

Amuni

Tutto Menu \$65

Antipasti

Arancine

Rice balls with ground beef, peas and mozzarella

Vegetali Grigliati

Grilled zucchini, eggplant, roasted peppers, marinated olives and peppers

Carciofi Fritti

Crispy fried artichokes

Ricotta di Pecora

Fresh homemade ricotta

Salumi e Formaggi

Assorted Meats and cheeses

Caponata

Fried eggplant with olives, capers and fresh tomato sauce

Pasta

Pasta alla Norma

Pasta tossed with eggplant, ricotta salata cheese in a fresh tomato sauce

Pasta al Forno

Baked Anellini pasta with ground beef, peas, caciocavallo and mozzarella cheeses

Secondi

Cotoletta di Pollo alla Milanese

Breaded chicken cutlet topped with an arugula salad

Pesce Spada

Marinated and grilled swordfish

Milinciani alla Parmigiana

Traditional eggplant parmigiana

Bistecca alla Pizzaiola

Seared ribeye with onions, fresh tomato sauce and Sicilian oregano

* Served with seasonal vegetable or salad

Dolci

Cannoli

Fresh filled and served with crumbled pistacchio

Frutta e Noci

Fresh fruit and nuts

Amuni

Family Style Menu \$50

Antipasti

Arancine

Rice balls with ground beef, peas and mozzarella

Carciofi Fritti

Crispy fried artichokes

Salumi e Formaggi

Assorted Meats and cheeses

Pasta

Pasta alla Norma

Pasta tossed with eggplant, ricotta salata cheese in a fresh tomato sauce

Pasta al Forno

Baked Anellini pasta with ground beef, peas, caciocavallo and mozzarella cheeses

Secondi

Cotoletta di Pollo alla Milanese

Breaded chicken cutlet topped with an arugula salad

Milinciani alla Parmigiana

Traditional eggplant parmigiana

Pesce Spada

Marinated and grilled swordfish

Dolci

Cannoli

Fresh filled and served with crumbled pistacchio

Amuni

Sunday Dinner \$45

Antipasti

Arancine

Rice balls with ground beef, peas and mozzarella

Carciofi Fritti

Crispy fried artichokes

Salumi e Formaggi

Assorted Meats and cheeses

Pasta

Choice of Pasta

Cavatelli, Busiati, Rigatoni, Bucatini or Penne

Secondi

Choice of 3 Meats

Spare Ribs
Spicy Sausage
Sweet Sausage
Meatballs
Pork Braciolo
Pig Skins
Eggplant Meatballs (vegetarian)

***All served with fresh ricotta and bread**

Amuni

Kids Pizza Party \$25

Arancinette

Cheese rice balls

Pizza Margherita

Traditional cheese pizza

Sfincione Palermitano

Tomato pie with toasted bread crumbs

Adult Pizza Party \$35

Arancinette

Cheese rice balls

Pizza Margherita

Traditional cheese pizza

Sfincione Palermitano

Tomato pie with toasted bread crumbs

Pizza Sasizza e Cipolla

Sausage and Onion

Cotoletta di pollo fritta panini

Chicken cutlet panini

Milinciani Panini

Eggplant panini with mozzarella and roasted peppers

Muffuletta

Prosciutto, salami, mortadella, fresh mozzarella and olive salad

Children

Kids Choices

Pasta with sauce
Pasta with olive oil
Margherita Pizza
Chicken Cutlet

Charged 1/2 price of the party packaged selected

Beverages

Beer and Wine

Selection of Red, White, Rose, Prosecco and Imported Italian Beers

\$25

Premium Wine

Includes Etna Rosso, Etna Bianco, Lambrusco, Moscato

\$40

Prosecco Toast

Individual Prosecco toast

\$6

* All Beer and Wine Packages are 3 hours

A la Carte

Full selection of beer and wine charged upon consumption

All party packages include soda, bottled water
espresso and cappuccino.

All events are 3 hours long with access to the
space 1 hour before event to setup

Outdoor space seats 55 people and indoor space
seats 36 people. A minimum of 20 people is
required to make any event private.

All parties are subject to sales tax (8.875%)
and Gratuity (22%)

Additional Antipasti

Carduna (seasonal)

Breaded and fried

Insalata di Mare

Shrimp, Octopus, and Calamari
\$5 per person upcharge

Panelle

Crispy chick pea cakes with ricotta

Sfincione

Traditional Palermo style with toasted bread crumbs and anchovies

Burrata

Served atop a fresh tomato salad
\$3 per person upcharge

Insalata di Finocchio

Fennel, orange and arugula salad

Mozzarella Caprese

Fresh tomato, mozzarella, and basil

Insalata verde

Arugula salad with pistachios and shaved caciocavallo cheese

Additional Pasta

Pasta Pomodoro

Fresh tomato sauce

Pasta Bolognese

Meat sauce made with veal and beef

Pesto Genovese

Basil Pesto with toasted pine nuts

Pesto Trapanese

Traditional Trapanese red pesto with almonds

Lasagna al forno

Traditional meat lasagna

Pasta con Broccoli

Broccoli, pine nuts, garlic and oil

Pasta Piseddi

Peas, prosciutto, and onions

Pasta con cavolfiore

Cauliflower, garlic and oil with toasted bread crumbs and pine nuts

Rapini e Sasizza

Broccoli rabe and sausage
\$3 per person upcharge

Pasta con le sarde

Bucatini with sardines, pine nuts, raisins, fennel in a light tomato sauce
\$5 per person upcharge

Additional Entrees

Chicken Rollatine

Breaded chicken rolled with prosciutto, mozzarella and pine nuts
topped with mushrooms and onions
\$4 per person upcharge

Chicken Scallopini

Chicken sauteed with tomatoes, olives, garlic and oil

Pollo alla Parmigiana

Classic chicken parmigiana

Pork Chops

Breaded and baked or grilled

Sausage and Peppers

Homemade spicy sausage served with peppers and onions

Rapini e Sasizza

Broccoli rabe and grilled spicy sausage

Shrimp Oreganato

Shrimp baked with lemon, white wine and bread crumbs

Veal Spedini

Breaded and rolled with prosciutto, mozzarella and pine nuts with
onions
\$7 per person upcharge

Bistecca

Grilled ribeye steak
\$10 per person upcharge

Cotoletta di Vitello

Veal cutlet Milanese served with an arugula salad
\$7 per person upcharge