

CA' DEL SOLE

R I S T O R A N T E I T A L I A N O

Banquet Set Lunch 1

First Course Selection

choice of:

CAESAR SALAD

romaine, croutons, Caesar dressing

MISTICANZA DELL'ORTO

mixed organic greens, tomatoes, aged balsamic dressing

Main Course Selection

choice of:

PENNE ARRABBIATA

penne, garlic, light spicy tomato sauce

PARMIGIANA DI MELANZANE

baked eggplant, light marinara sauce, basil, mozzarella and parmesan cheese

POLLO PICCATA

Free range chicken breast, piccata, lemon and capers sauce

Dessert Course

TRADITIONAL PANNA COTTA

vanilla custard, berries sauce

Tea and American Coffee included

\$43.00 per person

Gratuity, Administration & Sales tax not included

Private Dining and Special Events | Contact Sherri Ghizzoni 818.753.8889 | E-mail events@cadelsole.com

CADDEL SOLE

R I S T O R A N T E I T A L I A N O

Banquet Set Lunch 2

First Course Selection

choice of:

INSALATA D`UVA

endive, arugula, goat cheese, grapes, caramelized pecans, balsamic

INSALATA DI CESARE

romaine, croutons, parmesan cheese, caesar dressing

Main Course Selection

choice of:

PENNE ARRABBIATA

penne, garlic, light spicy tomato sauce

SALMONE AI LIMONI CANDITI

pan roasted Scottish salmon, lemon sauce, candied lemon

POLLO ALLA AI FUNGHI

Free range chicken breast, mushrooms sauce

Dessert Course

TRADITIONAL PANNA COTTA

vanilla custard, berries sauce

Iced Tea, Hot Tea and American Coffee included

\$45.00 per person

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CA' DEL SOLE

R I S T O R A N T E I T A L I A N O

Banquet Set Lunch 3

First Course Selection

choice of:

CAESAR SALAD

romaine, croutons, Caesar dressing

TRICOLORE

traditional tricolore salad with endive, arugula, radicchio, shaved parmesan, balsamic dressing

BURRATINA CAPRESE

burrata cheese, heirloom tomatoes, balsamic reduction, basil, olive oil

Main Course Selection

choice of:

LASAGNA

homemade lasagna, beef ragout, béchamel sauce and parmesan cheese, fried spinach

SALMONE AI LIMONI CANDITI

pan roasted Scottish salmon, lemon sauce, candied lemon

POLLO ALLA VALDOSTANA

Free range chicken breast, ham, mozzarella cheese, white wine sauce

Dessert Course

TRADITIONAL PANNA COTTA

vanilla custard, berries sauce

Tea and American Coffee included

\$48.00 per person

Gratuity, Administration & Sales tax not included

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