

## Plate Service - \$30

(Each individual gets to choose separately off of this menu... **recommended** menu for a party no larger than 30 people)

### **Insalata Caesar**

Classic Caesar with crisp romaine lettuce, croutons,  
fresh parmesan and our house Caesar dressing

**OR**

### **Soup of the Day**

### **ENTREES**

#### **Petti di Pollo alla Limóna**

Tender chicken breast sautéed in delicate lemon butter, served with Italian  
Rosemary roasted potatoes and fresh seasonal vegetables

**OR**

#### **Seafood Fettuccine**

Fettuccine sautéed in a white wine cream sauce with mussels, clams and prawns

**OR**

#### **Tuscan Gnocchi**

Gnocchi sautéed in olive oil, white wine and garlic with chicken,  
sundried tomatoes, black olives, spinach and artichokes

**OR**

#### **Tortellini alla Romano**

Veal and cheese stuffed pasta rings sautéed in a light tomato cream sauce with onions,  
sundried tomatoes and mushrooms

### **DESSERT**

#### **Tiramisu**

Ladyfingers dipped in espresso, Kahlua and Amaretto, layered between a light  
Mascarpone cheese custard and dusted with cocoa

***\*\*For all menus, 16% Service charge and taxes will be added to the final bill***

***\*\*For all parties/menus, for special requests of tables to be rearranged into any shapes or forms other than long tables  
or the way the dining room is already set up, there may be a "set up" fee that is applicable\*\****

## Plate Service - \$35

(Each individual gets to choose separately off of this menu... **recommended** menu for a party no larger than 30 people)

### SALADS

#### **Insalata Mista**

Tuscan mixed green with toasted pecans, fresh fruit, red onions, roma tomatoes, accented with our house roasted red pepper vinaigrette

**OR**

#### **Insalata Caesar**

Classic Caesar with crisp romaine lettuce, croutons, fresh parmesan and our house Caesar dressing

### ENTREES

#### **Lasagna al Forno**

Succulent layers of pasta, tender ground veal, fresh cheeses and signature rose' sauce

**OR**

#### **Petti di Pollo alla Marsala**

Tender white chicken breast in a Marsala wine sauce with fresh mushrooms, served with Italian Rosemary roasted potatoes and fresh seasonal vegetables

**OR**

#### **Limóne di Vitello**

Tender white veal topped with delicate lemon butter sauce, served with Italian Rosemary roasted potatoes and fresh seasonal vegetables

**OR**

#### **Smoked Salmon Fettuccine**

Fettuccine sautéed in a rich lemon cream sauce with smoked salmon, baby blue prawns and capers

### DESSERT

#### **Tiramisu**

Ladyfingers dipped in espresso, Kahlua and Amaretto, layered between a light Mascarpone cheese custard and dusted with cocoa

**OR**

#### **Gelato**

Creamy Italian ice cream

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## Plate Service \$37

(Each individual gets to choose separately off of this menu... **recommended** menu for a party no larger than 30 people)

### SALADS

#### **Insalata Caprese**

Roasted roma tomatoes served on a bed of Tuscan greens with bocconcini cheese and fresh basil, drizzled with an aged balsamic reductions and extra virgin olive oil

**OR**

#### **Insalata Caesar**

Classic Caesar with crisp romaine lettuce, croutons, fresh parmesan and our house made Caesar dressing

**OR**

#### **Bruschetta**

Italian crostinis rubbed with garlic and topped with Roma tomatoes and red onion marinated in garlic, olive oil, balsamic vinegar and basil

### ENTREES

#### **Petti di Pollo alla Parmesan**

Tender boneless breast of chicken baked in a light tomato cream sauce with mozzarella cheese melted on top, served with Italian Rosemary roasted potatoes and seasonal vegetables

**OR**

#### **Mushroom Ravioli**

Porcini and Portabello mushrooms stuffed ravioli served in a garlic basil pesto cream sauce with sundried tomatos

**OR**

#### **Petti di Pollo alla Villa Rosa**

Tender boneless breast of chicken served with fresh mushrooms and topped with our signature amore sauce, served with Italian Rosemary roasted potatoes and seasonal vegetables

**OR**

#### **Vitello con Fungi**

Tender white veal topped with a white wine mushroom cream sauce, served with Italian Rosemary roasted potatoes and seasonal vegetables

**OR**

#### **Salmoné alla Griglia**

Grilled salmon topped with a basil, lemon cream sauce served with Italian Rosemary roasted potatoes and seasonal vegetables

### DESSERTS

#### **Tiramisu**

Ladyfingers soaked in Kahlua, Amaretto and Lone Tree espresso, layered between a light mascarpone cheese custard and dusted with cocoa

**OR**

#### **Gelato**

Creamy Italian ice cream

**OR**

#### **Zucotto**

Ladyfingers laced with a vanilla citrus liqueur layered around dark Callebaut chocolate and toasted hazelnuts folded in whipped cream

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## Buffet Service \$36

(\*\*Must have at least 25 people. Parties over 30 are **highly recommended** to go with buffet option\*\*)

### **Insalata Mista**

Mixed greens with bell peppers, mushrooms, red onion, and roma tomatoes tossed with our delicious homemade house Italian dressing

### **Insalata Caesar**

Classic Caesar with crisp romaine lettuce, croutons, fresh parmesan and our famous Caesar dressing

## **PASTA**

(Your choice of 4 pastas)

### **Fettuccine alla Villa Rosa**

Fettuccine, artichoke hearts, tomatoes and black olives sautéed in light white wine sauce

### **Spaghetti**

Spaghetti made with tender fresh veal in Villa Rosa's delicious homemade tomato sauce

### **Penne Arrabbiata**

Penne pasta with bell peppers and mushrooms in a spicy tomato sauce

### **Penne Carbonara**

Penne pasta with prosciutto in a creamy white wine garlic sauce

### **Fusilli Con Funghi**

Fusilli sautéed in olive oil, pesto, tomatoes, mushrooms, onions and parmesan cheese with a splash of white wine and cream

### **Linguine alla Vongole**

Linguine tossed with clams, garlic and white wine

### **Tortellini alla Romano**

Veal and cheese stuffed pasta rings sautéed in a light tomato cream sauce with onions, sundried tomatoes, chicken and mushrooms

### **Tortellini alla Panna**

Veal and cheese stuffed pasta rings sautéed in a rich cream sauce

## **MEAT DISHES**

(Your choice of 2 meats)

### **Petti di Pollo alla Cacciatore**

Tender white chicken breast in a rosemary tomato sauce with bell peppers and onions

### **Petti di Pollo alla Funghi**

Tender white chicken breast with fresh mushrooms, white wine and a light cream sauce

### **Petti di Pollo alla Amore**

Tender white chicken breast in a our signature Amore sauce

### **Petti di Pollo alla Pesto**

Tender white chicken breast in a pesto with sundried tomatoes

### **Roast Beef au Jus**

*Buffet also served with fresh seasoned vegetables, Italian rosemary roasted potatoes and bread.*

*Dessert also included on the buffet*

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