



DINNER PACKAGE

APPETIZERS

BUTLERED HORS D'OEUVRES

A selection of hot and cold miniature delicacies served for 30 minutes, 45 minutes or a full hour.

COLD ANTIPASTO ITALIANO

A combination of roasted peppers, Italian meats, cheeses and marinated vegetables served family style.

HOT ANTIPASTO ITALIANO

A combination of eggplant rollatini, zucchini fritti, herb-crusted artichokes and grilled mushrooms with radicchio and arugula served family style.

HOT SEAFOOD ANTIPASTO

A combination of clams casino, mussels marinara, calamari dorati, grilled portobello mushrooms with crabmeat and zucchini fritti served family style.

PASTA OR RISOTTO

An appetizer-sized course individually plated for each guest.

Our homemade Italian breads, fresh tomato garlic and rosemary focaccia are served to all your guests.

SALAD

Each guest will be offered a Mesclun Salad tossed in our homemade balsamic vinaigrette.

***You may substitute Caesar or Arugula Fennel Salad for an additional charge.**

ENTRÉES*

Includes a selection of 4 entrée choices for your guests:

Fish, veal or chicken (served with a side of fresh vegetables and potatoes) and a pasta entrée.

***Our specialty entrées are also available for an additional charge.**

BEVERAGES

Soft drinks will be offered throughout the entirety of your dinner.

Coffee and tea will be offered with dessert.

DESSERT

Please choose one dessert for each of your guests to enjoy:

Italian White Chocolate Chip Cake, Tiramisu or Homemade Cheesecake.

***An Assortment of Homemade Miniature Italian Pastries served family style is available for an additional \$2.50 per guest.**

***If selecting an Assortment of Homemade Miniature Italian Pastries, please provide a minimum of 3 days notice prior to your event.**

Please note that a deposit is required to reserve your date.

Final payment is due on the day of the event by cash or check only.

PASTA & VEGETARIAN ENTREES

V - Vegetarian

PENNE PRIMAVERA v	Fresh vegetables, tomatoes, parmesan and feta
HOMEMADE GNOCCHI v	Please choose: Sorrento or Gorgonzola
FUSILLI ARUGULA PESTO v	Arugula, a touch of cream and EVOO
SEASONAL VEGETABLE RISOTTO v	Fresh vegetables and parmesan
SPAGHETTI GARLIC & OIL v	Fresh tomatoes, garlic and EVOO
EGGPLANT PARMIGIANA v	Topped with mozzarella in a fresh tomato sauce
PENNE ALLA VODKA	Parmigiano cream sauce with a touch of vodka
RAVIOLI	Please choose: Spinach & Ricotta or Tomato Basil & Cheese
PAPPARDELLE AI FUNGHI	Wild mushrooms and truffle oil
CAVATELLI CAMPAGNOLA	Locally made sausage, broccoli rabe, garlic and EVOO
PACCHERI BOLOGNESE	Large rigatoni, homemade sauce with bites of shortrib and steak
PACCHERI AMATRICIANA	Large rigatoni, tomatoes, caramelized onions, pancetta in Pomodoro sauce

SEAFOOD ENTREES

PEPPER-CRUSTED ATLANTIC SALMON	Pan-seared with gourmet blended pepper and balsamic reduction
GRILLED ATLANTIC SALMON FILLET	Served over field greens with balsamic vinaigrette
PAN-SEARED SALMON	Fresh tomatoes, capers, white wine
SHRIMP SCAMPI	Wild Gulf shrimp, sautéed with tomatoes, garlic, white wine
FLOUNDER OREGANATA	Red & yellow tomatoes, white wine, EVOO, garlic, oregano
SQUID INK LINGUINI	Wild Gulf shrimp, tomatoes, asparagus, garlic and EVOO
GRILLED FRESH FISH OF THE DAY	Mild, light fresh-caught white fish, drizzled with lemon and EVOO
HERB-CRUSTED FRESH FISH OF THE DAY	Panko and herb-crusted fresh-caught white fish in a citrus wine sauce

VEAL OR CHICKEN ENTREES

BROCCOLI RABE	Fresh broccoli rabe, roasted peppers, garlic and EVOO
PARMIGIANA	Breaded and fried, topped with mozzarella cheese in a fresh tomato sauce
FRANCESE	Battered and sautéed with mushrooms and white wine
MAXIMO	Tomatoes, mushrooms, sherry wine sauce, topped with asparagus and mozzarella
LIMONE	Broccoli, roasted peppers, garlic, lemon, white wine
CARCIOFI	Artichokes, mushrooms, white wine and fresh lemon
SICILIANA	Eggplant, tomatoes, white wine, garlic, EVOO
SPINACI	Sautéed with fresh herbs, spinach and tomatoes
HERB-CRUSTED CHICKEN	Panko and herb-crusted with a white wine butter sauce
CAPRESE	Grilled and topped with prosciutto, tomatoes, mozzarella and oregano

SPECIALTY ENTREES

(You may select one specialty entree for an additional charge)

CAPELLINI POSITANO	Jumbo lump crabmeat, tomatoes, garlic, basil and EVOO
ZUCCHINI CRABCAKE	Jumbo lump crabmeat, herbs, spices and roasted peppers
FLOUNDER LUCIA	Topped with asparagus and crabmeat in a citrus wine sauce
LAMB CHOPS	Natural Au Jus
FILETTO DI MANZO	Mushroom brandy demi-glace
SURF & TURF	6 oz. filet mignon with 2 sautéed colossal shrimp