

| 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 & garlic 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, roasted peppers & bocconcini fresh mozzarella*

NONNA'S MEATBALLS | *homemade meatballs, ricotta, basil, pomodoro sauce*

SALUMI E FORMAGGI | *selection of italian meats and cheeses add'l \$4pp*

GOURMET PIZZETTE | *Margherita, Carbonara Or Prosciutto & Arugula*

BEEF CARPACCIO | *thinly sliced raw filet mignon, roasted garlic aioli, arugula salad (add \$4 pp)*

HOT ANTIPASTO | *baked clams, stuffed mushrooms, eggplant rollatini (COUNTS AS 2 SELECTIONS)*

| HORS D'OEUVRES |

PETITE CRAB CAKES | *baked jumbo lump crab cakes, garlic aioli*

ARANCINI | *rice balls stuffed with bolognese*

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

ANTIPASTO SKEWERS | *bocconcini fresh mozzarella, grape tomatoes, prosciutto di parma, fresh basil*

MEATBALL SLIDERS | *homemade meatballs served on warm bread*

GRANDMA PIZZA | *brick oven baked topped with fresh basil*

VEGETABLE TART | *roasted vegetables on puff pastry topped with goat cheese*

SHRIMP COCKTAIL | *chilled jumbo shrimp & cocktail sauce add'l \$4 pp*

FRIED MOZZARELLA BITES | *mozzarella breaded & fried*

MINI QUICHE | *assorted varieties*

CHICKEN SKEWERS | *breast of chicken strips on skewers with a teriyaki sauce*

STUFFED MUSHROOMS | *mushroom puree, parsley, romano cheese*

| SALAD |

MEDITERRANEAN | *baby spinach, grape tomatoes, cucumbers, red onions, feta cheese, kalamata olives, balsamic vinaigrette*

CAESAR | *ciabatta croutons, creamy Caesar dressing*

FARMER | *mesclun greens, granny smith apples, walnuts, goat cheese, cranberries, white balsamic vinaigrette*

ARUGULA | *arugula, prosciutto, shaved parmigiano Reggiano, Lemon, EVOO*

MIXED BABY GREENS | *mesclun greens with plum tomatoes, red onions, & balsamic vinaigrette*

| EGGPLANT |

EGGPLANT PARMIGIANO | *lightly breaded with marinara & melted mozzarella*

EGGPLANT ROLLATINI | *sautéed spinach, mozzarella & ricotta filled*

| PASTA |

- CHEESE RAVIOLI** | *housemade bolognese, vodka or pomodoro sauce*
- LOBSTER RAVIOLI** | *vodka, arrabiata or pomodoro sauce (Add \$6 per order)*
- SPAGHETTI 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, prosciutto & onions*
- SPAGHETTI 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 SCARPARELLO** | *roasted chicken off the bone with sausage & balsamic veal sauce*
- CHICKEN MILANESE** | *lightly breaded & topped with an arugula salad*

| 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, melted mozzarella*
- FLAT IRON STEAK** | *grilled to order served with a port wine sauce add'l \$4 per*
- STUFFED VEAL CHOP** | *add'l \$20 per*
- FILET MIGNON** | *add'l \$15 per*
- PORK CHOP** | *add'l \$14 per*
- BRAISED SHORT RIB** | *add \$12 per*

| FISH |

- SHRIMP SCAMPI** | *jumbo shrimp sautéed with garlic, white wine & cream*
- SEA SCALLOPS** | *choice of blackened or pan seared add \$10 per*
- SALMON** | *Oreganata Style*
- CHILEAN SEA BASS** | *add'l \$20 per*
- SWORDFISH** | *add'l \$10 per*
- AHI TUNA** | *add'l \$10 per*
- BRANZINO** | *add'l \$8 per*

| CAKES | (Add \$5pp)

- TYPE OF CAKE (Choose One):** *Vanilla Sponge | Devils Food | Red Velvet (Additional \$3 pp) | Carrot (Additional \$3 pp) | Napoleon (Additional \$3 pp)*
- FILLINGS:** *Chocolate Mousse | Chocolate Pudding | Vanilla Custard | French Cream | Fresh Strawberry (Additional \$2 pp) | Fresh Banana (Add \$2.00 pp) | Fudge | Hazelnut | Tiramisu | Cannoli | Lemon Cream*