

# **“In House” Party Menu**

*All menus are served “family style”*

*20 Person minimum*

*All choices are per party, host chooses the menu*

*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**

\$35 per person

Choice of

1 appetizer, 1 main entrée, 1 dessert

### **Menu #2**

\$40 per person

Choice of

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

### **Menu #3**

\$45 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 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.

### **Veal Marsala**

Veal scaloppini with mushrooms in a marsala wine sauce

### **Veal Mascarpone**

Veal Scaloppini with artichokes in a white wine mascarpone sauce

## **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