

# Tanti Baci Caffè

## Party menu- Dinner 1

### Salad

Choose 1

**Insalata Verde:** Mixed greens with carrots and tomato, and our house dressing.

**Arugula con Pere e Parmigiano:** Arugula, with pear and aged Parmigiano cheese shavings, finished with balsamic vinaigrette.

### Entrée

Choose 2

**Pollo alla Milanese:** Lightly breaded chicken breast, pan fried to golden brown, served with Arugula and Parmigiano salad.

**Eggplant Parmigiano:** Lightly fried thin slices of eggplant baked to perfection with fresh mozzarella , tomato sauce and smoked ricotta and basil.

**Pork Rollatini:** Thinly sliced pork rolled and stuffed with spinach, roasted peppers, parsley and parmigiano.

### Beverages

Diet Coke, Coke, Ginger Ale and Iced Tea are included

BYOW

Charge per person \$28.00 plus tax and 20% gratuity service charge.

Price may slightly vary in weekends and certain other days.

# Tanti Baci Caffè

## Party menu- Dinner 2

### Appetizer

**Bruschetta:** Toasted peasant bread, topped with marinated tomatoes, garlic and basil, with extra virgin olive oil.

**Cozze all Arabiatta:** Prince Edward Mussels, sautéed with garlic in white wine and tomato sauce, served with crostini.

### Salad

Choose 1

**Insalata Verde:** Mixed greens with carrots and tomato, and our house dressing.

**Arugula con Pere e Parmigiano:** Arugula, with pear and aged Parmigiano cheese shavings, finished with balsamic vinaigrette.

### Entrée

Choose 2

**Rigatone alla Norma:** Penne pasta with cubes of fried eggplant, fresh tomato sauce, and lots of basil, finished with smoked ricotta cheese.

**Tagliata di Manzo con Rucola:** A very tender filet of hanger steak grilled to medium rare, served over peppery Arugula and finished with rock salt.

**Pollo all Marsala:** Thinly sliced boneless chicken breast sautéed with mushrooms in Marsala wine cream sauce.

**Mahi Machiato:** Blackened Mahi filet, with tomato, saffron, basil and olives

### Beverages

Diet Coke, Coke, Ginger Ale and Iced Tea are included

Charge per person \$35.00 plus tax and 20% gratuity service charge.

Price may slightly vary in weekends and certain other days.

# Tanti Baci Caffè

## Party menu- Dinner 3

### Appetizer

**Bruschetta:** Toasted peasant bread, topped with marinated tomatoes, garlic and basil, with extra virgin olive oil.

**Cozze all Arabiatta:** Prince Edward Mussels, sautéed with garlic in white wine and tomato sauce, served with crostini.

### Salad

Choose 2

**Insalata Verde:** Mixed greens with carrots and tomato, and our house dressing.

**Arugula con Pere e Parmigiano:** Arugula, with pear and aged Parmigiano cheese shavings, finished with balsamic vinaigrette.

**Insalata Caprese:** Fresh mozzarella, Roma tomatoes, basil, with olives

**Insalata della Barbabietola:** Marinated roasted beets, blood oranges, salad greens, served with raspberry vinegar and olive oil.

### Pasta

Choose 1

**Rigatoni ai Pomodoro** with our famous homemade marinara sauce.

**Penne alla Vodka:** Penne pasta in a made to order vodka sauce.

### Entrée

Choose 3

**Pollo all Marsala:** sautéed with mushrooms in Marsala wine cream sauce.

**Salmone al Mostarda:** Grilled and finished in mustard caper cream sauce.

**Mahi Machiato:** Blackened Mahi filet, with tomato, saffron, basil and olives

**Bistecca alla Griglia:** Rib eye steak grilled to perfect medium rare.

### Beverages

Diet Coke, Coke, Ginger Ale and Iced Tea are included

Charge per person \$42.00 plus tax and 20% gratuity service charge.

Price may slightly vary in weekends and certain other days.

# Tanti Baci Caffè

## Party menu- Dinner 4

### Appetizer

**Bruschetta:** Toasted peasant bread, topped with marinated tomatoes, garlic and basil, with extra virgin olive oil.

**Cozze all Arabiatta:** PEI Mussels, sautéed with garlic, white wine, tomato sauce, and crostini.

**Fritto Misto:** Fried calamari, fried polenta and seasonal vegetables served with spicy tomato sauce.

### Salad

Choose 3

**Insalata Verde:** Mixed greens with carrots and tomato, and our house dressing.

**Arugula con Pere e Parmigiano:** Arugula, pear, Parmigiano cheese, with balsamic.

**Insalata Caprese:** Fresh mozzarella, Roma tomatoes, basil, with olives

**Insalata del Barbabitolà:** Marinated roasted beets, with blood oranges and salad greens, served with raspberry vinegar and olive oil.

### Pasta

Choose 3

**Rigatoni ai Puttanesca:** Rigatoni in spicy sauce with capers, anchovies and basil.

**Penne alla Vodka:** Penne pasta in a made to order vodka sauce.

### Entrée

**Pollo all Marsala:** sautéed with mushrooms in Marsala cream sauce.

**Salmone al Mostarda:** Grilled, finished in mustard caper cream sauce.

**Filet Mignon:** 6 oz. Filet Mignon sautéed to medium, served with Au Poivre sauce.

### Beverages

Diet Coke, Coke, Ginger Ale and Iced Tea are included

BYOW

Charge per person \$52.00 plus tax and 20% gratuity service charge.

Price may slightly vary in weekends and certain other days.

