

Trattoria La Festa Restaurant

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Family Style Dinners

Family style dinners consists of several courses of food served on large colorful platters. Each table will get a platter of food and the guests will enjoy passing the food around like customary in Italy. It is quite festive and it promotes great conversation at the dinner table furthermore it includes 3 main courses giving the table more variety.

Menu #1

Price \$40.00 person

+ Alcohol, tax, and 20 % service

First course for the table

Crostini Misti Mediterraneo

Grilled bread topped with tomato/basil, roasted pepper salad & cannellini bean spread

Second course for the table

Mista salad for the table

Romaine and escarole lettuce mixed with trattoria famous roasted garlic dressing.

Third course for the tables, all 3 main courses

Penne alla Napoletana

Penne topped with tomato/basil

Grilled Salmon

Fillet of Atlantic salmon grilled and topped with a lemon caper sauce

Chicken Marsala

Free range marinated breast of chicken sauted with mushrooms and marsala wine

Roasted Garlic Potatoes & Fresh vegetable of the day

Roasted rosemary potatoes with vegetables of the day.

Fourth course for the table

Tiramisu' & Coffee

Ladyfingers soaked in espresso coffee and kalhua topped with thin layers of mascarpone dessert cream.

Menu #2

Price \$50.00 person

+ Alcohol, tax, and 20 % service

First course for the table

Antipasti Misti e crostini

A classic Italian antipasto with meat, cheese and grilled crostini

Second course for the table

Mista salad for the table

Romaine and escarole lettuce mixed with trattoria famous roasted garlic dressing.

Third course for the tables, all 3 min courses

Penne alla Napoletana

Penne topped with tomato/basil

Pollo della Mamma

Free range chicken marinated for 5 days with family secret recipe, roasted on a wood rotisserie

Arrosto di Maialeto farcito

Pork Loin stuffed with sautéed spinach, roasted red peppers and gorgonzola cheese

Roasted Garlic Potatoes & Fresh vegetale of the day

Tuscan roasted rosemary potatoes with vegetables of the day.

Fourth course for the table

Tiramisu' & Coffee

Ladyfingers soaked in espresso coffee and kalhua topped with thin layers of mascarpone dessert cream.

Menu #3

Price \$60.00 person

+ Alcohol, tax, and 20 % service

First course for the table

Antipasti e Crostini misti

A selection of antipasti and crostini with various toppings

Second course for the table

Mista salad for the table

Romaine and escarole lettuce mixed with trattoria famous roasted garlic dressing.

Third course for the tables, all 3 min courses

Crab meat Ravioli Portofino

Fresh Maine crab meat ravioli served with a delicate lemon/caper sauce

Pollo della Mamma DeVito

Free range chicken marinated for 5 days with family secret recipe, roasted on a wood rotisserie

Arrosto di carne

Sliced roast of Black Angus sirloin topped with a red peppers/gorgonzola demiglaze

Roasted Garlic Potatoes & Fresh vegetale of the day

Tuscan roasted rosemary potatoes with vegetables of the day.

Fourth course for the table

Tiramisu' & Coffee

Ladyfingers soaked in espresso coffee and kalhua topped with thin layers of mascarpone dessert cream.