

North Beach Restaurant

Passed Hors d'Oeuvres

		pieces
Breadsticks with Prosciutto	\$17.50	4
Bruschetta	\$13.50	8
Crostini with Carpaccio	\$16.50	8
Crostini with Crab	\$16.50	8
Crostini with Chicken liver	\$13.50	8

Plated Hors d'Oeuvres

		persons served
Calamari Fritti	\$20.00	3-4
Calamari Vinaigrette	\$15.00	3-4
Prawns alla Provinciale	\$30.00	6
Prawns on Ice	\$18.00	4
Zucchine and eggplant fritte	\$13.50	10-15

North Beach Restaurant

Dinner Menu Selection # 2

Salads

Please Choose One

Tuscan Garden Salad

1/2 Caesar Salad

Main Entrée

Please Choose Four offerings for your guests from the list below

Served with Seasonal Vegetables

Eggplant Parmigiana

Two thick slices of local Eggplant sauteed in EVOO, topped with tomato sauce and oven finished with mozzarella cheese

Petrale Sole Mugnaia

Fresh local line caught Petrale Sole sauteed with lemon, butter and white wine.

Broiled Salmon or Halibut

Local line caught, broiled and topped with a sautere of lemon, butter, garlic and white wine.

Chicken Toscana

Chicken, oven baked with white wine, mushrooms, zucchini, carrots, artichoke hearts and kalamata olives

Veal Piccata

Veal scaloppine sauteed with lemon, butter, white wine and capers

Veal Sorrento

Veal scaloppine sauteed with garlic, EVOO, topped with tomato sauce & melted mozzarella cheese

Veal Saltimbocca

Veal scaloppine topped with our house cured prosciutto and melted mozzarella cheese

Osso Buco

A house specialty: Braised Veal Shanks stewed in a rich gravy of veal stock, red wine, vegetables, herbs and spices.

Additional Options available with a \$15.00 surcharge per person

Lollipop Lamb Chops

Broiled with rosemary, garlic, EVOO, sea salt and butcher cracked pepper

U.S.D.A. Prime New York Sirloin Steak

Available plain broiled OR with a peppercorn sauce of cognac and cream OR with a sauce of tomatoes, house cured prosciutto, mushrooms, bell peppers and onions.

Dessert

Tiramisu

Coffee or Tea

\$ 60.00 Plus tax and tip

North Beach Restaurant

Dinner Menu Selection # 3

Appetizer

Combination of:

Tomatoes with Burrata
House Cured Prosciutto with Seasonal Melon

Pasta Course

Pasta Alla Vodka

A cardinale sauce with finely shaved sweet onion and a shot of Stolichnaya Vodka

Main Entrée

Please Choose Four offerings for your guests from the list below

Served with Seasonal Vegetables

Eggplant Parmigiana

Two thick slices of local Eggplant sauteed in EVOO, topped with tomato sauce and oven finished with mozzarella cheese

Petrale Sole Mugnaia

Fresh local line caught Petrale Sole sauteed with lemon, butter and white wine.

Broiled Salmon or Halibut

Local line caught, broiled and topped with a sautee of lemon, butter, garlic and white wine.

Chicken Toscana

Chicken, oven baked with white wine, mushrooms, zucchini, carrots, artichoke hearts and kalamata olives

Veal Piccata

Veal scaloppine sauteed with lemon, butter, white wine and capers

Veal Sorrento

Veal scaloppine sauteed with garlic, EVOO, topped with tomato sauce & melted mozzarella cheese

Veal Saltimbocca

Veal scaloppine topped with our house cured prosciutto and melted mozzarella cheese

Osso Buco

A house specialty: Braised Veal Shanks stewed in a rich gravy of veal stock, red wine, vegetables, herbs and spices.

Additional Options available with a \$15.00 surcharge per person

Lollipop Lamb Chops

Broiled with rosemary, garlic, EVOO, sea salt and butcher cracked pepper

U.S.D.A. Prime New York Sirloin Steak

Available plain broiled OR with a peppercorn sauce of cognac and cream OR with a sauce of tomatoes, house cured prosciutto, mushrooms, bell peppers and onions.

Dessert

Choice of: Cannoli, NY Cheesecake or Tiramisu
Coffee or Tea

\$ 75.00 Plus tax and tip

North Beach Restaurant

Dinner Menu Selection # 4

Appetizer

Combination of:

Tomatoes and Burrata

House Cured Prosciutto with Seasonal Melon

Scamponi Aglio e Olio

Thumb sized sustainably sourced Lobster Tails from Nova Scotia

Pasta Course

Pasta Alla Vodka

A cardinale sauce with finely shaved sweet onion and a shot of Stolichnaya Vodka

Main Entrée

Please Choose Four offerings for your guests from the list below

Served with Seasonal Vegetables

Eggplant Parmigiana

Two thick slices of local Eggplant sauteed in EVOO, topped with tomato sauce and oven finished with mozzarella cheese

Petrale Sole Mugnaia

Fresh local line caught Petrale Sole sauteed with lemon, butter and white wine.

Broiled Salmon or Halibut

Local line caught, broiled and topped with a sautee of lemon, butter, garlic and white wine.

Chicken Toscana

Chicken, oven baked with white wine, mushrooms, zucchini, carrots, artichoke hearts and kalamata olives

Veal Piccata

Veal scaloppine sauteed with lemon, butter, white wine and capers

Veal Sorrento

Veal scaloppine sauteed with garlic, EVOO, topped with tomato sauce & melted mozzarella cheese

Veal Saltimbocca

Veal scaloppine topped with our house cured prosciutto and melted mozzarella cheese

Osso Buco

A house specialty: Braised Veal Shanks stewed in a rich gravy of veal stock, red wine, vegetables, herbs and spices.

Additional Options available with a \$15.00 surcharge per person

Lollipop Lamb Chops

Broiled with rosemary, garlic, EVOO, sea salt and butcher cracked pepper

U.S.D.A. Prime New York Sirloin Steak

Available plain broiled OR with a peppercorn sauce of cognac and cream OR with a sauce of tomatoes, house cured prosciutto, mushrooms, bell peppers and onions.

Dessert

Choice of: Cannoli, NY Cheesecake or Tiramisu

Coffee or Tea

\$85.00 Plus tax and tip

North Beach Restaurant

Dinner Menu Selection # 5

First Course

Abalone Mugnaia and Scamponi Aglio e Olio

Second Course

Home Cured Prosciutto with Seasonal Melon

Third Course

Penne Alla Vodka

A cardinale sauce with finely shaved sweet onion and a shot of Stolichnaya Vodka

Palate Refresher

Lemon Sorbet topped with Domaine Carneros Sparkling Wine

Main Entrée

Served with sauteed Spinach and Vegetables of the Day

Combination of:

Veal Saltimbocca

Veal scaloppine sauteed and oven finished with our house cured prosciutto and melted mozzarella cheese

Lollipop Lamb Chops

Broiled with rosemary, garlic, EVOO, sea salt and butcher cracked pepper

U.S.D.A. Prime New York Sirloin Steak

Served with a peppercorn sauce of cognac and cream AND
with a sauce of tomatoes, house cured prosciutto, mushrooms, bell peppers and onions.

Dessert

Zabaglione with Strawberries

Coffee or Tea

\$ 125.00 Plus tax and tip