



11 West River Road, Rumson New Jersey 07760

Open Bar

TWO HOURS (2 hours)

1. _____ **BEER and HOUSE WINE ONLY:** Our draft beer selections and house, Pinot Grigio and Chianti.
\$32.00 per person plus sales tax and gratuity.
\$9.95 per person for each additional hour plus sales tax and gratuity
2. _____ **PREMIUM OPEN BAR:** Our draft beer selections, a red and white wine from our award winning list, house liquors and cordials to include Absolut, Tanqueray, Cuervo, Dewars, Canadian Club, etc. It will not include single malt scotches, single batch bourbons, cognacs, B&B, Grappa and port wine.
\$45.95 per person plus sales tax and gratuity.
\$12.95 per person for each additional hour plus sales tax and gratuity

Antipasti Table

A great way to start a party with our famous antipasti table.
\$20.00 per person plus sales tax and gratuity.

Table of Italian meats which include Prosciutto di Parma, Genoa salami, sopressata, dried sausage. Italian cheeses which may include Grana Padana, fresh mozzarella, Piave Vecchio. Roasted and fresh vegetables to include, roasted peppers, tomato salad, Ceriginola olives and fresh beans. (All meats, cheeses and vegetable subject to change according to seasons.)



11 West River Road, Rumson New Jersey 07760

Sunday to Friday and Saturday Lunch

SIT DOWN LUNCH AND DINNER PARTY SPECIAL MENUS AVAILABLE FOR PARTIES OF 25 ADULT GUESTS OR MORE

Parties consist of starter choice, pasta course, entrée choice and dessert choice:

FOR STARTERS: (please circle one)

- _____ Antipasto Salad - baby arugula, Prosciutto di Parma, Genoa salami, Grana Padana, sopressata, fresh mozzarella, Italian olives, roasted pepper and balsamic vinaigrette
- _____ Caccio e Pepe Salad - crisp romaine, homemade croutons, shaved Reggiano – Parmigiano, traditional Caesar dressing
- _____ Pomodoro - grilled vine ripe tomato, fresh mozzarella, cracked black pepper, sea salt, extra virgin olive oil

Pasta Course –

Choice of One

All of our pasta and ravioli are homemade daily

- | | |
|--------------------|----------------------------------|
| Rigatoni Pomodoro | Rigatoni Puttanesca |
| Rigatoni Bolognese | Rigatoni Norma |
| Papalina | Gnocchi |
| Primavera | Ravioli (seasonal) |
| Lasagna | Orecchiette with Italian sausage |

Other pastas available upon request

Entree

(Minimum 25 Adult Guests)

(please circle three)

- _____ Chicken - choices include Margherita, Marsala, Piccata, Scarpariello, Sorrentino or Saltimbocca
- _____ Fresh Filet of Sole Oreganata, toasted breadcrumbs, fresh lemon
- _____ Fresh grilled salmon
- _____ Center Cut Pork Chop – Pizzaiola, Piccata, Marsala, and Saltimbocca
- _____ Veal Scallopini (add \$7.00 per person) choices include: Marsala, Piccata, Pizzaiola, and Saltimbocca
- _____ Baked whole Branzino extra virgin olive oil & sauté spinach
- _____ Jumbo Shrimp Spiedini with seasonal vegetable OR Jumbo Shrimp Fra Diavola
- _____ 16 OZ, 21 day, Prime, Sirloin Steak (add \$10 per person)

OTHER ENTREES AVAILABLE UPON REQUEST

Children's menu: \$14.95

- Pizza Originale
- Breaded chicken cutlet with rigatoni
- Pasta with meat sauce or tomato sauce

Dessert:

(Please choose one)

House made Napoleon Pasticcio, chocolate polenta pie, biscotti or Pastry chef's seasonal dessert.

Coffee, tea and soft drinks

PRICES FOR SIT DOWN PARTY MENU:

The cost of package is \$75.00 per person plus tax and gratuity.

CHEF WINE AND FOOD TASTINGS: Available For parties of 10 or more
SAMPLE MENUS AVAILABLE UPON REQUEST



11 West River Road, Rumson, New Jersey 07760

Buffet Party Menu

Sunday to Friday and Saturday lunch

(Minimum 30 guests)

Insalata- all are on the buffet table

Arugula, Caesar or Misticanza and brick oven bread

See sit down menu for description

CHOOSE FOUR ITEMS

ENTREE:

- ___ Chicken Marsala with wild mushrooms and Marsala wine
- ___ Chicken Margherita with fresh mozzarella & roasted tomato
- ___ Chicken Piccata with lemon, white wine and capers
- ___ Chicken Saltimbocca, Prosciutto di Parma, fresh sage
- ___ Chicken Scapariello with garlic, olive oil, white wine, fresh lemon and bay leaf
- ___ Fresh Filet of Sole Oreganata, with oreganata breadcrumbs, fresh lemon
- ___ Fresh grilled salmon with citrus aglio oglio
- ___ Center Cut Pork Chop Pizzaiola with pomodoro fresco, oregano, garlic and pan juices
- ___ Porchetta roasted pork loin with rosemary and roasted fennel
- ___ Veal Scallopini (add \$7.00 per person) choices include; Marsala, Piccata, Pizzaiola, Saltimbocca
- ___ Eggplant Parmigiana with pomodoro fresco and fresh mozzarella
- ___ Eggplant Rollantini with ricotta, mozzarella and pomodoro fresco
- ___ Homemade Ravioli and pasta (ask about the choices)
- ___ Lasagna Bolognese with besciamella
- ___ Rigatoni Pomodoro
- ___ Rigatoni alla Norma
- ___ Orecchiette with Italian sausage
- ___ Bistecca Pizzaiola- sliced beef with pomodoro fresco, oregano, garlic and pan juices
- ___ Jumbo Shrimp Spiedini or Jumbo Shrimp Fra Diavola

Other items available upon request

CHOOSE TWO ITEMS

CONTORNI:

- ___ Grilled jumbo asparagus with lemon and extra virgin olive oil
- ___ Sauté fresh escarole and white beans with garlic and extra virgin olive oil
- ___ Rosemary roasted potato
- ___ String beans
- ___ Sauté spinach

Other items available upon request

Dessert:

Please choose one: served individually to each guest

Homemade tiramisu, biscotti, polenta pie or pastry chef's seasonal dessert.

Coffee, Tea, and soft drinks

The package cost is \$75.00 per person plus sales tax and gratuity



11 West River Road, Rumson New Jersey 07760

Reservation Form

CANCELLATION POLICY:

A FULL REFUND WILL BE GIVEN IF CANCELLED FOURTEEN OR MORE DAYS PRIOR TO THE DATE OF THE PARTY.

FROM THIRTEEN TO SEVEN DAYS PRIOR TO THE DATE OF THE PARTY, YOUR CREDIT CARD WILL BE CHARGED 20% OF THE TOTAL ESTIMATED PARTY COST*.

FROM SIX TO ONE DAY PRIOR TO THE DATE OF THE PARTY, YOUR CREDIT CARD WILL BE CHARGED 50% OF THE TOTAL ESTIMATED PARTY COST*.

CANCELLATION WITH LESS THAN TWENTY-FOUR HOURS NOTICE OF THE DATE AND TIME OF THE PARTY WILL RESULT IN THE TOTAL ESTIMATED PARTY COST* BEING CHARGED TO YOUR CREDIT CARD.

A GUARANTEED HEAD COUNT IS REQUIRED NO LESS THAN TWO DAYS PRIOR TO THE DATE OF THE PARTY. THE HEAD COUNT CANNOT BE REDUCED AFTER THE FINAL HEAD COUNT IS GIVEN.

IF WE ARE ABLE TO ACCOMMODATE, YOUR GUARANTEED HEAD COUNT CAN BE INCREASED WITH LESS THAN TWO DAYS NOTICE WITH THE APPROVAL OF A MANAGER.

*ESTIMATED PARTY COST WILL BE CALCULATED FROM THE INFORMATION ON PAGE 1, PAGE 2 AND THE INFORMATION BELOW.

NAME: _____
ADDRESS: _____

TYPE OF CREDIT CARD & # _____ **Exp. Date** _____

PHONE NUMBER _____ **DATE OF PARTY** _____

TIME OF PARTY _____

DECORATIONS _____

PRIOR ARRANGEMENTS MUST BE MADE IF DECORATIONS ARE TO BE DELIVERED EARLIER THAN ONE HOUR PRIOR TO THE TIME OF THE PARTY.

ESTMATED HEAD COUNT _____

BAR PACKAGE # _____

TOTAL COST PER PERSON _____ **PLUS 7% SALES TAX & 20% GRATUITY**

SIGNATURE _____ **DATE** _____

PARTY BOOKED BY _____

By signing the above, all parties agree to all terms and conditions of this contract and to the cancellation policy.

**PLEASE FAX COMPLETED RESERVATION FORM TO:
Sue Smiley – 732-842-3880
732-842-3899 FAX**