

# LUNCH 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.

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## MENU ENHANCEMENTS

available for an additional charge

APPETIZERS: COLD ANTIPASTO, HOT ANTIPASTO, HOT SEAFOOD ANTIPASTO

PASTA OR RISOTTO COURSE

SPECIALTY ENTRÉES

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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