

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

2nd 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

2nd 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

Salmon 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