



Private Party Packages

SATURDAYS & SUNDAYS | 12-1 PM START | 3-HOUR EVENT

LINEN | WHITE TABLECLOTHS & NAPKINS INCLUDED

DEPOSIT | \$200 NON-REFUNDABLE

MINIMUM | 30 ADULTS OR \$2,000

CHILDREN UNDER 12 | \$20 PER



PARTY PACKAGES
FOOD OPTIONS ON NEXT PAGE

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS
GLUTEN FREE OPTIONS ARE AVAILABLE

PACKAGE #1 | \$52PP

(PLUS TAX & 20% GRATUITY)

FIRST COURSE
INDIVIDUAL SALAD

SECOND COURSE
INDIVIDUAL PASTA

MAIN COURSE
CHOOSE 3 ENTREES

PACKAGE #2 | \$62PP

(PLUS TAX & 20% GRATUITY)

FIRST COURSE
FAMILY STYLE APPS - CHOOSE 3

MIDDLE COURSE
INDIVIDUAL PASTA OR SALAD

MAIN COURSE
CHOOSE 3 ENTREES

PACKAGE #3 BUFFET | \$55PP

(PLUS TAX & 20% GRATUITY)

SALAD
CHOOSE ONE

MAIN COURSE
CHOOSE THREE | ADD 1 FOR + \$5PP

SIDES
CHOOSE ONE

ALL PACKAGES INCLUDE BREAD, SODA, REGULAR COFFEE & TEA

BEVERAGE ADD-ONS

UNLIMITED BEER, HOUSE WINE, MIMOSAS | + \$20PP

ADD MIMOSA & BLOODY MARY BAR | + \$5PP

OPEN BAR | + \$30PP
BEER, WINE, COCKTAILS

PREMIUM OPEN BAR | + \$35PP
SPECIALTY COCKTAILS & ESPRESSO MARTINIS

OTHER ADD-ONS

ADD HOT ANTIPASTI TO OPTION 1 | 3 FOR + \$15PP

FAMILY-STYLE DESSERT PLATTERS | + \$4PP
TIRIMASU, ITALIAN CHEESECAKE & ITALIAN RAINBOW CAKE

CAPPUCCINO & ESPRESSO | + \$3PP OR À LA CARTE

OUR MENU PRICES REFLECT A CASH DISCOUNT - A SMALL SURCHARGE IS APPLIED IF PAYING WITH A CREDIT CARD.



APPETIZERS

CAPRESE SLICED FRESH MOZZARELLA & BEEFSTEAK TOMATO, BASIL, RED PEPPER, EVOO, BALSAMIC

VONGOLE OREGANTA BAKED LONG ISLAND LITTLE NECKS, LEMON, SEASONED BREADCRUMBS

CALAMARI FRITTI FRIED CALAMARI - SERVED WITH MARINARA & HOT CHERRY PEPPER SAUCE

MEATBALLS BEEF MEATBALLS, MARINARA, PECORINO ROMANO

EGGPLANT ROLLATINI SLICED, ROLLED, STUFFED & BAKED - CREAMY RICOTTA FILLING - TOMATO SAUCE

SEAFOOD SALAD OCTOPUS, SHRIMP, CUTTLEFISH, LEMON, EVOO - SERVED COLD **+\$5PP**

POLPO OCTOPUS, EVOO, SLICED POTATO, LEMON, RED ONIONS **+\$5PP**

SALADS

CAESAR ROMAINE, PARMIGIANO, CROUTONS, CAESAR DRESSING

MISTICANTE MIXED GREENS, TOMATO, ONIONS, HOUSE VINAIGRETTE

PASTA

PENNE MARINARA BASIL & GARLIC

PENNE ALLA VODKA TOMATO & CREAM SAUCE

RIGATONI ALLA NORMA MARINARA SAUCE, DICED ROASTED EGGPLANT & DRY-AGED RICOTTA SALATA **+\$3PP**

ENTREES

GNOCCHI AL PESTO HOMEMADE W/ RICOTTA, PESTO CREAM SAUCE

ORECHIETTE BROCCOLI RABE BROCCOLI RABE, SAUSAGE, GARLIC, EVOO

PENNE VODKA TOMATO & CREAM SAUCE

RIGATONI ALLA NORMA MARINARA SAUCE, DICED ROASTED EGGPLANT & DRY-AGED RICOTTA SALATA

RIGATONI BOLOGNESE HOMEMADE MEAT SAUCE

EGGPLANT ROLLATINI SLICED, ROLLED, STUFFED & BAKED - CREAMY RICOTTA FILLING - TOMATO SAUCE

CHICKEN FRANCESE LIGHTLY BATTERED & PAN-FRIED - LEMON & WHITE WINE SAUCE, MIXED VEG

CHICKEN PARMIGIANA SERVED W. PENNE

CHICKEN SCARPARELLO ROASTED CHICKEN, SAUSAGE, RED PEPPERS, ROASTED POTATOES, LEMON, GARLIC

CHICKEN SORRENTINO TOPPED W. PROSCIUTTO, EGGPLANT, FONTINA, SHERRY WINE SAUCE, MIXED VEG

BRANZINO MEDITERRANEAN SEABASS, WHITE WINE, LEMON, CAPERS, SERVED W. SPINACH

SALMON GRILLED WILD N. ATLANTIC SALMON, TEQUILA SAUCE, MIXED VEG

VEAL MARSALA WILD MUSHROOMS, MARSALA WINE, MIXED VEG

VEAL PICCATO LEMON, WHITE WINE, CAPERS, MIXED VEG

VEAL SORRENTINO SCALLOPINI TOPPED W. PROSCIUTTO, EGGPLANT, FONTINA, SHERRY WINE SAUCE, MIXED VEG

SLICED STEAK AVAILABLE FOR BUFFET PACKAGE ONLY **+\$8PP**

SHRIMP [OREGANATA / FRANCESE / PARM] SERVED W. PENNE AVAILABLE FOR PACKAGE 1 & 2 ONLY **+\$8PP**

SIDES

BUFFET ONLY

BROCCOLI RABE

SPINACH

VEGETABLE MEDLEY

ROASTED POTATOES

KIDS MENU

CHICKEN TENDERS + FRIES

MOZZARELLA STICKS + FRIES

PENNE W. BUTTER / RED SAUCE

SPAGHETTI + MEATBALL