



IN BUSINESS OF CREATING MEMORIES SINCE 2012

Thank you for considering Spiaggetta Italian Restaurant and Banquets
for your special event.

Located in beautiful Stone Harbor, Spiaggetta offers two venues for your function.

The Main floor of the restaurant and the Bayview Room on the second floor.

Spiaggetta offers Classic and Contemporary Italian cuisine and our professional kitchen can customize many favorite dishes upon request .

Your menu can be tailored to meet special dietary requests and all types of events like Rehearsal dinners, Birthdays, Family reunions, Business meetings, Dinner and Lunch Buffet, Welcome parties after a rehearsal dinner and Cooking classes

With over 35 years of experience, Marco Tarantino and his team
are glad to have the opportunity
to create a positive and memorable event for you and your guests

***COMPLETE THE REQUIRED FORM TO RECEIVE THE COMPLETE MENU
WITH PRICING AND MORE DETAILS***

THE SIT DOWN DINNER PACKAGE INCLUDES

- Choice of appetizer
- Choice of three entrees
- Fresh Italian bread served with olive oil tapenade for dipping
- House brewed iced tea, and soda
- American coffee and N.Y. style cheesecake with seasonal topping

HORS D'OEUVRES TABLE

(additional charge)

Duration: max 40 minutes from arrival time. Minimum 30 guests
Choice of 4 items , \$ 20 per person / Choice of 6 items, \$ 24 per person

ROLATINI

25 pieces

Pan fried rolled eggplant stuffed with ricotta and Parmigiano

Add Rolatini \$ 2.75 each

ARANCINI

30 pieces

Filled with meat sauce & mozzarella

Add suppli \$ 3.25 each

ANTIPASTO

Imported meats , assorted cheeses, olives and more

Additional tray \$ 125

FRIED CALAMARI

Additional chafing dish \$ 135

MUSSELS

Marinara sauce, 5 lb

Additional bowl \$ 60

SEASONAL GRILLED, ROASTED & RAW VEGETABLES

Extra virgin olive oil, balsamic, parmigiano dipping

Additional tray \$ 85

HOMEMADE MEATBALLS MARINARA

25 pieces

Add meatballs \$ 3.75 each

BRUSCHETTA

40 pieces

Seasonal tomatoes bruschetta

Add bruschetta \$ \$ 275 each

Spiaggetta Restaurant 9800 3rd avenue, Stone Harbor NJ 08247 (609) 368-9400
Spiaggettanj.com

FAMILY STYLE APPETIZER

additional charge

One plate per table , each plate serves 8/10 guests
Choose as many as you like, they are served on each individual table

ROLATINI, eggplant & ricotta \$ 24

ARANCINI Rice ball filled with meat sauce & mozzarella \$ 27

ANTIPASTO , Imported meats , assorted cheeses, olives \$ 42

FRIED CALAMARI, marinara sauce \$ 26

BROCCOLI RABE, sweet grilled sausage \$ 36

HOMEMADE MEATBALLS marinara, \$ 32

BRUSCHETTA , Seasonal tomatoes \$ 19

APPETIZER

Included in the price

Choose one of the following

MIXED GREENS SALAD

house white wine vinaigrette

CLASSIC CAESAR SALAD

with toasted bread

ITALIAN WEDDING SOUP

egg drop chicken consomme' with spinach

PENNE PASTA

(Gluten free pasta available)

house made vegetarian marinara sauce

PROSCIUTTO & SEASONAL MELLON

Additional charge

ENTREES

Included in the price

Choose three (3) from all the following:

RIGATONI CAPRESE

Fresh Tomatoes Sauce , Mozzarella & Basil

PENNE PRIMAVERA

roasted zucchini, cherry tomatoes , mushrooms & spinach Olive oil and garlic sauce

Gluten free option available

CHEESE RAVIOLI VODKA

Aurora pink sauce, parmigiano cheese

SPAGHETTI MEATBALLS

Homemade meatballs, light marinara sauce

EGGPLANT PARMIGIANA

served with pasta marinara

PORK LOIN

Marsala wine, cremini mushrooms, chef selection of potatoes and vegetables

CHICKEN PARMIGIANA

served with pasta marinara

GRILLED CHICKEN BREAST

Chimichurri sauce , chef selection of potatoes and vegetables

ATLANTIC SALMON

Chardonnay sauce, chef selection of potatoes and vegetables

SHRIMP SCAMPI

served with saffron risotto, lemon, white wine sauce

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ADDITIONAL OPTIONS

additional charge

You will be charged only for the items ordered.

Pre-order is required 7 days before the event.

FILET MIGNON

Red wine reduction, smashed Red Potatoes, sauteed spinach

NY STRIP

Classic steakhouse preparation , with sauteed spinach and mashed potatoes

VEAL SALTIMBOCCA, MARSALA OR PICCATA

Veal medallions, fresh sage,
prosciutto mozzarella, white wine sauce

BRANZINO

Filet of Mediterranean Sea bass grilled, served with orange reduction,
grilled zucchini and roasted potatoes.

HOMEMADE GNOCCHI

Bolognese sauce of beef, veal and pork

LOBSTER RAVIOLI

Vodka sauce and shrimp

VEAL PARMIGIANA

Mozzarella , Spaghetti marinara

HOMEMADE TIRAMISU' add \$ 5.00 per person

RICOTTA FILLED CANNOLI add \$ 5.00 per person

ESPRESSO AND CAPPUCCINO PACKAGE add \$ 6.00 per person