

# Dinner Event Menus

Available Monday to Thursday

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

## Package 1

**\$45 per person**

### 1st Course: Appetizer Family Style

Choice of (1) Appetizer served family style (Each additional add \$5pp)

#### 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 balsamic reduction

#### Calamari Fritti

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

#### Italian Sausage

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

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

Choice of (1) Salad served family style (Each additional add \$3pp)

#### Cesare

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

#### House Salad

Mixed green salad with red onions, fresh tomatoes, and cucumbers with s 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

#### Rigatoni Bolognese

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

#### 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

\*Not Available Friday-Saturday-Sunday

\*Dessert options available

## *Package 2*

*Available Monday to Sunday*

*\$55 per person*

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

Choice of (2) Appetizer served family style (Each additional add \$5pp)

#### *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

#### *Misto Funghi Genovese*

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

#### *Peperoni al Vino*

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

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

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

#### *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

#### *Insalata Caprese*

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

### *3rd Course*

*Choice of (3) Entrée served individually*

#### *Gnocchi Bistecca*

Gnocchi pasta with steak tips, shallots in a creamy gorgonzola sauce with toasted breadcrumbs

#### *Pappardelle Saporino*

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

#### *Chicken Milanese*

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

#### *Chicken Carciofi*

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

#### *Veal Saltimbocca*

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

#### *Veal Mare*

Veal medallions with shrimp, cherry tomatoes in a beurre blanc sauce

#### *Sole a la Meuniere*

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

#### *Salmone Griglia*

Grilled Salmon, sautéed spinach, cherry tomatoes, caper with a lemon white wine sauce

#### *Monk Fish Livornese*

Monkfish cooked with a traditional Livornese sauce with black olives, capers, red onions, tomato broth

### *Package 3*

*Available Monday to Sunday*

*\$75 per person*

*Includes chef's fruit platter OR Dessert options*

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

Choice of (3) Appetizer served family style (Each additional add \$5pp)

*Octopus and Calamari Ala Piastra*

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

*Misto Funghi Genovese*

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

*Shrimp Cocktail*

Steamed shrimp served chilled with fresh lemon and cocktail sauce

*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

*Carciofi*

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

*Truffle Burrata*

Black truffle burrata cheese with thinly sliced prosciutto, seasonal tomatoes, basil vinaigrette

*Tuna Crudo*

Yellowfin tuna tartar with red onions, capers, lemon zest, avocado, and olive tapenade

*Scamozza*

Smoked mozzarella medallions sautéed, radicchio, mushroom, white wine and balsamic

#### *2nd Course: Salad Family Style*

Choice of (3) Insalata served family style (Each additional add \$3.5pp)

*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

*Fig Salad*

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

*Grilled Pineapple*

Baby arugula with grilled pineapple, fresh mozzarella, emulsified balsamic

*Pear Gorgonzola*

Mixed greens, Anjou pears, walnuts, and crumbled gorgonzola cheese with a honey red wine vinaigrette

*Insalata Caprese*

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

*Tricolore*

Radicchio, baby arugula, fennel, plums, shaved parm

*3rd Course*

*Choice of (4) Entrée served individually*

*Paccheri Rosé*

Fresh Paccheri pasta with shrimp, scallops, and sundried tomatoes in a Cognac Rosé sauce

*Gnocchi Bistecca*

Gnocchi pasta with steak tips, shallots in a creamy gorgonzola sauce with toasted breadcrumbs

*Black Linguini*

Black linguini pasta with dried porcinis, spinach, shrimp, scallops in a cognac cream sauce

*Crab Ravioli*

Crab ravioli pasta with scallops, tomatoes, asparagus tips in a creamy pesto sauce

*Lobster Ravioli*

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

*Pollo Rollatini*

Thin chicken breast stuffed with spinach, smoked ham, Fontina cheese, with a creamy mushroom sauce

*Chicken Milanese*

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

*Chicken Cacciatore*

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

*Veal Mare*

Veal medallions with shrimp, cherry tomatoes in a beurre blanc sauce

*Veal Porcini*

Sauteed veal medallions with prosciutto in a mushroom demiglace sauce

*Veal Saltimbocca*

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

*Bistecca Saporino*

N.Y. Steak with an au poivre peppercorn cream sauce and shallots

*Seafood Scampi*

Scallop and shrimp in a scampi sauce served with asparagus and potatoes

*Branzino al Limone*

Mediterranean branzino sauteed with a lemon white wine and caper sauce

*Monk Fish Livornese*

Monkfish cooked with a traditional Livornese sauce with black olives, capers, red onions, tomato broth

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

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

## *Package 4*

*Available Monday to Sunday*

*Includes chef's fruit platter OR Dessert options*

*Includes mineral water, cappuccino, espresso*

*\$85 per person*

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

Choice of (3) Appetizer served family style (Each additional add \$5pp)

#### *Seafood ala Piastra*

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

#### *Burrata Siciliana*

Creamy burrata cheese, crushed pistachio, blood orange(seasonal), radishes, sage

#### *Piatto Freddo*

Steamed shrimp served chilled with fresh lemon and cocktail sauce

#### *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

#### *Carciofi*

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

#### *Truffle Burrata*

Black truffle burrata cheese with thinly sliced prosciutto, seasonal tomatoes, basil vinaigrette

#### *Tuna Crudo*

Yellowfin tuna tartar with red onions, capers, lemon zest, avocado, and olive tapenade

#### *Sesame Tuna*

Sesame encrusted and pan seared, served rare with a honey soy vinaigrette served rare

#### *Carpaccio*

Steak or tuna carpaccio, capers, baby arugula, red onion, black olives, red onion, shaved Parmigiano

### *2nd Course: Salad Family Style*

Choice of (3) Insalata served family style (Each additional add \$3.5pp)

#### *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

#### *Fig Salad*

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

#### *Tricolore*

Radichio, baby arugula, fennel, plums, shaved parm

#### *Pear Gorgonzola*

Mixed greens, Anjou pears, walnuts, and crumbled gorgonzola cheese with a honey red wine vinaigrette

#### *Insalata Caprese*

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

#### *Beets & Goat Cheese*

Roasted and grilled beets with breaded goat cheese medallions, toasted almonds, fig balsamic glaze

*3rd Course*

*Choice of (4) Entrée served individually*

*Paccheri Rosé*

Fresh Paccheri pasta with shrimp, scallops, and sundried tomatoes in a Cognac Rosé sauce

*Linguini Mare*

Black linguine with jumbo lump crab, little neck clams, artichokes, tomatoes in a lemon white wine sauce

*Black Linguini*

Black linguini pasta with dried porcinis, spinach, shrimp, scallops in a cognac cream sauce

*Crab Ravioli*

Crab ravioli pasta with scallops, tomatoes, asparagus tips in a creamy pesto sauce

*Lobster Ravioli*

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

*Pollo Rollatini*

Thin chicken breast stuffed with spinach, smoked ham, Fontina cheese, with a creamy mushroom sauce

*Chicken Cacciatore*

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

*Veal Mare*

Veal medallions with shrimp, cherry tomatoes in a beurre blanc sauce

*Veal Saltimbocca*

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

*Bistecca Saporino*

N.Y. Steak with an au poivre peppercorn cream sauce and shallots

*Rib Eye*

Rib Eye steak with a mushroom and red wine reduction sauce, rosemary

*Lamb Chops*

Marinated New Zealand lamb chops with a pistachio mint pesto

*Seared Scallops*

Seared scallops with a sage butter sauce, spinach

*Short Rib*

Braised short rib with polenta, pan jus and rosemary

*Branzino*

Mediterranean branzino served whole with fresh lemon and evoo

*Barramundi*

Barramundi fish with Castelvetro olives, cherry tomatoes, red onions, white wine sauce

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