

ROMA

FIRST COURSE

BRUSCHETTA PLATTER

toasted calabrese bread, brushed with garlic and topped with fresh marinated tomatoes.

DESSERT

DANGEROUSLY DELICIOUS

assorted cake platter

SECOND COURSE

CHOOSE ONE

FETTUCCHINE ALFREDO WITH CHICKEN

fresh homemade pasta in our signature cream and parmigiano sauce with chicken breast strips.

PENNE BOLOGNESE

fresh pasta in our homemade meat sauce.

GNOCCHI

potato dumpling in our signature rose sauce.

RISOTTO PRIMAVERA

arborto rice with fresh seasonal vegetables, parmigiano reggiano in our homemade tomato sauce

PIZZA MARGHERITA

tomato sauce, mozzarella cheese, basil

PIZZA SICILIANA

tomato sauce, mozzarella cheese, salami, mushrooms, jalapeno pepper, fresh basil and parmigiano shavings

\$50 PER PERSON + TAX & GRATUITY

VENEZIA

FIRST COURSE

BRUSCHETTA PLATTER

toasted calabrese bread, brushed with garlic and topped with fresh marinated tomatoes.

SECOND COURSE

VERDE SALAD

organic spring mix, tomatoes, cucumber, red onion in our house made balsamic vinaigrette dressing.

CAESAR SALAD

hearts of romaine, house made croutons, parmigiano reggiano, house made dressing.

DESSERT

DANGEROUSLY DELICIOUS

assorted cake platter

THIRD COURSE

CHOOSE ONE

POLLO OR VITELLO ALLA PARMIGIANA

tender chicken breast or provimi veal, hand breaded topped with pomodoro sauce and mozzarella cheese. served with fresh seasonal vegetables & potatoes

WILD MUSHROOM AGNOLOTTI

fresh pasta stuffed with wild mushrooms in our homemade rose sauce.

POLLO ALLA GRILIA

tender chicken breast marinated with herbs and evoo. grilled to perfection and served with fresh seasonal vegetables & potatoes or on a bed of verde salad.

PENNE VAGABONDO

fresh made penne pasta with chicken strips, garlic, mushrooms and sun dried tomatoes in our signature rosé sauce.

RISOTTO PRIMAVERA

arborto rice with fresh seasonal vegetables, parmigiano reggiano in our homemade tomato sauce

\$60 PER PERSON + TAX & GRATUITY

MILANO

FIRST COURSE

BRUSCHETTA PLATTER

toasted calabrese bread, brushed with garlic and topped with fresh marinated tomatoes.

SECOND COURSE

ANTIPASTO PLATTER

mini arancini, mini polpettini, caprese salad

DESSERT

DANGEROUSLY DELICIOUS

assorted cake platter

THIRD COURSE

CHOOSE ONE

POLLO OR VITELLO MARSALA

tender chicken breast or provimi veal sautéed in a wild mushroom and marsala reduction.

BLACKENED SALMON

special house made seasoned salmon, grilled and served on a bed of risotto & grilled vegetables.

RISOTTO FUNGHI

arborio rice sauteed with portobello mushrooms, oyster mushrooms, chicken breast strips, pine nuts in a demi-glaze reduction

PENNE PRIMAVERA

penne pasta with mixed seasonal vegetables in cream sauce

RISOTTO PRIMAVERA

arborto rice with fresh seasonal vegetables, parmigiano reggiano in our homemade tomato sauce

\$75 PER PERSON + TAX & GRATUITY

PALERMO

FIRST COURSE

BRUSCHETTA FETA PLATTER

toasted calabrese baguette brushed with olive oil and topped with marinated tomatoes and feta cheese

SECOND COURSE

ANTIPASTO PLATTER

mini arancini, mini polpettini, fried calamari, burrata

DESSERT

DANGEROUSLY DELICIOUS

homemade tiramisu and assorted cake platter

THIRD COURSE

CHOOSE ONE

POLLO INVOLTINO

tender chicken breast stuffed with prosciutto cotto & provolone cheese. sautéed in a wild mushroom cream reduction. served with seasonal fresh vegetables and potatoes

RISOTTO PRIMAVERA

arborio rice with fresh seasonal vegetables, parmigiano reggiano in our homemade tomato sauce

N.Y. PEPPERCORN STEAK

canadian prime striploin, marinated in evoo & herbs. grilled medium and topped with our house made brandy peppercorn reduction.

GRILLED SALMON

fresh salmon marinated with fresh herbs evoo. grilled to perfection and topped with a capers butter lemon sauce. served with seasonal vegetables and potatoes

LOBSTER RAVIOLI

fresh homemade lobster stuffed ravioli served in our signature rose sauce topped with parmigiano shavings.

\$100 PER PERSON + TAX & GRATUITY

AMALFI

FIRST COURSE

ANTIPASTO DIMARE PLATTER

grilled calamari, fried calamari, coconut shrimp, smoked salmon, cocktail shrimp

BRUSCHETTA FETA PLATTER

toasted calabrese baguette brushed with olive oil and topped with marinated tomatoes and feta cheese

SECOND COURSE

INSALATA MONTAGNA

organic spring mix, goat cheese, strawberries, pecans, red onion served with our house made vinaigrette dressing.

CAVATELLI PESTO

fresh pasta in a rapini pesto cream sauce, topped with toasted pine nuts.

DESSERT

DOLCE PLATTER

home-made tiramisu, godiva and blueberry cheesecake, chocolate truffle and panna cotta served on our signature vagabondo board

THIRD COURSE

CHOOSE ONE

RISOTTO PRIMAVERA

arborio rice with fresh seasonal vegetables, parmigiano reggiano in our homemade tomato sauce

POLLO RIPIENO

tender chicken breast stuffed with goat cheese, red pepper, baby spinach and toasted pine nuts, pan seared in a wild mushroom cream reduction. served with fresh seasonal vegetables & potatoes.

FILET MIGNON

8oz tenderloin fillet marinated with garlic, fine herbs and evoo. grilled to perfection and served with fresh seasonal vegetables & potatoes.

RISOTTO TUTTO MARE

arborio rice, mussels, clams, king crab legs, tiger shrimps, scallops, baby clams, white wine, simmered in our house made tomato sauce.

BRANZINO

whole european seabass, grilled and oven baked in a white wine lemon sauce and fresh herbs, served with seasonal fresh vegetables and & potatoes.

FRENCH CUT VEAL CHOP

14 oz provimi french cut veal chop, marinated with herbs and evoo. grilled to perfection and topped with a wild mushroom reduction. served with fresh seasonal vegetables & potatoes.

\$125 PER PERSON + TAX & GRATUITY