

PRIVATE DINING MENUS

The Basic

Appetizer

Bruschetta

Tuscan crostini, diced roma tomatoes, fresh basil, garlic

Salad

Tomaso's Salad

Organic baby field greens, fennel, cucumbers, arugula, corn and balsamic Vinaigrette

Choice of Entrée

Line Caught Seabass with Lobster Risotto

Pan seared fresh seabass drizzled with lemon infused virgin olive oil.

Served with lobster risotto

Linguine with Lobster and Frutti di Mare

Linguine with fresh de-shelled lobster, calamari, and scallops in a wine tomato herb sauce

Eggplant Torte and Butternut Squash Ravioli

Baked multi-layered sautéed eggplant with cheese fondue in a herb tomato sauce, served with butternut squash ravioli

Chicken Marsala

Free range chicken breast sautéed with wild mushrooms and marsala wine

Dessert

Sicilian Style Cannoli with crème fraiche gelato

\$40 per person

Plus tax & Gratuity

The Standard

Appetizer

Antipasti Riviera

Prosciutto di Parma, Pecorino, Gorgonzola, Caprese, Roasted Red Bell Peppers

Salad

Caesar

Organic Romaine, tossed with a classic Caesar dressing

Choice of Entrée

Wild Atlantic Salmon and Gulf Shrimp

Grilled salmon and gulf shrimp served with seasonal garden vegetables and redskin potatoes

Tomaso's Spaghettini

Little-neck clams, gulf shrimp, calamari, tossed with spicy fresh plum tomatoes

Colorado Lollipop Lamb Chops

Grilled lamb chops with mushroom risotto

Veal Osso Bucco Ravioli & Tri-colored Gnocchi

Ravioli and gnocchii served with a porcini mushroom and vodka sauce

Dessert

Tiramisu with Baileys Irish cream gelato

\$50 per person

Plus tax and gratuity

The Premier

Appetizer

Antipasti Riviera

Prosciutto di Parma, Pecorino, Gorgonzola, Caprese, Clams Casino & flash fried Calamari

Salad

Spring Berry

Organic field greens, candied walnuts, goat cheese, raspberry vinaigrette

Choice of Entrée

Wild Alaskan Halibut

Pan seared parmigiano encrusted halibut drizzled with a beurre blanc & served with Lobster Ravioli

Cioppino

Mussels, little-neck clams, gulf shrimp, seabass, and calamari, sautéed and served over linguine pasta in a fresh plum tomato sauce

Dry Aged N.Y. Strip Steak

Prime N.Y. strip steak grilled to order and served with melted gorgonzola, garden vegetables and redskin potatoes

Veal Osso Bucco Ravioli & Tri-colored Gnocchi & Butternut Squash Ravioli

Ravioli and gnocchi served with a porcini mushroom, pesto and vodka sauce

Dessert

Crème Brulee

\$60 per person

Plus tax & Gratuity

Tomaso's

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