



LA FOCACCIA

MENU ONE

FIRST COURSE

ORGANIC BABY GREEN SALAD
cherry tomatoes and balsamic vinaigrette

SECOND COURSE

CHOICE OF ONE

SPAGHETTI LIMONE
lemon and parmesan

CHICKEN PARMESAN
penne marinara

SEARED SALMON
mustard sauce

FINAL COURSE

TIRAMISU

CAPPUCCINO, ESPRESSO,
COFFEE OR TEA

\$60 Per Person Excluding
Beverages, Tax and 22% Gratuity
3% transaction fee added to all credit cards



LA FOCACCIA

MENU TWO

FIRST COURSE

CHOICE OF ONE

SOUP OF THE DAY

CAESAR SALAD
croutons and parmesan

SECOND COURSE

CHOICE OF ONE

BUCATINI CACIO E PEPE
cracked black pepper and pecorino romano

SAUTEED CHICKEN BREAST
baby artichokes, fresh herbs and lemon

BRAISED BEEF SHORT RIBS
natural jus

RED SNAPPER
asparagus, cherry tomatoes and white wine

FINAL COURSE

TIRAMISU

CAPPUCCINO, ESPRESSO,
COFFEE OR TEA

\$70 Per Person Excluding
Beverages, Tax and 22% Gratuity
3% transaction fee added to all credit cards



LA FOCACCIA

MENU THREE

FIRST COURSE

CHOICE OF ONE

ENDIVE AND APPLE SALAD
gorgonzola and almonds

BURATTA
*cherry tomatoes, extra virgin olive oil
and an aged balsamic drizzle*

SECOND COURSE

FETTUCCINI MARINARA

THIRD COURSE

CHOICE OF ONE

SAUTEED CHICKEN BREAST
tre funghi truffle sauce

VEAL PICATTA
lemon and white wine

BRANZINO
fresh herbs and white wine

FINAL COURSE

CANNOLI OR FRESH BERRIES

CAPPUCCINO, ESPRESSO,
COFFEE OR TEA

\$85 Per Person Excluding
Beverages, Tax and 22% Gratuity
3% transaction fee added to all credit cards