

“In House” Party Menu

All menus are served “family style”

30 Person minimum

All choices are per party, host chooses the menu

Beer and wine only in private room, no hard liquor

Final head count due 3 days before date of event

Host will be charged no less than the final head count, if more guests are present the price will increase per person

All menus include choice of 1 salad

Menu #1

\$45 per person

Choice of

1 appetizer, 1 main entrée, 1 dessert

Menu #2

\$50 per person

Choice of

2 appetizers, 2 main entrées (limit to 1 secondi), 2 desserts

Menu #3

\$55 per person

Choice of

3 appetizers, 3 main entrées (limit to 2 secondi), 2 desserts

Add pizza to any menu for an additional \$5 per person

Menu Options

Appetizers

Calamari Fritti

Calamari lightly fried served with tomato sauce

Bruschetta al Pomodoro

Toasted ciabatta bread topped with fresh chopped tomatoes, olive oil and basil

Caprese

Sliced Roma tomatoes and fresh mozzarella, basil, olive oil, oregano

Antipasto Misto

Mix selection of cured meats and cheeses

Salad

Insalatina

Mix greens, olives, tomatoes

Spinaci

Baby spinach, cherry tomatoes, walnuts

Arugula e funghi

Arugula, mushrooms, parmesan

Dressing options:

-lemon vinaigrette, -balsamic vinaigrette, -red wine vinaigrette,

Main Entrée

Primi

Gluten Free Pasta available for an additional charge

Rigatoni “Nonna Malvina”

Tomato sauce with beef meatballs, pecorino cheese

Penne Bolognese

Beef Ragu (meat sauce), mushrooms, basil

Penne Puttanesca

Tomato sauce, olives, capers, red pepper flakes

Penne Pesto

Basil Pesto, sun-dried tomatoes, parmesan

Rigatoni con Pollo

Garlic cream, grilled chopped chicken, parmesan

Rigatoni con Verdure

Tomato-Cream sauce, asparagus, peas, mushrooms

Secondi

Pollo Piccata

Chicken breast, capers in a garlic lemon white wine

Pollo Marsala

Chicken breast, mushroom in a marsala wine sauce

Pollo Parmigiana

Chicken breast (not breaded) baked in oven with tomato sauce and mozzarella

Salmone Checca

Fresh salmon with fresh chopped tomatoes, garlic, basil and olive oil.

Pizza Available as an Add On

Margherita

Tomato sauce, fresh mozzarella, basil

Forestiera

Tomato sauce, sausage, mushrooms

“Build your Own”

Add any two ingredients to the Margherita pizza

Desserts

Tiramisù

Ladyfingers soaked in espresso laced with liquor, mascarpone cream topped with cocoa powder

Cannoli

Small tube shells filled with sweet ricotta cream, chocolate chips and candied fruit, chocolate sauce.

Torta di Cioccolata

Dark dense Chocolate Cake

Menu can be customized for an additional fee