



LA FOCACCIA

MENU ONE

FIRST COURSE

CHOICE OF ONE

SOUP OF DAY

ORGANIC BABY GREEN SALAD
cherry tomatoes and balsamic vinaigrette

SECOND COURSE

CHOICE OF ONE

PENNE
*roasted eggplant, plum tomatoes and diced
cacio cheese*

SAUTÉED BREAST OF CHICKEN
tre funghi, sundried tomato and marsala wine

SEARED SALMON
mustard sauce

FINAL COURSE

TIRAMISU

CAPPUCCINO, ESPRESSO,
COFFEE OR TEA

\$60 Per Person

Excluding Beverages, Tax & 22% Gratuity
3% transaction fee added to all credit cards



LA FOCACCIA

MENU TWO

FIRST COURSE

CHOICE OF ONE

BURRATA
cherry tomato and balsamic drizzle

CLASSIC CAESAR SALAD

SECOND COURSE

CHOICE OF ONE

PAPPARDELLE
marinara

SAUTÉED BREAST OF CHICKEN
*baby artichokes, sundried tomatoes
and mushrooms*

BRAISED BEEF SHORT RIB
natural jus

RED SNAPPER
olives, capers and plum tomatoes

FINAL COURSE

CANNOLI or TIRAMISU

CAPPUCCINO, ESPRESSO,
COFFEE OR TEA

\$70 Per Person

Excluding Beverages, Tax & 22% Gratuity
3% transaction fee added to all credit cards



LA FOCACCIA

MENU THREE

FIRST COURSE

FAMILY STYLE

FRIED ZUCCHINI

BUFFALO MOZZARELLA
& TOMATO

SECOND COURSE

FETTUCCINI BOLOGNESE

THIRD COURSE

CHOICE OF ONE

CHICKEN BALSAMIC
*roasted peppers, asparagus and
balsamic reduction*

VEAL PICATTA
lemon and white wine

BRANZINO
fresh herbs and white wine

FINAL COURSE

TIRAMISU

CAPPUCCINO, ESPRESSO,
COFFEE OR TEA

\$80 Per Person

Excluding Beverages, Tax & 22% Gratuity
3% transaction fee added to all credit cards