

DINNER PACKAGE

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

HOUSE-MADE BREADS

House-made Italian bread and fresh tomato and garlic focaccia

<u>SALAD</u>

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*

<u>ENTREES</u>

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

Specialty entrees are available for an additional charge

<u>DESSERT</u>

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 your event. Coffee and tea will be offered with dessert

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 is appreciated). Please note that all credit card transactions incur a 3% credit card surcharge. Payments made by cash, debit or gift card will not incur this surcharge.

menu <u>enhancements</u>

available for an additional charge

Appetizers: Cold Antipasto, Hot Antipasto, Hot Seafood Antipasto

Pasta or Risotto Course

Specialty Entrees

ENTRÉE SELECTIONS

PASTA & VEGETARIAN ENTREES

PENNE PRIMAVERA v fresh vegetables, tomatoes, parmesan, feta

HOMEMADE GNOCCHI v choose: sorrento or gorgonzola

FUSILLI ARUGULA PESTO v arugula, touch of cream

SEASONAL VEGETABLE RISOTTO v fresh vegetables, parmesan

SPAGHETTI GARLIC & OIL v fresh tomatoes, garlic

EGGPLANT PARMIGIANA v mozzarella, fresh tomato sauce

PENNE ALLA VODKA parmigiano cream sauce, touch of vodka

RAVIOLI choose: spinach & ricotta or cheese, served with fresh tomato sauce

PAPPARDELLE AI FUNGHI wild mushrooms, truffle oil

CAVATELLI CAMPAGNOLA house-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

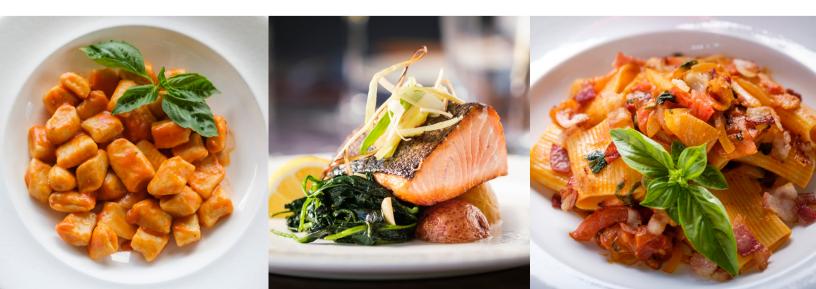
SHRIMP SCAMPI wild gulf shrimp, tomatoes, garlic, white wine

FRESH FISH OF THE DAY OREGANATA red & yellow tomatoes, white wine, garlic oregano

SQUID INK LINGUINE 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 broccoli rabe, roasted peppers, garlic

PARMIGIANA breaded and fried, mozzarella cheese, fresh tomato sauce

FRANCESE egg battered, mushrooms, white wine

MAXIMO tomatoes, mushrooms, sherry wine, asparagus, mozzarella

LIMONE broccoli, roasted peppers, garlic, lemon, white wine

CARCIOFI artichokes, mushrooms, white wine, fresh lemon

SICILIANA eggplant, tomatoes, white wine, garlic

SPINACI fresh herbs, spinach, tomatoes

HERB-CRUSTED CHICKEN panko and herb-crusted, citrus wine sauce

CAPRESE grilled, prosciutto, tomatoes, mozzarella

ENTRÉE SELECTIONS

SPECIALTY ENTREES

available for an additional charge

CAPELLINI POSITANO jumbo lump crab, tomatoes, garlic, basil

ZUCCHINI CRABCAKE jumbo lump crab, herbs, spices, roasted peppers

FRESH FISH OF THE DAY LUCIA asparagus, crab, citrus wine sauce

LAMB CHOPS au jus

8oz FILET MIGNON mushroom brandy demi-glace

SURF & TURF 5oz. filet mignon, one colossal shrimp

