

DINNER PACKAGE

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.
Miniature Italian pastries served family-style are available for an additional \$2.50 per guest. (Must be ordered within a minimum of 3 days notice prior to your event.)

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 (by cash or check is appreciated).

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, cavatelli, fresh tomatoes, spinach
- CAPRESE**
grilled, prosciutto, tomatoes, mozzarella, linguine, arugula pesto

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