

***these party menus are available select days and hours, please inquire about availability and pricing ***

Party Menu Option #1

Aperitivo Hour Cocktail Party: oven baked arancini, meatballs della nonna in tomato sauce , parmigiano cheese, soppressata, marinated artichoke hearts, roasted peppers, gaeta olives, bruchetta, giardiniera, eggplant rollatini, fried calamari, and mozzarella caprese.

\$26 per person (+ tax + gratuity +beverage) ***available select hours***

Wine & Beer by the glass \$9 per beverage

Mixed Liquor drinks \$12 per beverage

2-course Party Menu Option #2

Course #1:

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

Course #2:

Choice of Main Course:

Salmon Dijon

Penne alla Russa with Chicken

Mixed Greens Salad or Caesar Salad with grilled chicken or grilled Salmon

Rigatoni Bolognese Sauce

Chopped Steak with sauteed onions, peppers and potatoes

(+ tax + gratuity +beverage)

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3-course Party Menu Option #3

Course #1:

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

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

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)

(+ tax + gratuity +beverage)

4-course Party Menu Option #4

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.

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

Course #3:

Choice of Pasta:

Penne alla Russa

Penne Pomodoro

Course #4:

Choice of Main Course:

Filet Mignon Three Musketeers

Veal Chop Broiled Style or Capparicossa Style

Branzino Marechairo

Cappelini Pescatore

Chicken (Marsala or Scarpariello or Saltimboca)

(+tax + gratuity + beverage)