

### **Appetizer**

Select one of the following:

Zucchini Chips  
Italian Bruschetta  
Truffle Risotto Bites

### **Salad**

Select one of the following:

Mixed Greens Salad  
Caesar Salad

### **Entrée**

Select three of the following:

#### **Penne Vodka**

Shallots, tomatoes, basil and parmesan sautéed with vodka, cream and a touch of marinara

#### **Baked Penne Eggplant Rollatini**

Thin sliced eggplant stuffed with a cheese trio and Italian herbs. Served over penne pasta with marinara sauce, mozzarella cheese, and baked

#### **Linguine Carbonara**

Prosciutto di Parma, bacon, onion and parmesan with heavy cream

#### **Capellini**

Garlic, oven roasted tomato, artichoke hearts, and fresh basil sautéed in extra virgin olive oil. Sprinkled with Parmigiano-Reggiano cheese

#### **Mediterranean Gnocchi**

Sautéed extra virgin olive oil with fresh garlic, sun dried tomatoes, spinach, and Kalamata olives tossed with fresh potato gnocchi and Parmigiano-Reggiano cheese. Topped with ricotta salata

### **Dessert**

Cannoli  
Tiramisu

\$34 per person includes soft drink, and coffee



Menu pricing subject to change and based on market prices.  
Price not inclusive of tax and gratuity.

### **Appetizer**

Select two of the following:

Zucchini Chips  
Italian Bruschetta  
Fried Calamari  
Prosciutto Wrapped Shrimp

### **Salad**

Select two of the following:

Mixed Greens Salad  
Caesar Salad  
Bistro Salad

### **Entrée**

Select three of the following:

#### **Lasagna**

Layers of beef, pasta, blended cheese and marinara

#### **Chicken Parmesan**

Breaded and topped with marinara, mozzarella and served with side pasta marinara

#### **Chicken Francese**

Dusted with flour and sautéed with white wine, lemon and butter and served over sautéed spinach

#### **Penne Vodka with Chicken**

Shallots, tomatoes, basil and parmesan sautéed with vodka, cream and a touch of marinara

#### **Fiocchi**

Purse shaped pasta stuffed with crisp pieces of fresh pear and cheese. Tossed in a creamy Maytag blue cheese sauce. Topped with candied pancetta

#### **Shrimp Scampi**

Black tiger shrimp sautéed in butter with garlic, shallots, and diced tomatoes. Served over capellini pasta

### **Dessert**

Select two of the following:

Cannoli  
Tiramisu  
Cheesecake

\$45 per person includes soft drink, and coffee

Menu pricing subject to change and based on market prices.  
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**Appetizer**

Select two of the following:

Beef Carpaccio  
Crab Cake  
Prosciutto Wrapped Shrimp  
Antipasto

**Salad**

Select two of the following:

Caesar Salad  
Bistro Salad  
Mozzarella Caprese

**Pasta**

Select one of the following:

Penne Vodka  
Gnocchi Caprese  
Mushrooms Risotto

**Entrée**

Select three of the following:

**Filet Mignon**

Seared 8oz filet served with mashed potatoes and grilled asparagus

**Seafood Linguine**

Clams, mussels, calamari and shrimp in a marinara sauce over pasta

**Chicken Saltimbocca**

Mushrooms, prosciutto and fresh mozzarella in a Marsala wine sauce, served over spaghetti

**Salmon**

Marinated in extra virgin olive oil with lemon, garlic, and Italian Herbs.  
Grilled over an open flame. Served with a Mediterranean salad

**Pork Chop**

Grilled Duroc pork chop marinated overnight in extra virgin olive oil with rosemary and thyme. Topped with chimichurri sauce. Served with homemade mashed potatoes and grilled asparagus

**Dessert**

Select two of the following:

Cannoli  
Tiramisu  
Cheesecake

\$64 per person includes soft drink, and coffee



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### **Reception Platter**

A mix of Italian meats and cheeses along with chef prepared small bites

### **Appetizer**

Select two of the following:

Prosciutto Wrapped Shrimp  
Pan Seared Scallops  
Beef Carpaccio  
Burrata Salad  
Vongole

### **Soup and Salad**

Select two of the following:

Choice of Soup  
Caesar Salad  
Bistro Salad  
Pear Salad

### **Pasta**

Select one of the following:

Fiocchi  
Pappardelle  
Capellini

### **Entrée**

Select three of the following:

#### **Surf and Turf**

Seared 8oz filet and 5 oz Maine Lobster tail served  
with mashed potatoes and broccolini

#### **Duck**

Mediterranean marinated Duck grilled and served with sundried tomato  
polenta, sautéed mushrooms and a blueberry red wine sauce

#### **Rack of Lamb**

Grilled Lamb served with a strawberry and mint risotto and broccolini

#### **Ribeye**

Grilled and served with steamed broccolini and mashed potatoes.  
Topped with chimichurri sauce

#### **Beef Short Ribs**

Slow braised boneless short ribs with mirepoix and pinot grigio in beef stock. Served  
over homemade polenta cake and steamed broccolini. Topped with shaved  
Parmigiano-Reggiano cheese

#### **Sicilian Snapper**

Sautéed with capers, Kalamata Olives, roasted garlic and cherry tomatoes.  
Highlighted with jumbo lump crab meat. Served on a bed of arugula with a touch of  
balsamic reduction

### **Dessert**

Select two of the following:

Cannoli  
Tiramisu  
Cheesecake



\$100 per person includes soft drink, and coffee

Menu pricing subject to change and based on market prices.  
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