



LR Sample Menu B

For groups of 12 or more

\$45 per person

Sharing Platters

Zucchini / Calamari / Sautéed Italian sausage

Main Course (choice of)

Pollo Giulio

Sargent Farms chicken breast stuffed with capicollo, fontina, mozzarella and parmigiano cheeses finished with brandy and green peppercorns, served with penne tomato sauce

Or

Vitello Scaloppine

Veal scaloppine cooked in a red wine demi-glaze and sautéed mushrooms served with seasonal vegetables and potatoes

Or

Lasagna al Forno

House made lasagna layered with béchamel meat sauce, parmigiano and mozzarella cheeses

Vegetarian Options available upon request

Dessert

Dark chocolate torte

Prices Subject to change

Drinks, taxes (13%) & gratuities (18%) not included

Dessert Surcharge: \$3 per person for dessert not provided by La Roma

Other wine options available upon request