



# 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

## 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*

## ENTREES

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*

## 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 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 ENHANCEMENTS

*available for an additional charge*

Appetizers:

Cold Antipasto, Hot Antipasto,  
Hot Seafood Antipasto

Pasta or Risotto Course

Specialty Entrees

# ENTRÉE SELECTIONS

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## 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

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## 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

