

A large, stylized palm tree illustration in a light beige color, centered on a solid beige background. The tree has a thick trunk and several fronds extending outwards.

TOSCA

ROOFTOP GARDEN BAR

CATERING

EARLY BIRD

APPETIZERS

Add **\$6.00**

Choose one

COLD ANTIPASTO

FRIED ZUCCHINI

FRIED CALAMARI

SALAD

**ASSORTED BABY GREENS, TOMATOES
AND VINAIGRETTE DRESSING**

MAIN COURSE

Individual Portions, Choice of four

BROILED ATLANTIC SALMON

Salmon broiled in lemon and white wine over spinach

POLLO MARSALA

Breast of chicken sautéed with marsala wine and mushrooms

PORK CHOPS with vinegar peppers

SAUSAGE AND PEPPERS

SOLE FRANCESE

CHEESE RAVIOLI in vodka sauce

PENNE PRIMAVERA with garlic and oil

POLLO PARMIGIANA with penne pasta

VEAL PARMIGIANA with penne pasta

EGGPLANT PARMIGIANA or **ROLLATINI** with penne pasta

DESSERT

**SEASONAL FRESH FRUIT AND BISCOTTI
SOFT DRINKS, COFFEE, TEA**

\$23.95

Per Guest

\$14.95

Children 10 and under
(From Kids Menu)

*Bar, tax, 18% gratuity and 2% booking charge additional
Monday through Friday until 2:30pm*

POWER LUNCH

APPETIZERS

Add **\$6.00**

Choose one

COLD ANTIPASTO

FRIED ZUCCHINI

FRIED CALAMARI

SALAD

**ASSORTED BABY GREENS, TOMATOES
AND VINAIGRETTE DRESSING**

PASTA

Choose one

BAKED ZITI

PENNE in fresh tomato and basil sauce

RIGATONI with baby eggplant, fresh mozzarella, tomato sauce and basil

PENNE in a pink cream sauce with a splash of vodka

RISOTTO (ITALIAN-STYLE RICE) with mixed garden vegetables

MAIN COURSE

Individual Portions, Choice of four

BROILED ATLANTIC SALMON

Salmon broiled in lemon and white wine over spinach

POLLO MARSALA

Breast of chicken sautéed with marsala wine and mushrooms

PORK CHOPS with vinegar peppers

SAUSAGE AND PEPPERS

SOLE FRANCESE

CHEESE RAVIOLI in vodka sauce

PENNE PRIMAVERA with garlic and oil

POLLO PARMIGIANA with penne pasta

VEAL PARMIGIANA with penne pasta

EGGPLANT PARMIGIANA or **ROLLATINI** with penne pasta

DESSERT

SEASONAL FRESH FRUIT AND BISCOTTI
SOFT DRINKS, COFFEE, TEA

\$27.95

Per Guest

\$17.95

Children 10 and under
(From Kids Menu)

*Bar, tax, 18% gratuity and 2% booking charge additional
Monday through Friday until 2:30pm*

WEEKDAY BRUNCH

**CHAMPAGNE, MIMOSA,
BLOODY MARY, SODA AND JUICE**

Limited to two hours

FIRST COURSE

Family Style

COLD ANTIPASTO

SECOND COURSE

**ASSORTED BABY GREENS, TOMATOES
AND VINAIGRETTE DRESSING**

PASTA

Family Style

Add **\$4.00**

ENTRÉES

Individual Portions, Choice of three

THREE EGG OMELETTE with mushroom, prosciutto and fontina cheese

POACHED EGG OVER CANADIAN BACON topped with
hollandaise sauce on an english muffin

FRENCH TOAST with fresh strawberries

PENNE ALLA SASSI Melted fresh mozzarella, arugula and fresh garlic in tomato sauce

ROASTED NORWEGIAN SALMON in a lemon and white wine sauce over spinach

HANGER STEAK SALAD Served over a bed of
mixed greens and topped with gorgonzola cheese

BREAST OF CHICKEN in a marsala wine sauce with fresh mushrooms

VEAL SCALLOPINE sautéed with champagne,
topped with eggplant, mozzarella and touch of tomato

EGGPLANT PARMIGIANA or **ROLLATINI** with penne pasta

DESSERT

**SEASONAL FRESH FRUIT, CANNOLI AND BISCOTTI
SOFT DRINKS, COFFEE, TEA**

BRUNCH PACKAGE

\$34.95 Per Guest

\$18.95 Children 10 and under
(From Kids Menu)

*Bar, tax, 18% gratuity and 2% booking charge additional
Monday through Friday until 2:30pm*

WEEKEND BUFFET BRUNCH PACKAGE SATURDAY AND SUNDAY

\$31.95 Per Guest

\$34.95 For groups of 12 or more, Per Guest

*Bar, tax, 18% gratuity and 2% booking charge additional
Saturday 11:30am through 3:30pm*

Sunday, two seatings 11:30 to 1:30pm, 2:00pm to 4:00pm

THE ENTERPRISE

WITH ONE COCKTAIL

Add **\$8.00** for a total of two cocktails

HORS D'OEUVRES

Choice of two

BUFFALO WINGS

FRIED ZUCCHINI

MINI ROLLS with multiple fillings, baked in our coal oven

FRIED CALAMARI

VEGETABLE CRUDITÉ

COAL OVEN PIZZA

SALAD

Individual Portions, Choose One

**ASSORTED BABY GREENS, TOMATOES
AND VINAIGRETTE DRESSING**

CLASSIC CAESAR SALAD

PASTA

Family Style

Add **\$4.00**

MAIN COURSE

*Individual Portions, Choice of three—your guest will pick one
All served with family style mixed vegetables*

PENNE ALLA VODKA

PORK CHOPS with vinegar peppers

VEAL PARMIGIANA

FILET OF SALMON in lemon and white wine

EGGPLANT PARMIGIANA or **ROLLATINI**

GRILLED CHICKEN BREAST in lemon sauce

SAUSAGE AND PEPPERS

DESSERT

**FRUIT, CANNOLI AND BISCOTTI
SOFT DRINKS, COFFEE, TEA**

\$35.95

Per Guest

\$33.95

Without Cocktails, Per Guest

Bar, tax, 18% gratuity and 2% booking charge additional

THE ESSENTIAL

FAMILY STYLE

APPETIZERS

Choice of two

COLD ANTIPASTO

FRIED ZUCCHINI

FRIED CALAMARI

SALAD

**ASSORTED BABY GREENS, TOMATOES
AND VINAIGRETTE DRESSING**

PASTA

Choose one

FARFALLE with broccoli, garlic and oil

PENNE IN FRESH TOMATO AND BASIL SAUCE

RIGATONI with baby eggplant, fresh mozzarella, tomato sauce and basil

PENNE in a pink cream sauce with a splash of vodka

RISOTTO (ITALIAN-STYLE RICE) with mixed garden vegetables

ENTRÉES

Choose One

All served with mixed vegetables

POLLO MARSALA

Breast of chicken sautéed with marsala wine and mushrooms

POLLO PARMIGIANA Breaded cutlet baked with mozzarella and tomato sauce

SAUSAGE AND PEPPERS

POLLO SCARPARELLO Chunks of chicken breast sautéed with lemon, garlic, white wine, pepperoncini peppers and artichoke hearts

EGGPLANT ROLLATINI Eggplant stuffed with ricotta

POLLO ALLA GRIGLIATI Grilled breast of chicken over sautéed broccoli rabe

DESSERT

SEASONAL FRESH FRUIT AND BISCOTTI
SOFT DRINKS, COFFEE, TEA

\$29.95

Per Guest

\$32.95

Per Guest

(With two entrées)

\$19.95

Children 10 and under

(From Kids Menu)

*Bar, tax, 18% gratuity and 2% booking charge additional
Sunday through Thursday*

THE CLASSIC

FAMILY STYLE

APPETIZERS

Choice of two

COLD ANTIPASTO · MOZZARELLA CAPRESE

FRIED ZUCCHINI · FRIED CALAMARI

EGGPLANT ROLLATINI · BUFFALO WINGS

SALAD

Choose One

ASSORTED BABY GREENS, TOMATOES
AND VINAIGRETTE DRESSING

CLASSIC CAESAR SALAD

PASTA

Choose one

FARFALLE Bowtie pasta with broccoli in garlic and oil

RIGATONI with baby eggplant, fresh mozzarella, tomato sauce and basil

PENNE in a pink cream sauce with a splash of vodka

RISOTTO (ITALIAN-STYLE RICE) with chicken, mushroom, and sundried tomato

ENTRÉES

Family Style, Choice of two

All served with mixed vegetables

POLLO SOFIA

Breast of chicken sautéed in white wine,
served on a bed of spinach and topped with mozzarella

POLLO SCARPARELLO Chunks of chicken breast sautéed with lemon,
garlic, white wine, pepperoncini peppers and artichoke hearts

POLLO FRANCESE Breast of chicken sautéed in lemon, butter and white wine

EGGPLANT ROLLATINI Eggplant stuffed with ricotta

VITELLO MARSALA Medallions of veal sautéed in marsala wine with mushrooms

BROILED SALMON Salmon broiled in lemon and white wine

DESSERT

SEASONAL FRESH FRUIT AND BISCOTTI

SOFT DRINKS, COFFEE, TEA

\$35.95

Per Guest

\$38.95

Choice of three entrées, Per Guest

\$19.95

Children 10 and under
(From Kids Menu)

Bar, tax, 18% gratuity and 2% booking charge additional

THE ELEGANCE

APPETIZERS

Choice of two

COLD ANTIPASTO · MOZZARELLA CAPRESE
CLAMS OREGANATA · FRIED CALAMARI · FRIED ZUCCHINI
EGGPLANT ROLLATINI · BUFFALO WINGS

SALAD

Choose One

ASSORTED BABY GREENS, TOMATOES
AND VINAIGRETTE DRESSING
CLASSIC CAESAR SALAD
TRI COLORI SALAD Arugula, radicchio and endive in an Italian vinaigrette

PASTA

Choose one

RAVIOLI ARAGOSTA Striped ravioli filled with lobster and calamari in vodka sauce
FUSILLI AL ALVINA Shrimp, sundried tomato, asparagus, garlic and oil
PENNE in a pink cream sauce with a splash of vodka
RISOTTO ROSALBA Porcini and portobello mushrooms
with sundried tomato in an Italian rice

ENTRÉES

*Individual Portions, Choice of three—your guest will pick one
All served with family style mixed vegetables*

POLLO ALLA GRIGLIATI Grilled breast of chicken over sautéed broccoli rabe
VITELLO TOSCA Medallions of veal, slices of prosciutto,
eggplant and mozzarella in red sauce
BROILED FILET OF SOLE In a lemon and white wine sauce
POLLO PARMIGIANA Breaded cutlet baked with mozzarella and tomato sauce

DESSERT

SEASONAL FRESH FRUIT, CANNOLI
SOFT DRINKS, COFFEE, TEA

\$41.95

Per Guest

\$19.95

Children 10 and under
(From Kids Menu)

*Bar, tax, 18% gratuity and 2% booking charge additional
Sunday through Thursday*

THE ROYAL

APPETIZERS

Family Style, Choice of three

COLD ANTIPASTO · HOT ANTIPASTO · CLAMS OREGANATA
FRIED CALAMARI · FRIED ZUCCHINI · CLAMS CASINO
FRESH MOZZARELLA CAPRESE · BUFFALO WINGS

SALAD

Individual Portions, Choose One

ASSORTED BABY GREENS, TOMATOES
AND VINAIGRETTE DRESSING

CLASSIC CAESAR SALAD

TRI COLORI SALAD Arugula, radicchio, endive in an Italian vinaigrette

PASTA

Individual Portions, Choice of three—your guest will pick one

PENNE in a pink cream sauce with a splash of vodka

FUSILLI AL ALVINA Shrimp, sundried tomato, asparagus, garlic and oil

LINGUINI WITH CLAM SAUCE Your choice of red or white

LINGUINI MARINARA Linguini in homemade marinara sauce

CAPELLINI AL AMANDA Shrimp, scallops, arugula in light red sauce

RAVIOLI ARAGOSTA Striped ravioli filled with lobster and calamari in vodka sauce

ENTRÉES

Individual Portions, Choice of four—your guest will pick one

All served with family style mixed vegetables

VITELLO TOSCA Medallions of veal, slices of prosciutto,
eggplant and mozzarella in red sauce

POLLO FRANCESE Breast of chicken sautéed in lemon, butter and white wine

POLLO ALLA GRIGLIATI Grilled breast of chicken over sautéed broccoli rabe

SALMON DI CASA Filet of salmon broiled in rosemary, white wine sauce

SHRIMP SCAMPI Tender shrimp broiled in garlic, white wine, lemon and butter

BROILED SHELL STEAK with herb roasted potatoes

BROILED SEAFOOD Shrimp, scallops, clams, filet of sole and lobster tail

VITELLO or POLLO PARMIGIANA Breaded cutlet baked
with mozzarella and tomato sauce

DESSERT

SEASONAL FRESH FRUIT, CHEESECAKE, CANNOLI, BISCOTTI
SOFT DRINKS, COFFEE, TEA

\$49.95

Per Guest

\$19.95

Children 10 and under
(From Kids Menu)

Bar, tax, 18% gratuity and 2% booking charge additional

COCKTAIL PARTY

APPETIZERS

Choice of three

Add **\$6.00** for each additional appetizer

BUFFALO WINGS

COAL OVEN PIZZA

COLD ANTIPASTO

CHEESE AND FRUIT PLATTER

MINI ROLLS with multiple fillings, baked in our coal oven

FRIED CALAMARI

FRIED ZUCCHINI

SUSHI California and Tuna Roll

VEGETABLE CRUDITÉ

2 HOURS STANDARD BAR

\$39.95

Per Guest

3 HOURS STANDARD BAR

\$44.95

Per Guest

2 HOURS TOP SHELF BAR

\$44.95

Per Guest

3 HOURS TOP SHELF BAR

\$54.95

Per Guest

Bar, tax, 18% gratuity and 2% booking charge additional

LIQUOR MENU UPGRADE

Per Person

ONE COCKTAIL	\$8.00	
	TWO HOURS	THREE HOURS
WINE ONLY	\$15.00	+\$8.00
WINE AND BEER.....	\$17.00	+\$8.00
STANDARD OPEN BAR	\$20.00	+\$10.00
PREMIUM OPEN BAR (Limit to \$12 drinks).....	\$25.00	+\$10.00