

Sit Down Menu

Appetizer (choose three)

- Fried Calamari – Traditional
- Clams Casino or Oreganato
- Crab Cakes
- Eggplant Florentine
- Stuffed Mushrooms
- Arancini (rice balls)
- Tuscan Beans with Sweet Italian Sausage
- Mussels Fra Diavolo/Sorrento
- Spedini with Anchovy Lemon Caper Sauce
- Mozzarella in Corozza
- Veal Meatballs in Ragu
- Eggplant Caponata Crostini
- Italian Antipasto (imported meats & cheeses)
- Seafood Salad
- Trippa Alla Romana
- Tomato & Fresh Mozzarella

Entrees (choice of meat, fish, or chicken)

- Chicken Marsala, Francese, Piccata, Parmigiano
- Chicken in Brandy Sauce with Artichokes, Sundried Tomato, Porcini Mushrooms
- Chicken Breast—Topped with Arugula, Sundried Tomato, Mozzarella, Marsala Mushroom Sauce
- Veal Marsala, Francese, Parmigiano, Milanese
- Veal Sorrentino—Eggplant, Tomato, Mozzarella
- Veal Saltimbocca—Prosciutto, Sage, Provolone
- Grilled Skirt Steak with Sauté Spinach
- Twice Baked Potato
- Pignoli Salmon with Wild Mushroom Risotto
- Tilapia Provencale
- Stuffed Shrimp with Crabmeat
- Chateaubriand (sliced filet mignon) add \$6

Dessert

- Fresh Fruit & Zeppole or Mini Pastries
- Regular Coffee & Tea
- Espresso & Cappuccino—separate charge
- Half sheet cakes or full sheet cakes may be purchased for an extra charge

Open Bar

- 3 hrs Beer, Wine & Soda \$14
- 3 hrs House Bar \$24
- 3 hrs Open Premium Bar \$30
(no shots or cordials included)
- 3 hrs Super Premium Bar \$36 (includes champagne toast, cordials & shots)
- Additional hours \$5 per person per hour

Second (choose one pasta & salad)

- Penne Pomodoro
- Rigatoni Vodka with Peas, Prosciutto
- Cavatelli with Broccoli
- Fusilli Primavera
- Cheese Tortellini con Panna
- Penne Toscana (mushrooms, peas, bolognese)
- Penne with Sausage, Ricotta, Tomato Basil Sauce
- Rigatoni with Broccoli Rabe, Crumbled Sausage Garlic & Oil

- Tricolore Salad
- Arugula & Walnut
- Baby Spinach & Pears
- Caesar
- Tomato & Mozzarella
- House Salad

Contract

\$45 per person plus 7% Tax, 20% Gratuity

All children under the age of 11 are \$17 per person

(Chicken Fingers & French Fries, Pasta, or Pizza, Dessert)

Name _____

Address _____

Phone Number _____

Date of Party _____ Day _____ Time _____

Amount of Guests Minimum _____ Maximum _____

Deposit 30% upon booking party (non refundable):

Cash _____ Check _____ Credit Card _____

Special Request _____

Cake Order _____

Center Pieces or Flowers on Table: (yes or no)

Family Style Menu

Appetizer (choose three)

Fried Calamari – Traditional
Clams Casino or Oreganato
Crab Cakes
Eggplant Florentine
Stuffed Mushrooms
Arancini (rice balls)
Tuscan Beans with Sweet Italian Sausage
Mussels Fra Diavolo/Sorrento
Spedini with Anchovy Lemon Caper Sauce
Mozzarella in Corozza
Italian Antipasto (imported meats & cheeses)
Tomato & Fresh Mozzarella

Entrees (choose two entrees)

Chicken Marsala, Francese, Piccata, Parmigiano
Chicken in Brandy Sauce with Artichokes,
Sundried Tomato, Porcini Mushrooms
Chicken Rollantini–Stuffed with Fresh Mozzarella,
Sundried Tomato, Prosciutto
Veal Marsala, Francese, Parmigiano
Veal Sorrentino–Eggplant, Tomato, Mozzarella
Veal Saltimbocca–Prosciutto, Sage, Provolone
Grilled Skirt Steak
Pignoli Crusted Salmon
Tilapia Provencale
Stuffed Shrimp with Crabmeat
Chateaubriand (sliced filet mignon) add \$6
(Served with seasonal vegetables
and roasted potatoes)

Dessert

Fresh Fruit & Zeppole or Mini Pastries
Regular Coffee & Tea
Espresso & Cappuccino—separate charge
Half sheet cakes or full sheet cakes may be
purchased for an extra charge

Open Bar

3 hrs Beer, Wine & Soda \$14
3 hrs House Bar \$24
3hrs Open Premium Bar \$30
(no shots or cordials included)
3 hrs Super Premium Bar \$36
(includes champagne toast, cordials & shots)
Additional hours \$5 per person per hour

Second (choose two pastas & one salad)

Penne Pomodoro
Rigatoni Vodka with Peas, Prosciutto
Cavatelli with Broccoli
Fusilli Primavera
Cheese Tortellini con Panna
Penne Toscana (mushrooms, peas, bolognese)
Penne with Sausage, Ricotta, Tomato Basil Sauce
Rigatoni with Broccoli Rabe, Crumbled Sausage Garlic & Oil

Tricolore Salad
Arugula & Walnut
Baby Spinach & Pears
Caesar
Tomato & Mozzarella
House Salad

Contract

\$40 per person Plus 7% tax, 20% Gratuity

All children under the age of 11 are \$17 per person

(Chicken Fingers & French Fries, Pasta, or Pizza, Dessert)

Name _____

Address _____

Phone Number _____

Date of Party _____ Day _____ Time _____

Amount of Guests Minimum _____ Maximum _____

Deposit 30% upon booking party (non refundable):

Cash _____ Check _____ Credit Card _____

Special Request _____

Cake Order _____

Center Pieces or Flowers on Table: (yes or no)

Buffet Catering Menu

Hot Appetizer (choose two)

Fried Calamari – Traditional
 Clams Casino or Oreganato
 Eggplant Florentine
 Stuffed Mushrooms
 Arancini (rice balls)
 Mussels Fra Diavolo/Sorrento
 Mozzarella in Corozza
 Trippa Alla Romana
 Sausage and Peppers
 Veal Meatballs in Ragù

Entrees (choose two)

Chicken Marsala, Francese, Piccata, Parmigiano
 Chicken in Brandy Sauce with Artichokes,
 Sundried Tomato, Porcini Mushrooms
 Chicken Giambotta with Sausage,
 Potato, Mushrooms, Peppers
 Chicken Savoy with Balsamic vinegar,
 Garlic, Herbs, Parmesan Cheese
 Veal Marsala, Francese, Parmigiano
 Veal Sorrentino—Eggplant, Tomato, Mozzarella
 Veal Saltimbocca—Prosciutto, Sage, Provolone
 Beef Stew with Carrots, Potatoes, and Brown Sauce
 Sliced Pork Tenderloin with Wild Cherry Sauce
 Roasted Salmon
 Tilapia Provencale

Sides (choose two)

Saute Spinach
 Broccoli & Cauliflower
 Roasted Italian Vegetables
 Roasted Herb Potatoes
 Garlic Whipped Potatoes

Dessert

Zeppoli & Fresh Fruit or Mini Pastries
 Includes Soda, Regular Coffee & Tea
 Espresso & Cappuccino—separate charge
 Half sheet cakes or full sheet cakes may be
 purchased for an extra charge

Open Bar

3 hrs Beer, Wine & Soda \$14
 3 hrs House Bar \$24
 3 hrs Open Premium Bar (top shelf, and champagne toast) \$30
 3 hrs Super Premium Bar \$36 (includes champagne toast, cordials & shots)
 Additional hours \$5 per person per hour

Cold Appetizer (choose three)

Eggplant Caponata Crostini
 Italian Antipasto (imported meats & cheeses)
 Seafood Salad
 Tomato & Fresh Mozzarella
 Cous-Cous & Cucumber Salad
 Marinated Grilled Vegetables
 Caesar Salad
 Garden Salad
 String Bean, Potato, Onion
 Bruschetta
 Tortellini with Pesto & Tomato
 Bowtie Pasta Salad with Sundried Tomato, Arugula, Basil, Olives

Pastas (choose one)

Penne Pomodoro
 Rigatoni Vodka with Peas, Prosciutto
 Cavatelli with Broccoli
 Fusilli Primavera
 Cheese Tortellini con Panna
 Farfalle with Chicken, Arugula, Sundried Tomato, Basil & Garlic
 Penne with Sausage, Ricotta, Tomato Basil Sauce
 Rigatoni with Broccoli Rabe, Crumbled Sausage Garlic & Oil

Contract

\$35 per person plus 7% tax, 20% Gratuity

Minimum Guest 30 People

All children under the age of 11 are \$17 per person

(Chicken Fingers & French Fries, Pasta, or Pizza, Dessert)

Name _____

Address _____

Phone Number _____

Date of Party _____ Day _____ Time _____

Amount of Guests Minimum _____ Maximum _____

Deposit 30% upon booking party (non refundable):

Cash _____ Check _____ Credit Card _____

Special Request _____

Cake Order _____

Center Pieces or Flowers on Table: (yes or no)