

# BOTTINO

## BOTTINO CLASSICO PRIX FIXE OPTION 1

\$ 65.00 per person plus bar on consumption or optional packages (below).  
20% suggested gratuities, 5% event admin and sales tax additional.

## OPTIONAL BAR PACKAGES FOR PRIX FIXE ONE

include one round on arrival, and continued service  
through the completion of the main course and clearing for dessert.  
Dessert drinks and after dinner drinks additional.

**WINE, PROSECCO & CRAFT BEER PACKAGE \$ 35.00 per person.**

## OPEN BAR PACKAGE \$ 50.00 per person

Premium open bar and classic cocktails, prosecco, select house wines and craft beers.

## SAMPLE PRIX FIXE DINNER MENU

### For the Tables

Fritto Misto: batter-fried calamari, shrimp and vegetables  
Bruschetta with Garlic, Tomato and Basil  
Antipasto Toscano: Assorted Cured Meat and Tuscan Pecorino

### Individual:

Fennel, Oranges, Baby Arugula and Shaved Parmigiano  
Citrus Vinaigrette

### Choice of:

Grilled Norwegian Salmon:  
Salsa Verde, Fingerlings and Haricot Verts

Pan-Roasted Organic Chicken Breast  
Malvasia and Rosemary; Seasonal Vegetable

Ravioli Verdi  
Homemade Spinach Pasta  
Fresh Ricotta and Chard; Tomato and Basil

Homemade Saffron Fettuccine  
Lobster, Rock Shrimp, Tomato, Saffron, Cognac

Tagliata: Seared Sliced Strip Steak  
Rosemary and Garlic, Corona Beans

### Choice of:

Chocolate Tiramisu  
Berries or Poached Pears (Seasonal) Zabaglione  
Coffee and Teas with Homemade Biscotti