

Lunch Party \$35 or \$40* *(w/ cold app. incl)* **(Available Mon-Fri 11am-5pm)**

Cold Appetizer (Family Style)***

Homemade mozzarella, roasted pepper, tomatoes, prosciutto, olives, salami and provolone cheese

First Course (Choose 1)

House Salad

Romaine lettuce, tomatoes and onions in house dressing

Caesar Salad

Romaine lettuce and croutons topped with shaved parmesan cheese in Caesar dressing

Second Course (Choose 1)

Penne Pesto

Penne pasta in basil pesto sauce

Penne Pomodoro

Penne pasta with fresh basil and tomato sauce

Penne Vodka

Penne pasta in vodka cream sauce

Main Course (Choose 3)

Bass Livornese

White filet of Bass, sautéed with cherry tomatoes, capers, onions and olives in touch of tomato sauce

Chicken Tradizionale

your choice of Chicken; Marsala, Frances, Parmigiana, or Piccata - style

Porco Tradizionale (Veal add \$3)

your choice of Pork Tenderloin/Veal scaloppini; Marsala, Frances, Parmigiana, or Piccata - style

Soda, Coffee and Tea (included)

Tiramisu or Cheese Cake *(home-made, individual- choose one)*

House Wine and Beer

(Bud & Coors light)

Traditional Party Menu #1 **\$33** *(Saturday Night add \$5)*

First Course *(Choose 1)*

House Salad

Romaine lettuce, tomatoes, onions, house dressing

Caesar Salad

Romaine lettuce, croutons, shaved parmesan, Caesar dressing

Second Course *(Choose 1)*

Penne Pesto

Penne pasta, basil, pesto sauce

Penne Pomodoro

Penne pasta, basil, tomato sauce

Penne Vodka

Penne pasta, vodka cream sauce

Main Course *(Choose 3)*

Bassa Oreganatta

Oven baked white filet of Bass, bread crumbs, white wine lemon sauce

Bassa Livornese

White filet of Bass, sautéed cherry tomatoes, capers, onions, olives, touch of tomato sauce

Chicken Tradizionale

your choice of Chicken; Marsala, Frances, Parmigiana, or Piccata - style

Porco Tradizionale (Veal add\$3*)

your choice of Pork Tenderloin/Veal Scaloppini; Marsala, Frances, Parmigiana, or Piccata - style*

ALL ENTREES ARE SERVED WITH VEGETABLES AND POTATO OF THE DAY

Coffee and Tea *(Included)*

-
- Customized Party Menus Available upon Request •
 - Prices Subject To Change •

Traditional Party Menu #2 \$38 *(Saturday Night add \$5)*

Appetizer *(Family style)*

Mozzarella Caprese and Eggplant Rollatini *(served with marinara sauce)*

Salad *(Choose 1)*

Insalata Italiana

Romaine lettuce, tomatoes, onions, sun-dried tomatoes, shaved parmesan cheese, Italian dressing

Tre Colore Salad

Arugula, endive, radicchio, balsamic vinaigrette dressing

Caesar Salad

Romaine lettuce, croutons, shaved parmesan cheese, Caesar dressing

Second Course *(Choose 1)*

Rigatoni Bolognese

Rigatoni pasta tossed with savory Bolognese meat sauce

Fussili Pesto

Corkscrew shaped pasta, basil pesto sauce

Penne Pomodoro

Penne pasta, fresh homemade tomato sauce

Main Course *(Choose 3)*

Bassa Livornese

White filet of Bass, sautéed with cherry tomatoes, capers, onions and olives in touch of tomato sauce

Filet of Sole Oreganatta

Oven baked filet of sole topped with bread crumbs in white wine lemon sauce

Chicken Tradizionale

your choice of Chicken; Marsala, Frances, Parmigiana, or Piccata - style

Chicken Funghi

Breast of chicken, sautéed mix mushroom, brown gravy sauce

Vitello Tradizionale

your choice of Veal Scaloppini; Marsala, Frances, Parmigiana, or Piccata - style

Vitello Pizzaiola

Veal scaloppini sautéed with mushrooms and roasted peppers in light tomato sauce

ALL ENTREES ARE SERVED WITH VEGETABLES AND POTATO OF THE DAY

Coffee & Tea *(Included)*

- Customized Party Menus Available upon Request •
- Prices Subject To Change •

Party Menu #3 \$45 *(Saturday Night add \$5)*

Appetizer *(Choose one, HOT or Cold)*

Cold Appetizer *(Family Style)*

Homemade mozzarella, roasted pepper, tomatoes, prosciutto, olives, salami and provolone cheese

Hot Appetizer *(Family Style)*

Fried Calamari, mozzarella carrozza, stuffed mushroom and eggplant rollatini

Second Course *(Choose 1, or Combination of 2)*

Rigatoni Bolognese

Rigatoni pasta tossed with savory Bolognese meat sauce

Campanelle Pesto

Bell shaped pasta in basil pesto sauce

Penne Pomodoro

Penne pasta with fresh basil & tomato sauce

Risotto Mushroom

Risotto with mixed mushrooms in brown sauce

Mid Course Salad *(Choose One)*

Caesar Salad

Romaine lettuce and croutons topped with shaved parmesan cheese in Caesar dressing

Tri Color Salad

Arugula, endive and radicchio in balsamic vinaigrette dressing

Italiana Salad

Romaine lettuce tossed with tomatoes, onions and sun dried tomatoes topped with shaved parmesan cheese in Italian dressing

Main Course *(Choose 3)*

Bassa Francese

White golden filet of Bass sautéed in white wine lemon sauce

Salmon Mediterraneo

Sautéed salmon with cherry tomato, onions, garlic and olive oil in a touch of tomato sauce

Bronzino alla Griglia *(optional, add \$5)*

Grilled filet of Mediterranean Sea-Bass,

Chicken Martini

Breast of chicken parmesan cheese crusted and sautéed with baby artichokes in white wine lemon sauce

Chicken Sorrentina

Breast of chicken topped with prosciutto di Parma, eggplant and fresh mozzarella in light brown sauce

Veal Saltimboca

Veal scaloppini topped with prosciutto di Parma and spinach in brown gravy sauce

Veal Florio

Veal scaloppini sauteed with mushrooms, sun dried tomato and asparagus in Marsala wine sauce

ALL ENTREES ARE SERVED WITH VEGETABLES AND POTATO OF THE DAY

Coffee & Tea *(Included)*

• Customized Party Menus Available upon Request •
• Prices Subject To Change •

Party Menu #4 \$55 *(Saturday Night add \$5)*

Cold Appetizer *(Family Style)*

Homemade mozzarella, roasted pepper, tomatoes, prosciutto, olives, salami and provolone cheese

Hot Appetizer Full *(Family Style)*

Baked clams, shrimp, stuffed mushrooms, eggplant rollatini, fried calamari, mozzarella carrozza

Second Course *(Choose 1, or Combination of 2)*

Rigatoni Bolognese

Rigatoni pasta tossed with savory Bolognese meat sauce

Campanelle Pesto

Bell shaped pasta in basil pesto sauce

Penne Pomodoro

Penne pasta with fresh basil and tomato sauce

Risotto Frutti Di Mare

Risotto with mixed seafood

Mid Course Salad *(Choose 1)*

Insalata Finocchio

Fennel salad, endive, asparagus, cherry tomatoes, olive oil and lemon dressing

Caesar Salad

Romaine lettuce and croutons topped with shaved parmesan cheese in Caesar dressing

Tri Color Salad

Arugola, endivia and radicchio in balsamic vinaigrette dressing

Main Course *(Choose 3)*

Bronzino alla Griglia

Grilled filet of Mediterranean Sea-Bass,

Filet of Sole Oreganata

Oven baked filet of sole topped with bread crumbs in white wine lemon sauce

Red Snapper Funghetto

Sautéed with mushroom in saffron sauce

Chicken Paesano

Breast of chicken topped with sausage, roasted pepper and fresh mozzarella in light marinara sauce

Chicken Portobello

Breast of chicken topped with Portobello mushroom & mozzarella cheese in light balsamic sauce

Veal Abruzzi

Veal scaloppini sautéed with prosciutto, peas and mixed mushrooms in a light brown gravy sauce

Bistecca alla Griglia *(Optional, add \$M/P)*

New York strip steak grilled to your perfection

ALL ENTREES ARE SERVED WITH VEGETABLES AND POTATO OF THE DAY

Coffee & Tea, Cappuccinos & Espresso *(Included)*

- Customized Party Menus Available upon Request •
- Prices Subject To Change •

Party Enhancements

Bar Enhancements

Soda	\$4
Unlimited Wine, Beer & Soda. <i>(Bottled Budweiser and Coors light)</i>	\$13
Unlimited Wine, Mimosa & Soda	\$13
Unlimited Wine & Soda	\$11
Mimosas <i>(In addition)</i>	\$3
Champagne Toast	\$3
Sangria <i>(In addition to wine packages)</i>	\$3
Open Bar(3hrs) * <i>(Bartender fee applies \$50)</i>	\$25
Open Bar(3hrs) * <i>(Saturday Night)</i>	\$27

Food Enhancements

Cake	MP
Fried Calamari	\$5
Fried Zucchini	\$4
Steak	\$MP
Lamb Chops	\$MP
Shrimp	\$MP
Branzino	\$MP
Cheese Cake or Tiramisu <i>(home made)</i>	\$3
Cake Service Fee	\$35 flat fee
Fresh Fruit	\$20/per plate
Cappuccino & Espresso	\$4/per person
Passing Hors D'Oeuvres <i>(choose 4 from list)</i>	\$14
<i>-stuffed mushroom, - eggplant rolletini, - caprese sticks, - grilled sausage, -focaccia bread, -rice/meat balls, -bruschetta, -shrimp cocktail & crab cakes add \$3.5 each</i>	

Children's Menu \$20

Mozzarella Carrozza (mozzarella sticks)
Chicken fingers with French fries
Penne pasta with tomato / marinara / butter
Cheese Ravioli with tomato / marinara / butter

Policies

- Saturday Night Party Menus (add \$5 per/person)
- Party Menus can be altered to your preferences.
- Gratuity and Tax are not included on party prices
- For booking your date, deposit of \$300 (\$500 April, May, June) is required.
- Three private rooms available. Accommodation up to 120 people.
- Background Italian music is provided by restaurant.
- Live Entertainment and DJ available in private party rooms with Cielo's approval.
- Restaurant and Valet parking available.

• **Customized Party Menus Available upon Request** •

Shower Menu **\$48** (available Fri, Sat afternoon & Sun)

First Course (Choose 1)

Tri Color Salad

Arugula, endive and radicchio in balsamic vinaigrette dressing

Italiana Salad

Romaine lettuce tossed with tomatoes, onions and sun dried tomatoes topped with shaved parmesan cheese in Italian dressing

Caesar Salad

Romaine lettuce and croutons topped with shaved parmesan cheese in Caesar dressing

Finocchio Salad

Fennel salad, endive, asparagus, cherry tomatoes, olive oil and lemon dressing

Second Course (Choose 1)

Penne Pesto

Penne pasta in basil pesto sauce

Penne Pomodoro

Penne pasta with fresh basil and tomato sauce

Penne Vodka

Penne pasta in vodka cream sauce

Main Course (Choose 3)

Bassa Oreganatta

Oven baked white file of Bass, topped with bread crumbs in white wine lemon sauce

Bronzino alla Griglia

Grilled file of Mediterranean Sea-Bass

Chicken / Eggplant Tradizionale

your choice of Chicken; Marsala, Frances, Parmigiana, or Piccata - style

ALL ENTREES ARE SERVED WITH VEGETABLES AND POTATO OF THE DAY

Coffee and Tea (Included)

Wine, Mimosa, Sangria, Soda (Included)

Cocktail Menu #1 \$35

Passing Hors D'Oeuvres or Stationary

Appetizer (choose 4 from list)

- Stuffed mushroom,
- eggplant rolletini,
- caprese sticks,
- grilled sausage,
- focaccia bread,
- rice/meat balls,
- bruschetta
- Italian Salad, Caesar Salad, Tri-Color Salad
- shrimp cocktail, Fried Calamari & crab cakes **add \$5** respectively

- **Coffee and Tea** (Included)
 - **Wine, Beer & Soda** (Included)
 - **Open Bar (rock shelf add \$13)**
 - **Two (2) Hour Event Only**
 - **Availability due to Cielo's approval**
-

Cocktail Menu #2 \$45

Passing Hors D'Oeuvres or Stationary

Appetizer (choose 4 from list)

- Stuffed mushroom,
- eggplant rolletini,
- caprese sticks,
- grilled sausage,
- focaccia bread,
- rice/meat balls,
- bruschetta
- Italian Salad, Caesar Salad, Tri-Color Salad
- shrimp cocktail, Fried Calamari & crab cakes **add \$5** respectively

Main Course STATION (choose 4 from list)

- Rigatoni tossed with Bolognese meat sauce,
- Penne with fresh basil & tomato sauce,
- Risotto with mixed mushrooms in brown sauce
- Chicken Tradizionale- your choice of chicken style; Marsala, Francese, Parmigiana, or Piccata

- **Coffee and Tea** (Included)
 - **Wine, Beer & Soda** (Included)
 - **Open Bar (rock shelf add \$12)**
 - **Three (3) Hour Event Only**
 - **Availability due to Cielo's approval**
-