

PARTY MENU #4 49.00

ANTIPASTI

Served Family-style

Cold Antipasti

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

Hot Antipasti

baked clams | fried calamari | shrimp | eggplant rollatine | mozzarella in carrozza | stuffed mushrooms

SECOND COURSE

Choice of one (1) or Combination of two (2)

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 Frutti di Mare

arborio rice | mixed seafood

MID-COURSE SALAD

choice of one (1)

Finocchio Salad

fennel | endive | asparagus | cherry tomatoes | olive oil-lemon dressing

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)

Filet of Sole Oreganata

oven-baked, breaded filet of sole | white wine-lemon sauce

Red Snapper Funghetto

sautéed red snapper | mushrooms | saffron sauce

Chicken Paesano

chicken breast | sausage | roasted peppers | fresh mozzarella | light marinara sauce

Chicken Portobello

breast of chicken | portobello mushroom | mozzarella | light balsamic sauce

Veal Abruzzi

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

Bistecca alla Griglia (add \$9)

ny strip steak grilled to perfection

Bronzino alla Griglia

grilled filet of mediterranean sea bass

DESSERT

Choice of three (3)

Coffee, Tea, Cappuccino, Espresso