

PRIVATE DINNER MENU 2

Appetizer

(Choice of)

Hot Antipasto

Eggplant Rollatine, Baked Clams, Fried Calamari, & Shrimp Oreganata

Arugula Salad

with Grape Tomatoes, Dried Cranberries, and Shaved Parmesan Cheese

Pasta

(Choice of)

Lobster Ravioli

Penne Marinara

Entrée

(Choice of)

**Veal Medallions topped with Prosciutto, Italian Eggplant, & Fresh
Mozzarella served with Potato Croquette**

**Grilled Salmon with Corn & Shiitake Mushrooms topped with Julienne
Potatoes**

Grilled Chicken with Broccoli Rabe and Roasted Potatoes

Dessert

(Choice of)

Chocolate Mousse -- Italian Cheesecake -- Tartufo

\$54.95 PER PERSON, PLUS TAX & GRATUITY

**INCLUDES SODA, COFFEE, & TEA. PRICING DOES
NOT INCLUDE ALCOHOL**

*Please inquire about party wine selections, open bar options, occasional cakes, champagne toasts,
or other details you wish to add to your party*

*Minimum of 20 adults required to reserve a private room. Our largest room can accommodate
up to 85 guests.*

Please inquire to discuss room availability and requirements for each. Pricing subject to change