



Holiday Plated Lunch Menu

menu price includes salad, entrée, dessert, bread and olive oil
coffee, tea & hot apple cider

FIRST COURSE: please select one in advance

Tricolore - escarole, radicchio and arugula; anchovy Pecorino dressing, Parmigiano

Stagione - arugula, apple, pear, almonds, pomegranate, Parmigiano,
balsamic vinaigrette

Antipasti misti: prosciutto, buffalo mozzarella, heirloom tomato, olives & Pecorino

MAIN COURSE: please select one in advance

Butternut squash ravioli, amaretti cookies, fried sage and Parmigiano \$35

Chicken Muratore -“bricklayer style”; rosemary, porcini mushrooms
and fingerling potatoes \$35

Rolled Lasagnetta filled with braised beef, Ricotta
and herbed tomato sauce \$30

Roasted and Sliced Tenderloin of Beef – 8 oz
roasted mushrooms, cippoline onions and carrots;
Primitivo sauce, olive oil mashed potatoes \$45

Oven Roasted Salmon with vegetable cous-cous,
lemon thyme butter sauce, crispy onions \$45

DESSERT: please select one in advance

Tiramisu “make me happy” espresso infused sponge cake, marsala

Apple & Golden Raisin Torte with crème anglaise

Vanilla Bean Panna Cotta with cranberry, walnuts and apples

Chocolate Espresso Cake with peppermint fudge frosting

Gelato e Sorbetti – chef’s selection of Sassi’s house made Italian gelato and sorbet

20% service charge and current sales tax are additional

Groups of (14) or more guests

Sassi is closed to the public for lunch, offering villa dining rooms

in the restaurant of (14-50) guests and private Sassi room for up to (160) guests