

PARTY MENU #3 41.00

APPETIZERS

Served Family-style

Cold Antipasti

homemade mozzarella | roasted peppers | tomatoes | prosciutto | olives | salami | provolone

Hot Antipasti

fried calamari | mozzarella in carrozza | stuffed mushrooms | eggplant rollatine

SECOND COURSE

Choice of one (1)

Rigatoni Bolognese

rigatoni pasta | savory bolognese meat sauce

Campanelle Pesto

bell-shaped pasta | basil pesto sauce

Penne Pomodoro

cylinder-shaped pasta | fresh basil | tomato sauce

Risotto Mushroom

arborio rice | mixed mushrooms | brown sauce

MID-COURSE SALAD

choice of one (1)

Tre Colori Salad

arugula | endive | radicchio | balsamic vinaigrette

Caesar Salad

romaine | croutons | shaved parmesan | caesar dressing

Italiana Salad

romaine | tomatoes | onions | sun-dried tomatoes | shaved parmesan | italian dressing

MAIN COURSE

Choice of three (3)

Bassa Francese

sautéed white golden filet of bass | white wine-lemon sauce

Salmone Mediterraneo

sautéed salmon | onions | garlic | cherry tomatoes | olive oil | touch of tomato sauce

Bronzino alla Griglia (add \$4)

grilled filet of mediterranean sea bass

Chicken Martini

sautéed parmesan-cruste breast of chicken |
baby artichokes | white wine-lemon sauce

Chicken Sorrentina

breast of chicken | prosciutto di parma | eggplant | fresh mozzarella | light brown sauce

Veal Saltimbocca

sautéed veal scaloppini | prosciutto | peas | mixed mushrooms | light brown gravy sauce

Veal Florio

sautéed veal scaloppini | mushrooms | sun-dried tomatoes | asparagus | marsala wine sauce

ALL ENTREES ARE SERVED WITH POTATO AND VEGETABLE OF THE DAY

COFFEE AND TEA INCLUDED