

Includes house-made breads, salad, entrée, dessert and beverage service

HOUSE-MADE BREADS

An assortment of our house-made Italian bread and fresh tomato and garlic focaccia.

SALAD

Each guest will be offered a Mesclun Salad tossed in our house-made balsamic vinaigrette.

Caesar or Arugula Fennel Salad can be substituted for an additional charge.

ENTRÉES

Your guests will choose from one of four pre-selected entrée choices. Host will select one each from our Pasta, Seafood, Veal and Chicken entrées. (listed on reverse)

Specialty entrées are available for an additional charge.

DESSERT

Host will choose one dessert for each guest to enjoy:

Italian White Chocolate Chip Cake, Tiramisu or Homemade Cheesecake.

BEVERAGES

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

Coffee and tea will be offered with dessert.

MENU ENHANCEMENTS

available for an additional charge

APPETIZERS: COLD ANTIPASTO, HOT ANTIPASTO, HOT SEAFOOD ANTIPASTO

PASTA OR RISOTTO COURSE

SPECIALTY ENTRÉES

Please note that a deposit is required to reserve your date. Final payment is due on the day of the event (cash or check is appreciated). Please note that all credit card transactions incur a 3% processing fee.

ENTRÉE SELECTIONS

PASTA & VEGETARIAN ENTREES

PENNE PRIMAVERA ▾

fresh vegetables, tomatoes, parmesan, feta

HOMEMADE GNOCCHI ▾

choose: sorrento or gorgonzola

FUSILLI ARUGULA PESTO ▾

arugula, touch of cream

SEASONAL VEGETABLE RISOTTO ▾

fresh vegetables, parmesan

SPAGHETTI GARLIC & OIL ▾

fresh tomatoes, garlic

EGGPLANT PARMIGIANA ▾

mozzarella, fresh tomato sauce

PENNE ALLA VODKA

parmigiano cream sauce, touch of vodka

RAVIOLI

choose: spinach & ricotta or tomato, basil & cheese

PAPPARDELLE AI FUNGHI

wild mushrooms and truffle oil

CAVATELLI CAMPAGNOLA

locally-made sausage, broccoli rabe, garlic

PACCHERI AMATRICIANA

large rigatoni, tomatoes, caramelized onions, pancetta, pomodoro sauce

SEAFOOD ENTREES

PEPPER-CRUSTED ATLANTIC SALMON

pan-seared, gourmet blended pepper, balsamic reduction

GRILLED ATLANTIC SALMON FILLET

field greens, balsamic vinaigrette

PAN-SEARED SALMON

fresh tomatoes, capers, white wine

SHRIMP SCAMPI

wild gulf shrimp, tomatoes, garlic, white wine

FRESH FISH OF THE DAY OREGANATA

red & yellow tomatoes, white wine, garlic, oregano

SQUID INK LINGUINI

wild gulf shrimp, tomatoes, asparagus, garlic

GRILLED FRESH FISH OF THE DAY

mild, fresh-caught white fish, lemon, evoo

HERB-CRUSTED FRESH FISH OF THE DAY

panko and herb-crusted, fresh-caught white fish, citrus wine sauce

VEAL OR CHICKEN ENTREES

BROCCOLI RABE

fresh broccoli rabe, roasted peppers, garlic

PARMIGIANA

breaded and fried, mozzarella cheese, fresh tomato sauce

FRANCESE

battered and sautéed, mushrooms, white wine

MAXIMO

tomatoes, mushrooms, sherry wine sauce, asparagus, mozzarella

LIMONE

broccoli, roasted peppers, garlic, lemon, white wine

CARCIOFI

artichokes, mushrooms, white wine, fresh lemon

SICILIANA

eggplant, tomatoes, white wine, garlic, evoo

SPINACI

sauteed with fresh herbs, spinach, tomatoes

HERB-CRUSTED CHICKEN

panko and herb-crusted, fresh tomatoes, spinach

CAPRESE

grilled, prosciutto, tomatoes, mozzarella

SPECIALTY ENTREES

(available for an additional charge)

CAPELLINI POSITANO

jumbo lump crabmeat, tomatoes, garlic, basil

ZUCCHINI CRABCAKE

jumbo lump crabmeat, herbs, spices, roasted peppers

FRESH FISH OF THE DAY LUCIA

asparagus, crabmeat, citrus wine sauce

LAMB CHOPS

au jus

FILETTO DI MANZO

mushroom brandy demi-glace

SURF & TURF

5oz. filet mignon with a sautéed colossal shrimp