chicken breast with mozzarella over spaghetti + red sauce)

Dessert

- Warm bread pudding

-Chocolate cake with whipped cream and fresh fruit

\$40 per person

Starter

Soup of the day

Caesar Salad – romaine hearts, croutons, parmesan, housemade dressing

House Salad – mixed greens, balsamic vinaigrette, parmesan, grape tomatoes

Bruschetta (grilled tuscan bread with grape tomatoes, extra virgin oil, basil, and garlic rub)

Polenta – oven roasted, rosemary, gorgonzola sauce

Entree

Spaghetti in house red sauce, fresh basil, fresh mozzarella (option to add three meatballs)

Penne tossed in house made bolognese sauce

Grilled salmon filet in citrus sauce with capers. Whipped potatoes and vegetable.

Your choice of Chicken Entree:

Francese (lemon + white wine sauce) with whipped potato + vegetable

Milanese (breaded chicken under greens w/ mozzarella, tomatoes, and balsamic reduction)

OR

Parmesan (breaded chicken breast with mozzarella over spaghetti + red sauce)

Dessert

Warm bread pudding in bourbon sauce with fresh fruit

Warm chocolate cake with caramel sauce, whipped cream, toasted hazelnuts, and fresh fruit

\$50 per person

Starter:

Polenta
Polpetine Meatballs
Caesar Salad
House Salad
Soup of the day

Entree

Spaghetti in house red sauce, fresh basil, fresh mozzarella (option to add three meatballs)
Penne tossed in house made bolognese sauce
Eggplant Parmesan

Grilled salmon filet in citrus sauce with capers. Whipped potatoes and vegetable.

Your choice of Chicken Entree:

Francese (lemon + white wine sauce) with whipped potato + vegetable
Milanese (breaded chicken under greens w/ mozzarella, tomatoes, and balsamic reduction)

OR

Parmesan (breaded chicken breast with mozzarella over spaghetti + red sauce)

Dessert

Warm bread pudding in bourbon sauce with fresh fruit
Warm chocolate cake with caramel sauce, whipped cream, toasted hazelnuts, and fresh fruit
Homemade chocolate pudding with whipped cream

\$75 per person

Starter

Polenta
Polpetine Meatballs
Caesar Salad
House Salad
Soup of the day
Antipasta

Entree

Spaghetti in house red sauce, fresh basil, fresh mozzarella (option to add three meatballs)
Penne tossed in house made bolognese sauce

Grilled salmon filet in citrus sauce with capers. Whipped potatoes and vegetable.

Filet Mignon

Your choice of Veal or Chicken Entree:

Francese (lemon + white wine sauce) with whipped potato + vegetable
Milanese (breaded chicken under greens w/ mozzarella, tomatoes, and balsamic reduction)

OR

Parmesan (breaded chicken breast with mozzarella over spaghetti + red sauce)

Dessert

Warm bread pudding in bourbon sauce with fresh fruit
Warm chocolate cake with caramel sauce, whipped cream, toasted hazelnuts, and fresh fruit
Homemade chocolate pudding with whipped cream