

# Lunch Event Menu

Available Monday-Sunday 12:00 to 3:30 PM

All Menus include, Bruschetta appetizer, freshly baked bread, Iced Tea, Sodas, coffee & tea

## Package 1

**\$35 per person**

### 1st Course: Appetizer Family Style

Choice of (1) Appetizer served family style (Each additional add \$4pp)

#### Antipasto Italiano

Parmigiano, Castelvetrano olives, Sopresatta, artichokes, grilled zucchini, Roma tomatoes, roasted balsamic peppers

#### Prosciutto Mozzarella

Thinly sliced prosciutto, Roma tomatoes, fresh mozzarella, chopped basil and balsamic reduction

#### Calamari Fritti

Tender fried calamari rings, zucchini, served with basil aioli and marinara dipping sauce

### 2<sup>nd</sup> Course: Salad Family Style

Choice of (1) Salad served family style (Each additional add \$2.5 pp)

#### Cesare

Romaine, herbed croutons and homemade Caesar dressing, Parmigiano Reggiano cheese

#### House Salad

Mixed green salad with red onions, fresh tomatoes, and cucumbers with a balsamic vinaigrette

#### Rucola Salad

Baby arugula, cherry tomatoes, lemon vinaigrette, shaved Parmigiano Reggiano cheese

### 3rd Course: Entrée

Choice of (3) Entrées served individually

#### Penne Prosciutto Vodka

Penne pasta with Prosciutto and asparagus spears in vodka blush sauce

#### Gnocchi Sorrento

Baked Gnocchi pasta with fresh mozzarella, marinara and fresh basil

#### Chicken Parmigiana

Breaded chicken cutlet with mozzarella cheese, marinara sauce served with spaghetti marinara

#### Eggplant Napoleon

Breaded and layered eggplant baked with marinara sauce, mozzarella, Parmigiano cheese, baked

#### Chicken Marsala

Chicken breast with mushrooms in a Marsala wine sauce served with spaghetti

#### Salmon Griglia

Grilled Salmon, sautéed spinach, cherry tomatoes, garlic in a lemon caper sauce

*\*Bottled water, Cappuccino & Espresso are ala carte*

*\*Guests are permitted to bring their own cake and alcohol (no fees), Dessert options available*

*If you would prefer to keep the event private, please inquire when booking*

## *Package 2*

*\$40 per person*

### *1st Course: Appetizer Family Style*

Choice of (2) Appetizer served family style (Each additional add \$4)

#### *Prosciutto Mozzarella*

Thinly sliced prosciutto, Roma tomatoes, fresh mozzarella, balsamic reduction

#### *Calamari Fritti*

Tender fried calamari rings, served with basil aioli and marinara dipping sauce

#### *Antipasto Italiano*

Parmigiano, Castelvetrano olives, Sopresatta, artichokes, grilled zucchini, Roma tomatoes, roasted balsamic peppers

#### *Italian Sausage*

Italian Veal sausage with broccoli rabe and red pepper flakes, evoo

#### *Mozzarella and Funghi*

Fresh Mozzarella, Portobello Mushrooms baked and topped with chopped tomato bruschetta and balsamic vinegar

#### *Peperoni al Vino*

Roasted red peppers, chopped long hot peppers, sauteed with a white wine saucer served with garlic ricotta crostini

### *2<sup>nd</sup> Course: Salad Family Style*

Choice of (2) Salads served family style (Each additional add \$3)

#### *Baby Arugula*

Baby arugula, cherry tomatoes, lemon vinaigrette, shaved Parmigiano Reggiano cheese

#### *Arugula and Arancia*

Baby arugula, orange slices, fresh fennel, black olives, and crumbled goat cheese in an Italian lemon dressing

#### *Fig Salad*

Baby arugula, dried Mediterranean Figs, Italian Farro grain, honey red wine vinaigrette with crumbled goat cheese

### *3rd Course*

*Choice of (3) Entrée served individually*

#### *Gnocchi Sorrentina*

Baked gnocchi pasta with fresh mozzarella, marinara sauce, and fresh basil

#### *Rigatoni Bolognese*

Rigatoni pasta in a veal, beef and herb Bolognese sauce topped with grated Parmigiano

#### *Chicken Milanese*

Pan fried chicken cutlet topped with an arugula salad, evoo and fresh lemon, shaved Parmigiano Reggiano

#### *Chicken Parmigiana*

Breaded chicken cutlet with mozzarella cheese, marinara sauce served with spaghetti marinara

#### *Chicken Cacciatore*

Sautéed chicken breast with mushrooms, peppers, and caramelized onions in a light red cacciatore sauce

#### *Sole a la Meuniere*

Sauteed fillet of Sole white fish with capers, lemon, olives, thyme, and white wine butter sauce

#### *Salmone Griglia*

Grilled Salmon, sautéed spinach, cherry tomatoes, garlic in a lemon caper sauce

*Package 3*

*\$50 per person*

*Includes chef's fruit platter OR Cannoli/Tiramisu platter OR mixed dessert platters*

*Includes bottled water, cappuccino, espresso*

*1st Course: Appetizer Family Style*

Choice of (2) Appetizer served family style (Each additional appetizer add \$4)

*Portobello Genovese*

Portobello, shitake, champignon mushrooms, chopped shrimp, Parmigiano Reggiano, toasted breadcrumbs, garlic, basil pesto

*Antipasto Italiano*

Parmigiano, Castelvetrano olives, Sopresatta, artichokes, grilled zucchini, Roma tomatoes, roasted balsamic peppers

*Burrata Saporino*

Creamy mozzarella served with roasted cherry tomatoes, balsamic glaze, and grilled Italian bread

*Fried Calamari*

Tender calamari rings, zucchini, lightly breaded and fried served with basil aioli, marinara dipping sauce

*Octopus and Calamari Ala Piastra*

Grilled octopus and calamari, kalamata olives, tomatoes, red onions, capers, arugula, fennel, fresh lemon and evoo

*Prosciutto Mozzarella*

Thinly sliced prosciutto, fresh Mozzarella, Roma tomatoes, roasted peppers, balsamic reduction, and fresh basil

*Carciofi*

Marinated Roman artichokes stuffed with chopped shrimp, melted Parmigiano cheese with white truffle oil drizzle

*Peperoni al Vino*

Roasted red peppers, chopped long hot peppers, sauteed with a white wine sauce served with garlic ricotta crostini

*Prosciutto Melone*

Prosciutto wrapped melon, basil with crumbled gorgonzola cheese, champagne vinaigrette

*2nd Course: Salad Family Style*

Choice of (2) Insalata served family style (Each additional appetizer add \$3)

*Bietole*

Roasted beets with toasted almonds, red onions, mixed greens, citrus vinaigrette, crumbled gorgonzola

*Arugula and Arancia*

Baby arugula, orange slices, fresh fennel, black olives, and crumbled goat cheese in an Italian lemon dressing

*Pear Gorgonzola*

Mixed greens with Anjou pears, walnuts, crumbled gorgonzola, red wine vinaigrette

*Fig Salad*

Baby arugula, dried Mediterranean Figs, Italian Farro grain, honey red wine vinaigrette with crumbled goat cheese

*Insalata Caprese*

Fresh mozzarella, Roma tomatoes, balsamic peppers, fresh basil, evoo

*Pineapple salad*

Baby arugula with grilled pineapple, fresh mozzarella, emulsified balsamic

*3rd Course*

*Choice of (3) Entrée served individually*

*Rigatoni Rosé*

Rigatoni pasta with shrimp, sundried tomatoes in a cognac Rosé sauce

*Gnocchi Bistecca*

Potato gnocchi pasta with steak tips, toasted breadcrumbs in a Gorgonzola cheese sauce

*Gnocchi a la Crema*

Gnocchi pasta with spinach, crumbled pancetta in a cream sauce

*Pappardelle Saporino*

Pappardelle pasta with shrimp, fresh tomatoes, lemon, in a white wine garlic sauce

*Lobster Ravioli*

Lobster ravioli pasta, shrimp, asparagus tips, cherry tomatoes in a Bourbon blush sauce

*Pollo Rollatini*

Stuffed with spinach, smoked ham, Fontina, mozzarella, with a creamy mushroom sauce

*Chicken Milanese*

Breaded chicken cutlet topped with a chopped arugula salad, evoo and fresh lemon, shaved Parmigiano Reggiano

*Chicken Cacciatore*

Veal medallions with mushrooms, caramelized onions, peppers in a light red Cacciatore sauce

*Chicken Carciofi*

Sautéed chicken breast with artichokes, tomatoes in a lemon white wine sauce

*Veal Porcini*

Veal medallions with prosciutto in a dry porcini mushroom reduction sauce

*Veal Saltimbocca*

Veal medallions with prosciutto, Fontina cheese, in a sage white wine sauce

*Veal Parmigiana*

Breaded veal medallions with mozzarella cheese, marinara sauce, fresh basil

*Sole a la Meuniere*

Sauteed fillet of Sole fish with capers, lemon zest, olives, thyme, and white wine butter sauce

*Salmone Griglia*

Grilled Salmon, sautéed spinach, cherry tomatoes, capers, garlic in a lemon white wine sauce

*\*Guests are permitted to bring their own cake and alcohol (no fees)*

*\*Some items may require an upcharge reflecting changing market prices*

*\*Please inquire about additional items not featured in the menu*

*If you prefer to keep the event private, please ask about the minimum amount of people*