

CADEL SOLE

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

Banquet Set Dinner 1

First Course Selection

choice of:

INSALATA D`UVA

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

BURRATINA CAPRESE

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

CAESAR SALAD

romaine, croutons, Caesar dressing

Main Course Selection

choice of:

MEZZALUNA DI ZUCCA

pasta filled with pumpkin, butter sage sauce

PETTO DI POLLO ALLA VALDOSTANA

free-range chicken breast, ham, mozzarella cheese, white wine sauce

SALMONE AI LIMONI CANDITI

pan roasted Scottish salmon, lemon sauce, candied lemon

FILETTO DI MANZO AL CHIANTI

grilled filet mignon, chianti reduction sauce

Dessert Course

TRADITIONAL PANNA COTTA

vanilla custard, berries sauce

Tea and American Coffee included

\$50.00 per person

Gratuity, Administration & Sales tax not included

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

CA' DEL SOLE

RISTORANTE ITALIANO

Banquet Set Dinner 2

First Course Selection

choice of:

BURRATINA CAPRESE

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

CAESAR SALAD

romaine, croutons, Caesar dressing

INSALATA DI CARCIOFI

baby artichoke hearts, arugula, shaved parmesan cheese, lemon dressing

Second Course

MEZZALUNA DI ZUCCA

Butter, sage, parmesan

Main Course Selection

choice of:

PETTO DI POLLO ALLA VALDOSTANA

free-range chicken breast, ham, mozzarella cheese, white wine sauce

TRANCIO DI MERO CON LENTICCHIE BRASATE

grilled Chilean sea bass, braised Umbrian lentils

FILETTO CON SALSA DI VINO ROSSO

beef filet mignon, red wine sauce

Dessert Course

TORTINO DI CIOCCOLATO

warm flowerless chocolate and almond cake, vanilla sauce

Tea and American Coffee included

\$60 per person

Gratuity, Administration & Local Sales tax not included

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Banquet Set Dinner 3

First Course Selection

choice of:

INSALATA DI CARCIOFI E GRANA

baby artichokes hearts, arugula, shaved parmesan cheese, lemon dressing

BURRATINA CAPRESE

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

INSALATA D`UVA

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

Second Course

RIGATONI FUNGHI E PISELLI

Rigatoni, light pink sauce, mushrooms, peas

Main Course Selection

choice of:

VITELLO BRASATO AI PORCINI CON POLENTA

veal shank braised, porcini mushroom, mix veggio medley, pinot noir reduction, rosemary polenta

COSTOLETTA D`AGNELLO ALLA SALSIA DI AGLIO E ACETO

Colorado lamb chops, vinaigrette garlic sauce

TRANCIO DI MERO CON LENTICCHIE BRASATE

grilled Chilean sea bass, braised Umbrian lentils

FILETTO CON SALSIA DI VINO ROSSO

beef filet mignon, red wine sauce

Dessert Course

choice of:

TORTINO DI CIOCCOLATO

warm flowerless chocolate and almond cake, vanilla sauce

TRADITIONAL PANNA COTTA

vanilla custard, berries compote

Tea and American Coffee included

\$75 per person

Gratuity, Administration & Local Sales tax not included

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