



**JACKSON  
HOLE**  
PRIVATE CHEF  
SERVICES

## Italian Menu

### Appetizers

- **Veal Meatball** with San Marzano tomato basil sauce served with crostini ricotta
- **Fried Calamari** with marinara sauce
- **Beef Carpaccio** with shaved beets, truffle lemon vinaigrette, and micro greens
- **Fresh Homemade Thin Crust Pizzas**
- **Burrata Mozzarella** with sautéed broccoli rabe, figs, balsamic reduction, truffle honey, and veal stock
- **Prosciutto de Parma** with wild arugula, melon shaved pecorino, and bocconcini de mozzarella
- **Octopus Carpaccio** with blood orange segments, shaved fennel and mint basil arugula, and citrus vinaigrette
- **Crispy Arancini** of creamy lobster risotto, tomato-basil-roasted garlic dipping sauce
- **Burrata Mozzarella** with heirloom tomatoes, olive streusel, olive oil, balsamic reduction, a touch of basil, pesto and lemon dressing

## Pasta

- **Homemade Tortellini** stuffed with red wine-poached pears, goat cheese, and homemade pesto sauce
- **Pasta Limoncello** with Parmesan cheese, touch of butter, and roasted garlic and tuna
- **Homemade Cauliflower Potato Gnocchi**, cracked peppercorn, butter, garlic and pancetta
- **Homemade Smoked Trout Raviolis** with a touch of champagne caviar sauce, and fire-roasted sweet pepper butter sauce
- **Mezze Rigatoni** with homemade lamb, bolognese sauce, and caramelized onions
- **Gnocchi** with rabe leaf-parsley pesto, sopressata Salami
- **English Pea and Ricotta Stuffed Tortellini** with pea-fennel cream, touch of pecorino and roasted garlic
- **Homemade Braised Duck Confit Ravioli** with brown butter, crispy sage, lemon, sun-dried tomato and a drizzle of Chianti wine reduction
- **Mezza Rigatoni Alla Vodka**
- **Penne Marinara**
- **Orecchiette Pasta with Homemade Pesto** with string beans and purple potato
- **Spaghetti Carbonara**
- **Fettuccine** with arugula-parsley-pesto, crispy pancetta, and touch of butter
- **Goat Cheese Ricotta Ravioli** with balsamic port wine reduction, reggiano parmesan cream basil sauce
- **Assorted Shellfish Seafood Salad** with squid, shrimp, mussels, octopus, lobster, truffle, fennel, and citrus dressing
- **Homemade Thin Crust Pizza** with sopressata salumi, fresh mozzarella, basil, and tomato sauce
- **Wild Mushroom Risotto** w/ asparagus and roasted cipollini onions
- **Idaho Potato Gnocchi** w/ wild boar sausage, broccoli rapini, and pecorino cheese

- **Penne Pasta** with arugula pesto and a touch of pancetta
- **Homemade Sweet Potato Gnocchi** with broccoli rabe, elk sausage, touch of parmesan, and garlic
- **Wild Mushroom Risotto** w/ asparagus and roasted cipollini onions
- **Crispy arancini lobster risotto**
- **Lemon and Mint Spaghetti**
- **Homemade Spaghetti Carbonara**
- **Pumpkin Sausage Raviolis** with brown sage butter, sun-dried tomatoes and hazelnut
- **Grilled Zucchini Lasagna** with basil mint pesto and parmesan and ricotta
- **Orecchiette** with English Pea Parmesan Sauce
- **Four Italian Cheese Champagne Mezzo-Rigatoni** with olives
- **Linguini** with Roasted long hot peppers, sautéed pine nuts, and parmesan cheese
- **Fettuccini** with spinach and Ricotta
- **Asparagus Risotto** with Grilled Shrimp

## Soup

- **Pasta e Fagioli**

## Entrees

- **Roasted Chicken Breast**, skillet olives, roasted fennel, oranges, fresh herbs, lemon, white wine and garlic
- **Veal Saltimbocca** with roasted carrots and broccoli
- **Chicken Parmigiana** with fresh mozzarella, San Marzano tomato, and basil sauce
- **Seared Oven Roasted Salmon** with parsley, lemon, tomato, white wine, and spaghetti zucchini
- **Parmesan Crusted Pounded Veal Chop**, crispy stewed tomatoes and porcini mushroom fresh basil
- **Chicken Milanese with Tricolor Salad**, truffle carpaccio, citrus dressing, garlic scoops, and shaved pecorino
- **Lobster Risotto with Sambuca Sauce**
- **Shrimp Fra Diabolo with Linguine**
- **Porcini With Wild Mushroom Risotto**

## Dessert

- **Homemade tiramisu**
- **Fresh berries Sabayon** with Marsala and Cointreau liquor
- **Homemade biscotti**
- **Italian Ricotta Cheesecake** with fresh berries and Cointreau sauce
- **Italian Hazelnut Chocolate Molten Cakes** warm individually served with caramel swirl ice cream