

Biella Ristorante

\$60 per person

Appetizers

Choice of:

Artichokes

Artichoke hearts with crispy prosciutto, red pepper flakes and a hint of olive oil citrus dressing

Mixed Greens

Mixed Greens lettuce, cherry tomatoes, avocado in lemon dressing

Burrata

Tomatoes slices and a dash of balsamic reduction

Prociutto Croquets

Prosciutto di parma croquettes with guava jam

Entrees

Choice of:

Salmon

Wild caught Faroe island salmon served skin on, with mash potato and Brussel sprouts.

New York steak

Dry aged New York strip grilled to perfection, accompanied with vegetables

Lobster ravioli

Lobster bisque sauce and cherry tomatoes

Dessert

Crumble di Mele

Torrijas, Caramelized apples, Maple syrup with cinnamon ice cream

Tiramisu Biella

Our homemade version of an Italian classic

\$75 per person

Appetizers

Choice of:

Prociutto Croquets

Delicious, bite size Prosciutto croquettes with guava jam

Insalata Cesare

Romaine lettuce, pancetta, focaccia croutons, parmigiano, homemade dressing, fried anchovies

Insalata Barbabietola - Roasted Beets

A Mouthwatering combination of arugula, golden & rainbow beets, ricotta cheese, champagne vinaigrette, sunflower, pumpkin seeds

Entrees

Choice of:

Salmon

Wild caught Faroe island salmon, cooked to your liking paired with Brussel sprouts and mashed potatoes

New York steak

Dry aged NY Steak, grilled to perfection, accompanied by vegetables and mashed potatoes

Pasta ala ruta

Our signature dish finished in the parmesan wheel made with pancetta, truffle and crema

Desserts

Assortment of Italian deserts

\$90 per person

Appetizers

Choice of:

Insalata di Beets

Golden and rainbow beets, ricotta cheese, champagne vinaigrette, sunflower and pumpkin seeds

Cesar salad

Romain lettuce, pancetta, fried anchovies, shaved parmesan and croutons

Mix Green

Mixed Green lettuce, cherry tomatoes, avocado in lemon dressing

Entree

Choice of:

New York steak

Dry Aged New York strip grilled to perfection, paired with sautéed vegetables

Branzino

Grilled whole branzino, mussels, clams, shrimp, cherry tomatoes in bouillabaisse sauce

Surf and Turf

Filet Mignon, grilled lobster tail with mashed potatoes and sautéed vegetables

Dessert

Choice of:

Crumble di Mele

Torrijas, caramelized apples, maple syrup with cinnamon ice cream

Tiramisu Biella

Our homemade version of an Italian classic

Volcano Cake

Warm chocolate souffle filled with chocolate ganache paired with vanilla ice cream