



# Antica Roma

## Private Party Menu

### Appetizers

*Served family style*

#### Mussels Bianco

*steamed mussels simmered in a lemon, garlic, and white wine broth*

#### Calamari Fritti

*lightly fried squid, eggplant, and zucchini with a tangy marinara sauce*

#### Bruschette Pomodoro

*toasted rustic bread rubbed with fresh garlic, topped with Roma tomatoes, sprinkled with fresh basil and extra virgin olive oil*

### Insalata

*organic garden salad with fig balsamic vinaigrette*

### Main Course

*Choice of one, served with vegetables and potatoes*

#### Ravioli di Zucca

*butternut squash ravioli with a butter and sage sauce*

#### Salmone Siciliano

*wild salmon with artichoke hearts, capers, garlic in white wine sauce*

#### Filetto Cardinale

*seven ounce filet mignon seared with fresh rosemary and crushed black pepper*

#### Chicken Valdostana

*chicken breast topped with prosciutto, mozzarella, and asparagus in a Marsala demi glace sauce*

#### Gnocchi Quattro Formaggi

*potato pasta with sage and four cheese sauce*

### I Dolci

Tiramisu'

Chocolate Mousse