

**Option 1: Lunch 2 course menu**

*Individual Choice of Appetizer:*

***Meatballs della Nonna***

***Mini Cold Antipasti***

***Fried Calamari***

***Crespelle Eggplant Rollatini***

***Mixed Baby Greens Salad or Caesar Salad***

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*Choice of Entrée:*

***Lasagna with meatball della Nonna***

***Chicken a Piacere***

***Salmon Dijon***

*pan seared in a dijon mustard sauce*

***Risotto Primavera***

*arborio risotto with vegetables and parmigiano cheese*

***Veal Scallopini Fantasia***

***\$29.95 per guest (+ tax + gratuity + beverage)***

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***Beverage Option Add-ons:***

*Espresso \$3 each*

*Cappuccino \$6 each*

*Dessert +\$8 each*

*Bottle of House Red, White, Rose Wines \$38 per bottle*

*Pitchers of Homemade White or Red Sangria*

***The menus are available certain hours.  
Please Inquire about Lunch or Dinner Party  
Prix-fixe menu availabilities***

## **Option 2: 2 course menu**

### **Course #1:**

*Family Style Hot & Cold Antipasto*

*Served family style eggplant rollatini, mozzarella caprese, fried calamari, parmigiano cheese, meatballs della nonna, soppressata, gaeta olives & roasted peppers.*

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### **Course #2:**

#### **Choice of Main Course:**

*Salmon Dijon*

*Penne alla Russa*

*our penne alla vodka*

*Rigatoni Bolognese Sauce or Spaghetti Primavera*

*Veal Piccata*

*scallopini of veal in a lemon, capers, white wine sauce, served with vegetables and roasted potatoes.*

*Steak Paillard Trifoliate (thinly pounded shell steak topped with sauteed shitake mushrooms, cherry peppers, roasted peppers and potatoes. )*

*\$34.95 per guest (+ tax + gratuity +beverage)*

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**Option 3: 3 course menu**

*Individual Choice of Appetizer:*

***Meatballs della Nonna***

***Garlic Bread***

***Fried Calamari***

***Crespelle Eggplant Rollatini***

***Mozzarella Caprese***

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*Choice of Salad:*

***Mixed Baby Greens Salad or Caesar Salad***

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*Choice of Entrée:*

***Telapia Piccata***

*lemon, capers, white wine sauce*

***Chicken & Shrimp Fiorentina***

*egg battered chicken and shrimp, in a lemon, white wine sauce*

***Cornish Hen Giardienera***

*oven broiled with fresh herbs, served with vegetables and potatoes*

***Fettucine Francescana***

*homemade meat sauce and shitake mushrooms, topped with melted mozzarella cheese*

***Veal Rollatini***

*stuffed with mozzarella, prosciutto, fresh herbs, served with sauteed veggies and roasted potatoes*

*\$39.95 per guest (+ tax + gratuity +beverage)*

***American Coffee or Tea***

*The menus are available certain hours.  
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Prix-fixe menu availabilities*



**DINNER COCKTAIL PARTY MENU – AFTERNOON OFFICE PARTIES, LATE NIGHT BDAY PARTIES....**

**AVAILABLE FOR A DURATION OF 1.5 HOURS FOR AFTERNOON COCKTAIL PARTIES UNTIL 5:30PM. AND LATE NIGHT COCKTAIL PARTIES 10 PM - 11:30PM. FOR 15 TO 40 GUESTS. (available certain days – please inquire).**

**INCLUDES AN ARRAY OF APPETIZERS:**

- **FRIED CALAMARI**
- **HOMEMADE MEATBALLS**
- **HOMEMADE ARANCINI BALLS**
- **BRUSCHETTA**
- **ITALIAN BREADSTICKS**
- **ITALIAN CHACUTERIE BOARD**



**INCLUDES ALL THE FOLLOWING BEVERAGES FOR 1.5 HOURS**

- **HOUSE COCKTAILS** made with house vodka, tequila, rum, gin, whiskey (EXCLUDES ALL PREMIUM SHELF LIQUORS)
- **CHIANTI**
- **PINOT NOIR**
- **CABERNET SAUVIGNON**
- **PINOT GRIGIO**
- **SAUVIGNON BLANC**
- **PROSECCO**
- **BOTTLED BEERS**
- **SOFT DRINKS -NONALCOHOLIC**

**\$38 PER PERSON (+TAX+GRATUITY)**

## **Option #4 : 3-course Dinner Party Menu**

### **Course #1:**

*Family Style Hot & Cold Antipasto Served family style eggplant rollatini, mozzarella caprese, fried calamari, parmigiano cheese, soppressata, gaeta olives & roasted peppers.*

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### **Course #2:**

*Choice of Salad:*

*Mista Salad Baby greens, extra virgin olive oil & balsamic with parmigiano cheese*

*Caesar Salad Romaine lettuce, homemade Caesar dressing, parmigiano cheese*

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### **Course #3:**

*Choice of Main Course:*

***Veal Martini***

***Chicken Scarpariello Style or Saltimboca Style***

***Salmon Dijon***

***Penne alla Russa or Rigatoni Bolognese Sauce***

***Steak Paillard*** (thinly pounded shell steak, topped with sauteed cherry peppers, roasted peppers and shitake mushrooms)

*\$47.95 per guest (+ tax + gratuity + beverage)*

## **Option #5: 4-course Dinner Party Menu**

### **Course #1:**

*Family Style Hot & Cold Antipasto Served family style shrimp scampi (or cocktail style) eggplant rollatini, mozzarella caprese, fried calamari, parmigiano cheese, soppressata, gaeta olives & roasted peppers.*

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### **Course #2:**

*Choice of Salad:*

*Mista Salad Baby greens, extra virgin olive oil & balsamic with parmigiano cheese*

*Caesar Salad Romaine lettuce, Caesar dressing, parmigiano cheese*

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### **Course #3:**

*Choice of Pasta:*

*Penne alla Russa Penne Pomodoro*

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### **Course #4:**

*Choice of Main Course:*

*Filet Mignon Three Musketeers*

*Veal Chop Broiled Style or Capricciosa Style*

*Branzino Marechairo*

*Cappelini Pescatore*

*Chicken (Marsala or Scarpariello or Saltimboca)*

*(\$78 per guest + tax + gratuity + beverage)*

*For dessert add – on our table side liquid nitrogen gelato for + \$14 per guest – includes a cone of creamy handmade gelato, and accompanied by Italian sweet treats.*