



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 and scallions

Entrée

(choice of one per person)

Chicken Martini
chicken lightly breaded
with parmesan in a
lemon white wine sauce

Veal Capricciosa
veal lightly breaded
topped with arugula
and diced tomatoes

Chicken Parm
chicken cutlet breaded
with tomato sauce
and mozzarella

Grilled Salmon
grilled salmon in a white
wine lemon sauce

Veal Martini
veal breaded with
parmesan in a lemon
and white wine sauce

Branzino Oreganata
baked branzino with
light breadcrumbs
in a garlic and
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

Mozzarella & Tomato/
Sautéed Artichoke & Arugula
Fried Calamari and Baked Clams

Pasta

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 white wine sauce

Pork Chop
pork chop with
potatoes, onions, hot
or sweet peppers

Chicken Parm
chicken cutlet breaded
with tomato sauce
and mozzarella

Grilled Salmon
grilled salmon in
a white wine and
lemon sauce

Veal Martini
veal breaded with
parmesan in a lemon
and white wine sauce

Shrimp Scampi
jumbo shrimp served
with risotto in a white
wine garlic sauce

Veal Capricciosa
veal lightly breaded
topped with arugula
and diced tomatoes

Branzino Oreganata
baked branzino 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.

\$70

per person

(excludes alcohol, beverages, tax and gratuity*)

Appetizer

Mozzarella & Tomato/
Sautéed Artichoke & Arugula
Fried Calamari and Baked Clams

Pasta

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 white wine sauce

Shell Steak
grilled shell steak
with mushrooms,
mixed vegetables

Chicken Parm
chicken cutlet breaded
with tomato sauce
and mozzarella

Pork Chop
pork chop with
potatoes, onions, hot
or sweet peppers

Veal Martini
veal breaded with
parmesan in a lemon
and white wine sauce

Grilled Salmon
grilled salmon in
a white wine
lemon sauce

Veal Capricciosa
veal lightly breaded
topped with arugula
and diced tomatoes

Branzino Oreganata
baked branzino 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.



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