

## Family Style Lunch & Dinner Packages

<b>Package 1</b>	Tuesday, Wednesday, Thursday
<b>Three Course</b>	Choice of 1 appetizer & 1 salad
Lunch \$30	Choice of 1 pasta & 2 entrees
Dinner \$45	Choice of 1 dessert

<b>Package 2</b>	Friday, Saturday, Sunday
<b>Four Course</b>	Choice of 3 appetizers
\$55 per person	Choice of 2 salads
	Choice of 1 pasta & 2 entrees
	Choice of 2 desserts

- Packages are available for groups of 10 or more.
- Lunch is available until 3:00 p.m. Tuesday – Friday.
- Prices are per person and does not include additional beverages, 7.35% tax or 20% gratuity.
- Saturday & Sunday daytime events use dinner pricing and must meet a \$2,000.00 minimum.
- Daytime events are scheduled for 3 hours and must be completed by 4:00 pm. If additional time is needed, a room rental fee may apply.
- Prices may be subject to change.
- Not responsible for typographical errors.

## Family Style Menu Selections

All menu packages include our freshly baked Italian bread, soft drinks, tea and American coffee.

### Appetizers

Arancini	Garlic Bread Parmigiana
Tomato or White Bean Bruschetta	Nonnas Meatballs
Polenta with Gorgonzola Sauce	Margherita Pizza
Mozzarella in Carozza	Romana Pizza
Mussels Marinara or Bianco	Spinach & Tartufo Pizza
Italian Antipasto	Pear & Arugula Pizza
Baked Clams	Shrimp Cocktail <b>\$30/dozen</b>
Fried Calamari <b>+\$3 pp</b>	

### Salad

<b><u>Insalata Mista:</u></b> spring mix, balsamic dressing	<b><u>Wedge of Iceberg:</u></b> bacon, blue cheese dressing
<b><u>Caesar Salad:</u></b> creamy caesar dressing	<b><u>Caprese:</u></b> fresh mozzarella, tomato, basil
<b><u>Spinach Salad:</u></b> bacon, balsamic dressing	<b><u>Shaved Brussel Sprouts:</u></b> goat cheese, cranberry apple cider dressing

### Pasta

<b><u>Penne Vodka:</u></b> ham, onion, cream	<b><u>Farfalle al Pesto:</u></b> Bow Tie Pasta with Pesto sauce
<b><u>Rigatoni alla Luigi:</u></b> chicken morsels, spinach, onion, S.D.T.	<b><u>Penne alla Norma:</u></b> roasted eggplant, tomato & fresh mozzarella
<b><u>Penne al Forno:</u></b> baked with ricotta cheese	<b><u>Cavatelli Broccoli:</u></b> broccoli, S.D.T., garlic, evoo
<b><u>Rigatoni Bolognese:</u></b> meat and cheese sauce	<b><u>Penne al Contadino:</u></b> crumbled sausage, onion, SDT mushroom, peas, sherry cream
<b><u>Farfalle del Orto:</u></b> roasted seasonal vegetables, onion garlic, EVOO	

### Entrees

<b><u>Chicken Parmigiana:</u></b> mozzarella, tomato sauce	<b><u>Chicken and Sausage Scarpariello:</u></b> onions, hot peppers, mushrooms, potato, tomato
<b><u>Chicken Piccata:</u></b> lemon, white wine, capers, schallots	<b><u>Filet of Basa Marechiaro:</u></b> white fish filet with light tomato sauce, onion, white wine
<b><u>Roasted Chicken on the Bone:</u></b> potatoes, onions, peas & carrots	<b><u>Mussels Marinara:</u></b> tomato broth, garlic, white wine
<b><u>Chicken Marsala:</u></b> mushrooms, onion, Marsala wine	<b><u>Grilled Salmon:</u></b> with pesto sauce
<b><u>Eggplant Parmigiana:</u></b> mozzarella, tomato sauce	<b><u>Veal Bocconccini Boscaiola:</u></b> tender veal morsels with mushrooms, onion, tomato, peas, red wine <b>+\$5pp</b>
<b><u>Filet of Basa Calabrese:</u></b> white fish filet with artichokes, olives, capers, roasted peppers, tomato	<b><u>Beef Short Ribs:</u></b> braised with carrots, onions, Cabernet sauce <b>+\$5pp</b>
<b><u>Veal Pizzaiola:</u></b> olives, capers, oregano, garlic tomato sauce <b>+\$6pp</b>	<b><u>Beef Braciolo:</u></b> beef stuffed with eggs, pine nuts, raisins, bread crumbs <b>+\$5pp</b>
<b><u>Filet of Basa Francese:</u></b> egg dipped, lemon white wine sauce	<b><u>Chicken Francese:</u></b> egg dipped, lemon white wine sauce
<b><u>Shrimp Scampi:</u></b> garlic, lemon white wine sauce <b>+\$5PP</b>	
<b><u>Sausage and Peppers:</u></b> onion, peppers, tomato sauce, garlic	

### Dessert

Mini Cannoli & Biscotti Platter	Tiramisu
Seasonal Fresh Fruit	Cheesecake

**Add Ons: + 3 pp per selection**

Steamed broccoli w/garlic & oil	Asparagus
Fresh roasted vegetables	Broccoli di Rape
Rosemary Roasted Potato	Mashed Potato

**Appetizer Receptions**  
Held in the Villa Italia Bar & Lounge

A	B	C
3 Appetizers & 1 Specialty Pizza	4 Appetizers & 2 Specialty Pizza	5 Appetizers & 3 Specialty Pizza
1 hour - 16	1 hour - 18	1 hour - 22
2 hours - 20	2 hours - 25	2 hours - 33
3 hours - 24	3 hours - 29	3 hours - 38

\_\_\_\_\_ Price Per Person + Tax & 20 % Gratuity \_\_\_\_\_

**Appetizer Selections**

<b><u>Arancini:</u></b> Rice ball made with beef, peas, and mozzarella	<b><u>Polenta Fries:</u></b> With fradiavolo sauce
<b><u>Mozzarella in Carrozza:</u></b> Our version of mozzarella sticks with a twist	<b><u>Spicy Thai Chicken Skewers:</u></b> w/our own spicy peanut sauce
<b><u>Baked Clams:</u></b> Stuffed with bread crumbs and herbs in lemon white wine sauce	<b><u>Villa Italia Chicken Wings:</u></b> Buffalo, Balsamic glazed or BBQ
<b><u>Insalata Caprese:</u></b> Sliced fresh nozzarella, fresh tomatoes, fresh basil, EVOO	<b><u>Bruschetta:</u></b> Tomato or White Bean
<b><u>Stuffed Mushrooms:</u></b> With sausage,ricotta, onion	<b><u>Jalapeneo Poppers:</u></b> With ranch dipping sauce
	<b><u>Meatballs:</u></b> Cocktail Size with tomato sauce
	<b><u>Carmelized Onion Tarts:</u></b> Topped with goat cheese

**Specialty Pizza**

<b><u>Margherita:</u></b> Fresh tomato, garlic, & mozzarella	<b><u>Spinach &amp; Tartufo:</u></b> Spinach, mozzarella & truffle oil
<b><u>Del Faro:</u></b> Chopped tomato, prosciutto, arugula & mozzarella	<b><u>Buffalo Chicken:</u></b> Wing sauce marinated chicken, mozzarella cheese, topped with blue cheese & celery bits
<b><u>Pear &amp; Arugula:</u></b> Poached pears, caramelized walnuts Gorgonzola, Fontina cheese and arugula	<b><u>BBQ Chicken:</u></b> Diced chicken, our own bbq sauce & mozzarella
<b><u>Romana:</u></b> Chopped tomato, fresh mozzarella arugula, shaved parmigiano	<b><u>Veggie Pizza:</u></b> Broccoli, Peppers, Onions, & Mushrooms
<b><u>Chicken Parm Pizza:</u></b> Chicken cutlet, tomato sauce & mozzarella	<b><u>Caprino:</u></b> Caramelized onion, artichokes goat cheese, Mediterranean olives tomato sauce, mozzarella

**Beverage Packages**

Packages are priced per person.  
Charges apply to all guests 21 years of age and older in attendance.  
Prices do not reflect additional beverages, tax, or 20 % gratuity.

**Wines & Beer:**

Includes House pre-selection of 1 red & 1 white wine and all domestic beers

<b>Choose from:</b>		1 hour - 16
House Red -	Chianti, Cabernet, Merlot	2 hours - 18
House White -	Pino Grigio, Chardonnay	3 hours - 20

**Wine, Beer & Spirits:**

Includes House pre-selection of 1 red & 1 white wine, domestic & imported beers, spirits, and mixers. (no cognac or shots)

<u>Well</u>	<u>Premium</u>	<u>Super Premium</u>
House Liquors	Stoli	Grey Goose
1 hour \$21	Bacardi	Pyrat Rum
2 hours \$25	Dewers	Hendricks Gin
3 hours \$28	Beefeaters	JW Black
	Jose Cuervo	Don Julio
	1 hour \$25	1 hour \$29
	2 hours \$29	2 hours \$34
	3 hours \$34	3 hours \$39

**Add Ons**

Champagne toast	per person	+ \$4 each
Mimosas	per person	+ \$5 each
Bottles of Prosecco		+ \$28 each
Carafes of house red or white wine		+ \$28 each

**Non Package Bar Options**

<b>Host Bar</b> Allows your guests to order from the full array of wine, beer and spirits available at the bar	<b>Limited Host Bar</b> Allows your guests to order wines, beers and spirits that you have selected prior to the event	<b>Cash Bar</b> Requires guest to pay for their own beverages
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**Family Style Dining Packages**

- ◆ Appetizer Receptions
- ◆ Lunch & Dinner Packages
- ◆ Saturday & Sunday Packages
- ◆ Menu Selections
- ◆ Beverage Packages

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