

|Banquet Menu Selections|

|Antipasto|

Baked Clams Oreganata | *baked with a lemon parsley white wine sauce*

Bruschetta | *oven toasted tuscan bread topped with diced tomatoes, fresh mozzarella & basil with pecorino romano*

Fried Calamari | *with our pomodoro & red pepper aioli dipping sauces*

Fresh Mozzarella | *with roasted peppers & beefsteak tomatoes drizzled with basil olive oil & balsamic reduction*

Grilled Vegetables | *fresh vegetables marinated and grilled*

Cold Antipasto | *marinated mushrooms, artichoke hearts, grilled peppers, & bocconcini*

Meatball Sliders | *homemade meatballs served on warm garlic knots*

Salumi E Formaggi | *selection of italian meats and cheeses add'l \$3pp*

Insalata di Mare | *chilled seafood salad add'l \$3pp*

|Hors d'oeuvres|

Petite Crab Cakes | *baked jumbo lump crab cakes*

Arancini | *saffron rice balls stuffed with Portobello & Fontina*

Bocconcini | *marinated and house made*

Bruschetta | *oven toasted tuscan bread topped with diced tomatoes, fresh mozzarella & basil with pecorino romano*

Antipasto Skewers | *mozzarella, sopressata, cherry tomato, green olive*

Meatball Sliders | *homemade meatballs served on warm garlic knots*

Grandma Pizza | *brick oven baked topped with fresh basil*

Vegetable Tart | *roasted vegetables on puff pastry topped with goat cheese*

Lollipop Lamb Chops | *simply grilled add'l \$4pp*

Tuna Tartar | *sushi grade ahi tuna with avocado and sesame seeds in a light ponzu add'l \$2pp*

Shrimp Cocktail | *chilled jumbo shrimp & cocktail sauce add'l \$3pp*

|Salad|

Spinaci Bambino | *baby spinach, marinated artichokes, gorgonzola, pine nuts, roasted peppers, & honey balsamic vinaigrette*

Caesar | *ciabatta croutons*

Pera | *mesclun greens, poached pears, prosciutto di parma, gorgonzola cheese, candied walnuts, & port wine vinaigrette*

Tri-Color | *arugula, radicchio, endive, prosciutto, shaved parmigiano reggiano, & balsamic vinaigrette*

Mixed Baby Greens | *mesclun greens with plum tomatoes, red onions, & balsamic vinaigrette*

|Pasta|

Cheese Ravioli | *housemade bolognese or pomodoro sauce*

Bucatini Amatriciana | *prosciutto, onions, chili flakes & plum tomato sauce*

Rigatoni | *tossed with a short rib ragu*

Penne Primavera | *sautéed vegetables in garlic & olive oil*

Penne Alla Vodka | *vodka tomato cream sauce*

Bucatini and Meatballs | *basil marinara sauce*

Penne | *spinach, mushrooms & sun dried tomatoes tossed in a parmesan garlic & olive oil sauce*

Penne Fresca | *fresh mozzarella and plum tomatoes tossed in a basil pesto sauce*

|Chicken|

Chicken Parmigiano | *lightly breaded with marinara sauce & melted mozzarella*

Chicken Marsala | *sautéed with mushrooms & marsala wine sauce*

Chicken Francese | *lemon white wine sauce*

Chicken Scarpariello | *roasted chicken off the bone with sausage & white wine veal sauce*

Chicken Milanese | *lightly breaded & topped with a chopped salad, roasted potatoes*

Chicken Rollatini | *stuffed with spinach and fontina cheese in a marsala gravy*

|Eggplant|

Eggplant Parmigiano | *lightly breaded with marinara & melted mozzarella*

Eggplant Rollatini | *sautéed spinach, mozzarella & ricotta filled*

|Veal & Meat|

Veal Parmigiano | *lightly breaded with marinara sauce & melted mozzarella*

Veal Francese | *lightly buttered with lemon white wine sauce*

Veal Marsala | *sautéed with mushrooms in a marsala wine sauce*

Veal Piccata | *capers, artichokes & red onions in a white wine sauce*

Veal Saltimbocca | *prosciutto & sage in a white wine sauce*

Flat Iron Steak | *grilled to order served with a port wine sauce*

Veal Chop | *add'l \$15 per order*

Filet Mignon | *add'l \$10 per order*

Cowboy Ribeye | *add'l \$12 per order*

Pork Chop | *add'l \$7 per order*

|Fish|

Shrimp Scampi | *jumbo shrimp sautéed with garlic, white wine & cream*

Sea Scallops | *choice of blackened or pan seared*

Salmon | *pan roasted topped with a citrus sauce*

Chilean Sea Bass | *add'l \$10 per order*

Swordfish | *add'l \$8 per order*

Ahi Tuna | *add'l \$7 per order*

|Dessert|

Type Of Cake (Choose One):

Vanilla Sponge | Devils Food | Red Velvet | (Add \$1 pp) | Carrot | Napoleon (Add \$1 pp)

Fillings:

Chocolate Mousse | Chocolate Pudding | Vanilla Custard | French Cream |

Fresh Strawberry (Add \$.50 pp) | Fresh Banana (Add \$.50 pp) | Fudge | Hazelnut |

Tiramisu | Cannoli | Lemon Cream

Plated Desserts:

NY Cheesecake | Tiramisu | Nutella Cannoli | Gelato