

Dinner Appetizers

Baked Brie

A wheel of delicately flavored cheese wrapped in puff pastry, then baked and served with crackers and seasonal assorted fruits.

\$90/Serves 25

Italian Sausage Sicilian

Grilled Italian sausage links cut into bite-size pieces served over our marinara sauce with sautéed onions and bell peppers.

\$75/Serves 25

Stuffed Mushrooms

Mushroom caps stuffed with Italian sausage and spinach, topped with mozzarella cheese and baked in our red tomato meat sauce.

\$55/Serves 25

Caprese Skewers

Fresh mozzarella, basil and grape tomatoes, drizzled with olive oil. Served with a balsamic reduction.

\$50/Serves 25

Antipasto Platter

A traditional variety of meats, cheeses, and herb marinated seasonal vegetables.

\$75/Serves 25

Hummus

A trio of house made hummus featuring roasted red pepper, spinach artichoke, and roasted garlic. Served with crostinis, carrot sticks, and cucumbers.

\$50/Serves 25

Bruschetta Platter

Two pieces each of the following thick slices of crusty, toasted bread: Or Choose all of one flavor:

Classic Cheese Bread (melted local all natural mozzarella cheese)

Brettini (caramelized onions and Gorgonzola cheese)

Mediterraneo (kalamata olives, roasted red peppers and pepperoncini peppers)

Pomodori (fresh relish of roma tomatoes, basil, balsamic vinegar and olive oil)

Served with both marinara and parmesan cream sauces.

\$65/Serves 25

Seafood Stuffed Mushrooms

Delicate mushroom caps filled with shrimp and crabmeat stuffing, topped with mozzarella cheese and baked in our parmesan cream sauce.

\$70/Serves 25

Cappelletti

Meat and cheese filled pasta delicately fried to golden brown and tossed with fresh parmesan cheese. Served with our tomato meat sauce and parmesan cream sauce. \$70/Serves 25

Dinner Pasta

Pasta includes Italian antipasto or Caesar salad, frozen lemon intermezzo, and warm herb rolls with garlic butter.
Salad selections must be made prior to your event.

Seafood Alfredo

Shrimp, scallops, onions, garlic and mushrooms tossed with fettuccine in our parmesan cream sauce. \$19

Cannelloni Classico

Fresh pasta rolled around ham, spinach, seasoned pork, mozzarella and ricotta cheese then baked and topped with our tomato meat sauce or parmesan cream sauce. \$17

Tortellini con Pesto e Portobello

Cheese tortellini tossed with onions, garlic, sun-dried tomatoes and sliced Portobello mushrooms in our fresh basil pesto cream sauce. \$17

Fusilli con Pollo Primavera

Tender chicken pieces and fresh garden vegetables tossed with fusilli pasta in a white wine cream sauce. \$16

Bistecca alla Gorgonzola

Beef tenderloin tips sautéed in olive oil with onions, garlic, bacon and pan toasted walnuts then tossed with fusilli and topped with Gorgonzola cheese crumbles. \$19

Lasagna

Sheets of our homemade pasta layered with seasoned pork, romano, ricotta, parmesan, and mozzarella cheese then baked with our rich tomato meat sauce. \$16

Fettuccine Alfredo con Pollo

Fettuccine tossed with tender chicken pieces in garlic cream sauce. \$15

Chicken Parmigiana

Tender chicken breast coated with Parmesan breadcrumbs, sautéed golden brown and served over fettuccine. \$16

Ravioli

Cheese filled pasta topped with your choice of our red meat sauce, marinara or parmesan cream sauce. \$16

Seafood Cannelloni

Fresh pasta sheets stuffed with shrimp, scallops, pesto-crabmeat dressing, ricotta and mozzarella cheeses. With parmesan cream sauce or marinara. \$18

Tortellini alla Fini

Cheese filled tortellini tossed with ham, onions, mushrooms, garlic and baby sweet peas in our parmesan cream sauce. \$17

Italian Sampler

A trio of classics! Cannelloni topped with parmesan cream sauce, cheese ravioli with tomato meat sauce and tortellini alla fini. \$19

Fettuccine Amatriciana

Fettuccine tossed with bacon, ham, onions, and tomatoes in an olive oil garlic tomato sauce. \$17

Spaghetti

Spaghetti with our rich red meat sauce and two meatballs. \$15

Dinner Entrees

Entrees include Italian antipasto or Caesar salad, frozen lemon intermezzo, and warm herb rolls with garlic butter.
Choice of roasted red potatoes or one half cannelloni with our red tomato meat sauce or parmesan cream sauce.
Side selections must be made prior to your event.

Beef Tenderloin Filet

The most tender of all steaks, char-grilled to your preference and smothered with sautéed mushrooms. \$26

Champagne Chicken

Tender breast of chicken lightly breaded sautéed until golden and glazed with creamy champagne sauce. \$17

Chicken Leonardo

A sautéed chicken breast with sun-dried tomatoes, shallots, mushrooms, garlic and basil in white wine, lemon and caper sauce. \$18

Beef Tenderloin and Shrimp

Gorgonzola

Grilled beef tenderloin filet topped with grilled jumbo shrimp and rich Gorgonzola cream sauce. \$31

Fillet of Salmon

Fresh Atlantic fillet char-grilled and served on a bed of fresh spinach with creamy lemon-dill sauce. \$20

Chicken Angela

A tender chicken breast sautéed with Portobello mushrooms, shallots, sun-dried tomatoes, crushed red pepper and garlic in rich Marsala cream sauce. \$18

Mama's Pacific Cod

Cod fillet topped with creamy artichoke and Parmesan topping and oven broiled. \$19

Sautéed Grouper Maria

Flaky, mild grouper fillet lightly breaded and sautéed with bacon, shallots, tomatoes, capers, white wine and lemon. \$19

Desserts

Tiramisu

Layers of lady fingers soaked with espresso, sweet mascarpone cheese and dusted with cocoa powder.

\$70/Serves 25

Italian Cream Cupcakes

Traditional Italian cream cake, dense but moist with coconut, walnuts and finished with a cream cheese frosting.

\$70/Serves 25

Chocolate Mousse

An elegant chocolate mousse topped with a seasonal berry.

\$70/Serves 25

Assorted Bars

Raspberry, caramel oatmeal, seven layer, and old-fashioned lemon, all cut into bite size pieces and served on a silver platter.

\$70/Serves 25

Cakes

Flavors

Cake

Chocolate
Marble
White

Fillings

Raspberry
Chocolate Mousse
White Butter Cream

Frostings

White Butter Cream
Chocolate Butter Cream

Pricing

6" Round/Two Layer \$20.00

9" Round/Two Layer \$30.00

Half Sheet/Two Layer \$60.00/ Serves 25-35

Full Sheet/Two Layer \$100.00/Serves 50-70

Tiered Cakes start at \$2.75 per serving.

Wedding Cake prices are determined on fillings, frostings, and decorating.