

TARRY LODGE PORT CHESTER

5 COURSE DINNER

SERVED FAMILY STYLE**

GROUP DINING \$70/PRIVATE DINING \$80

PLUS TAX AND FEES

COURSE 1

INSALATE/ANTIPASTI

SELECT THREE CATEGORIES

1. VERDURA MISTA

ALL ITEMS ARE INCLUDED AS 1 SELECTION

QUATTRO FAGIOLI
BEETS AGRODOLCE
MARINATED CRIMINI
SWEET PEPPERS "AL FORNO"
EGGPLANT CAPONATA

2. PESCE MISTA

ALL ITEMS ARE INCLUDED AS 1 SELECTION

SCALLOPS ESCABECHE
CALAMARI "SICILIANO"
FRUTTI DI MARE
CRAB WITH PIQUILLOS
BACCALA MANTECATO

3. CARNE MISTA

ALL ITEMS ARE INCLUDED AS 1 SELECTION

PROSCIUTTO SAN DANIELE
PROSCIUTTO DI PARMA
MORTADELLA
'NJUDA
SOPPRESATTA

4. INSALATE

EACH ITEM COUNTS AS 1 SELECTION

TARRY GREENS WITH WHITE BEAN VINAIGRETTE
FRISEE WITH GORGONZOLA, CRANBERRIES AND WALNUTS
NANCY'S CHOPPED SALUMI SALAD

COURSE 2

PIZZA

(PLEASE SELECT 2 ITEMS)

MARGHERITA WITH TOMATO, MOZZARELLA & BASIL
GOAT CHEESE WITH PISTACHIOS & TRUFFLE HONEY
QUATTRO FORMAGGI
CLAMS WITH GARLIC & OREGANO
PANCETTA WITH EGGPLANT AND MOZZARELLA
PROSCIUTTO, TOMATO, MOZZARELLA & ARUGULA
PEPPERONI WITH TOMATO, MOZZARELLA AND PECORINO
SAUSAGE WITH TOMATO AND GORGONZOLA
MEATBALLS WITH JALAPENOS, TOMATO & FONTINA
GUANCIALE WITH BLACK TRUFFLES & SUNNY SIDE EGG*

COURSE 3

PASTA

(PLEASE SELECT 3 ITEMS)

PUMPKIN FIORE WITH SAGE, BROWN BUTTER & AMARETTI
GARGANELLI WITH FUNGHI TRIFOLATI
BLACK SPAGHETTI WITH SCALLOPS, GUANCIALE & CHILIS
SPAGHETTI CARBONARA WITH PANCETTA*
CHESTNUT PAPPARDELLE WITH BRAISED DUCK RAGU
CAVATELLI WITH SPICY SAUSAGE & RAPINI
GNOCCHI ALL' AMATRICIANA
RIGATONI WITH PORK SUGO & HOUSEMADE RICOTTA
TAGLIATELLE BOLOGNESE

COURSE 4

SECONDI

SELECT 4

EGGPLANT PARMIGIANA
BRANZINO LIVORNESE
SALMON WITH DELICATA SQUASH AND CRANBERRY
POLLO FRANCESE WITH ARTICHOKE & CAPERS
LAMB CHOPS WITH SUNCHOKES & RAPINI PESTO
BRASATO AL BAROLO
GRILLED HANGER STEAK WITH MAITAKES

COURSE 5

DOLCI MISTI

SELECT 1

TIRAMISU
PANETTONE PUDDING WITH DULCE DE LECHE GELATO
CROWN MAPLE CHEESECAKE WITH VANILLA GELATO
CHOCOLATE CAKE WITH ORANGES & PISTACHIO GELATO

IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE OWNER, MANAGER, CHEF, OR YOUR SERVER BEFORE ORDERING
PLEASE ASK ABOUT OUR GLUTEN FREE OPTIONS ON MENU

MENU ITEMS ARE SEASONAL AND SUBJECT TO CHANGE

**PARTIES OF FEWER THAN 16 GUESTS MAY OPT FOR SELF-SELECTION AT NO ADDITIONAL COST

*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS