



PARTY PACKAGES

\$50

per person

(excludes alcohol, beverages, tax and gratuity)

Appetizer

Mozzarella & Tomato
Mixed Green Salad

Pasta

Penne Vodka

Penne in a tomato sauce with a touch of cream, basil & scallions

Entrée

(choice of one per person)

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Veal Martini

Veal lightly breaded with parmesan in a lemon and white wine sauce

Veal Capricciosa

Veal lightly breaded topped with arugula and diced tomatoes

Grilled Salmon

Grilled salmon in a white wine lemon sauce

Snapper Oreganata

Baked snapper with light breadcrumbs in a garlic white wine sauce

Dessert

Mixed Tray of Desserts
Espresso, Cappuccino, Coffee or Tea

*Add additional \$20 per person for unlimited house wine, beer and soft drinks.

\$60

per person

(excludes alcohol, beverages, tax and gratuity)

Appetizer

(Served Individually)

Mozzarella & Tomato/
Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari and Baked Clams

Pasta Combo

Penne Vodka

Penne in a tomato sauce with a touch of cream, basil & scallions

Cavatelli Con Cima di Rabe

Cavatelli with broccoli rabe, cannelloni beans, sausage, olive oil and garlic

Entrée

(choice of one per person)

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Veal Martini

Veal lightly breaded with parmesan in a lemon and white wine sauce

Veal Capricciosa

Veal lightly breaded topped with arugula and diced tomatoes

Grilled Salmon

Grilled salmon in a white wine lemon sauce

Snapper Oreganata

Baked snapper with light breadcrumbs in a garlic white wine sauce

Shrimp Scampi

Jumbo shrimp served w/risotto in a white wine garlic sauce

Pork Chop

Pork chop with potatoes, onions, hot or sweet peppers

Dessert

Mixed Tray of Desserts
Espresso, Cappuccino, Coffee or Tea

*Add additional \$20 per person for unlimited house wine, beer and soft drinks.

\$70

per person

(excludes alcohol, beverages, tax and gratuity)

Appetizer

(Served Individually)

Mozzarella & Tomato, Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari / Baked Clams / Cold Antipasto

Pasta Combo

Mushroom Ravioli

In a cream and truffle sauce

Rigatoni Pomodoro

In a fresh tomato sauce

Entrée

(choice of one per person)

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Veal Martini

Veal lightly breaded with parmesan in a lemon and white wine sauce

Veal Capricciosa

Veal lightly breaded topped with arugula and diced tomatoes

Grilled Salmon

Grilled salmon in a white wine lemon sauce

Snapper Oreganata

Baked snapper with light breadcrumbs in a garlic white wine sauce

Shell Steak

Grilled shell steak with mushrooms, mixed vegetables

Pork Chop

Pork chop with potatoes, onions, hot and sweet peppers

Dessert

Mixed Tray of Desserts
Espresso, Cappuccino, Coffee or Tea

*Add additional \$20 per person for unlimited house wine, beer and soft drinks.



PARTY PACKAGES

\$110

per person

(excludes alcohol, beverages, tax and gratuity)

Appetizer

(Served Individually)

Mozzarella & Tomato / Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari / Baked Clams / Cold Antipasto /
Seafood Tower (Lobster, Shrimp & Oysters)

Pasta Combo

Mushroom Ravioli and Rigatoni Pomodoro

Entrée

(choice of one per person)

Chicken Martini

*Chicken lightly breaded with
parmesan in a lemon and
white wine sauce*

Chicken Parm

*Chicken cutlet breaded with
tomato sauce and mozzarella*

Veal Capricciosa

*Veal lightly breaded topped with
arugula and diced tomatoes*

Veal Martini

*Veal lightly breaded with parmesan
in a lemon and white wine sauce*

Grilled Salmon

*Grilled salmon in a
white wine lemon sauce*

Shrimp Scampi

*Jumbo shrimp served with risotto
in a white wine garlic sauce*

Filet Mignon

with sautéed mushrooms

Pork Chop

*Pork chop with potatoes,
onions, hot and sweet peppers*

Dessert

Mixed Tray of Desserts

Espresso, Cappuccino, Coffee or Tea

*Add additional \$20 per person for unlimited
house wine, beer and soft drinks.



Cocktail Party Menu

(\$40 Minimum Per Person)

Portobella Mushrooms	\$4 Per Person
Cheese & Soppressata	\$4 Per Person
Mozzarella & Tomato	\$4 Per Person
Filet Mignon Crostinis	\$9 Per Person
Meatballs	\$6 Per Person
Crab Cakes	\$7 Per Person
Shrimp Cocktail	\$9 Per Person
Lobster Cocktail	\$13 Per Person
Baby Lamb Chops	\$8 Per Person
Chicken Martini Bites	\$6 Per Person
Oysters	\$6 Per Person
Pasta Course	\$11 Per Person
Grilled Calamari Skewers	\$6 Per Person
Endive Octopus Wraps	\$6 Per Person
Prosciutto Burrata Skewers	\$8 Per Person
Smoked Salmon	\$6 Per Person
Bruschetta	\$4 Per Person
Dessert (included if over \$40 per person).....	\$6 Per Person
Coffee/Cappuccino/Espresso.....	\$5 Per Person