

# Party & Banquet menus

*A special occasion  
deserves a very special place*

*Let us help you plan your party*



## AVAILABLE PACKAGES

*Perfect for showers, communions, engagements & birthday celebrations*

- |                               |                     |
|-------------------------------|---------------------|
| 1. CLASSIC FAMILY STYLE       | 5. COCKTAIL PARTY   |
| 2. SUPREMO FAMILY STYLE       | 6. TEEN PARTY       |
| 3. INDIVIDUALLY PLATED ENTRÉE | 7. BUSINESS SEMINAR |
| 4. WEEKDAY LUNCHEONS          |                     |

## AVAILABLE ROOMS

**PARTY ROOM** 30-52 PEOPLE  
MUST GUARANTEE 35 FOR PRIVATE ROOM

**TAVERN ROOM** 20-32 PEOPLE  
MUST GUARANTEE 20 FOR PRIVATE ROOM

**COMBINED PARTY & TAVERN** 55-88 PEOPLE  
MUST GUARANTEE 60 FOR PRIVATE ROOM

**MAIN ROOM-PATIO** 45-60 PEOPLE

MUST GUARANTEE 45 FOR PRIVATE ROOM (SATURDAY & SUNDAY - PARTY START TIMES MUST BE BETWEEN 12-2PM)

### PACKAGE 1

## CLASSIC FAMILY STYLE

OUR ORIGINAL SIGNATURE  
FAMILY STYLE PACKAGE

### — FIRST COURSE —

APPETIZER & SALAD SERVED TOGETHER

#### APPETIZERS

— CHOOSE TWO —

MOZZARELLA CAPRESE • ZUCCHINI FRITTE • CLAMS OREGANATA  
FRIED CALAMARI • STUFFED MUSHROOMS • MOZZARELLA POPCORN

#### SALADS

— CHOOSE TWO —

NONNA'S ANTIPASTI • CAESAR • HOUSE SALAD

### — SECOND COURSE —

PASTA & ENTRÉE SERVED TOGETHER

#### PASTA

— CHOOSE TWO —

RIGATONI VODKA • SPAGHETTI ALFREDO • LINGUINE GARLIC & OIL  
PENNE POMODORO FRESCO • ORECCHIETTE PUGLIESE

#### ENTRÉE

— CHOOSE TWO —

CHICKEN MARSALA • VEAL MARSALA • CHICKEN LEMONE  
CHICKEN PARMIGIANA • VEAL SALTIMBOCCA  
EGGPLANT ROLLATINI • SALMON OREGANATTA • FLOUNDER PICCATA

### — DESSERT COURSE —

SAMPLING OF NONNA'S HOMEMADE DESSERTS OR CUSTOM CAKE

- ADDITIONAL CHARGE FOR BOTH DESSERT OPTIONS -

SOFT DRINKS, COFFEE & TEA INCLUDED

#### PACKAGE PRICING

3 HRS TIME LIMIT

TUES-FRIDAY \$50/PERSON

SATURDAY 12-3PM \$57/PERSON - AFTER 4PM \$61/PERSON

SUNDAY \$57/PERSON

PLUS TAX & TIP (3.5% ADMIN FEE - PAY WITH CASH & SAVE)

(CHILDREN AGES 10 & UNDER \$25/PERSON - KIDS MEAL)

#### ADDITIONAL CHARGES

PREFERRED VENDORS RECOMMENDED

OUTSIDE CAKE CUTTING / DESSERT SERVICE FEE (\$2 PER PERSON)

### PACKAGE 2

## SUPREMO FAMILY STYLE

A STEP UP FROM OUR CLASSIC OFFERING MORE  
CHOICES WITH AN EXTRA APP & ENTRÉE

### — FIRST COURSE —

APPETIZER & SALAD SERVED TOGETHER

#### APPETIZERS

— CHOOSE THREE —

MOZZARELLA CAPRESE • ZUCCHINI FRITTE • CLAMS OREGANATA  
FRIED CALAMARI • STUFFED MUSHROOMS • MOZZARELLA POPCORN  
ARTICHOKE • MEATBALL SLIDERS

#### SALADS

— CHOOSE TWO —

NONNA'S ANTIPASTI • CAESAR • HOUSE SALAD  
SICILIAN SALAD • ITALIAN SALAD

### — SECOND COURSE —

PASTA & ENTRÉE SERVED TOGETHER

#### PASTA

— CHOOSE TWO —

RIGATONI VODKA • SPAGHETTI ALFREDO • LINGUINE GARLIC & OIL  
PENNE POMODORO FRESCO • ORECCHIETTE PUGLIESE  
PENNE BOLOGNESE • FIOCCHETTI PARMESAN

#### ENTRÉE

— CHOOSE THREE —

CHICKEN MARSALA • VEAL MARSALA • CHICKEN LEMONE  
CHICKEN PARMIGIANA • VEAL SALTIMBOCCA  
EGGPLANT ROLLATINI • SALMON OREGANATTA • FLOUNDER PICCATA  
SHORT RIB+4 • FILET MIGNON+7 • SHRIMP SCAMPI+2  
FRUTTI DI MARE+6

### — DESSERT COURSE —

SAMPLING OF NONNA'S HOMEMADE DESSERTS OR CUSTOM CAKE

- ADDITIONAL CHARGE FOR BOTH DESSERT OPTIONS -

SOFT DRINKS, COFFEE & TEA INCLUDED

ADD PASTA COURSE PLUS POTATOES & VEGETABLES  
TO ENTRÉE COURSE + 14

#### PACKAGE PRICING

3 HRS TIME LIMIT

TUES-FRIDAY \$59/PERSON

SATURDAY 12-3PM \$64/PERSON - AFTER 4PM \$70/PERSON

SUNDAY \$64/PERSON

PLUS TAX & TIP (3.5% ADMIN FEE - PAY WITH CASH & SAVE)

(CHILDREN AGES 10 & UNDER \$25/PERSON - KIDS MEAL)

#### ADDITIONAL CHARGES

PREFERRED VENDORS RECOMMENDED

OUTSIDE CAKE CUTTING / DESSERT SERVICE FEE (\$2 PER PERSON)

## WINE OPTIONS

#### carafes of wine

ONE LITER CARAFES FEATURING CHABLIS OR BURGUNDY \$27 PER CARAFE

#### bottled wines from our list

PRICED PER BOTTLE

#### sangria pitchers

ONE LITER WHITE OR RED FRESH FRUIT SANGRIA \$32 PER PITCHER

#### champagne toast

RUFFINO PROSECCO - PRESENTED IN LONG STEM GLASSES \$10 PER PERSON

## EXCLUSIVE BAR TENDER

"PRIVATE BARTENDER & FULL BAR SETUP"

AVAILABLE FOR TABS & LIQUOR PACKAGES

ONLY AVAILABLE FOR PRIVATE PARTY ROOM AREA - \$200

## LIQUOR PACKAGES

#### house wine & beer

BOTTLE & DRAFT BEERS - ONE LITER CARAFES OF CHABLIS & BURGUNDY WINE

\$26 PER PERSON

- LIMITED TO THREE HOURS -

#### premium liquor

INCLUDES MIXED DRINKS & LIMITED MARTINIS (4 CHOICES)  
BEER & WINE - HOUSE & TITOS - BEEFEATER - JACK DANIELS

\$42 PER PERSON

- LIMITED TO THREE HOURS - SHOTS NOT AVAILABLE -

#### select liquor, wine & beer

INCLUDES FULL MARTINIS & MIXED DRINKS - BEER & WINE  
KETTLE ONE & GREY GOOSE - BOMBAY SAPPHIRE - BARCARDI  
DEWARS - GLENLIVET - GLENFIDDICH

\$55 PER PERSON

- LIMITED TO THREE HOURS - SHOTS NOT AVAILABLE -

### PACKAGE 3

## PLATED ENTREE WITH FAMILY STYLE APPS "GUESTS PICK THEIR OWN ENTRÉE"

### — FIRST COURSE — APPETIZER & SALAD SERVED TOGETHER

#### APPETIZERS

##### — CHOOSE TWO —

MOZZARELLA CAPRESE • ZUCCHINI FRITTE • CLAMS OREGANATA  
FRIED CALAMARI • STUFFED MUSHROOMS • MOZZARELLA POPCORN  
ARTICHOKES • MEATBALL SLIDERS

#### SALADS

##### — CHOOSE TWO —

NONNA'S ANTIPASTI • CAESAR • HOUSE SALAD  
SICILIAN SALAD • ITALIAN SALAD

### OPTIONAL PASTA COURSE

SERVED FAMILY STYLE AS SEPARATE COURSE

\$12 PER PERSON

##### — CHOOSE TWO —

RIGATONI VODKA • SPAGHETTI ALFREDO • PENNE BOLOGNESE  
LINGUINE GARLIC & OIL • ORECCHIETTE PUGLIESE

### — SECOND COURSE — guests select one entrée to be served individually ENTRÉE

##### — choose four for your guests menu —

CHICKEN MARSALA • VEAL MARSALA • CHICKEN LEMONE  
VEAL PICCATA • CHICKEN PARMIGIANA • VEAL SALTIMBOCCA  
EGGPLANT ROLLATINI • SALMON OREGANATA • FLOUNDER PICCATA  
SHORT RIB+4 • FILET MIGNON+7 • SHRIMP SCAMPI+2  
FRUTTI DI MARE+6

served with potatoes & vegetables

### — THIRD COURSE — DESSERT

SAMPLING OF NONNA'S HOMEMADE DESSERTS OR CUSTOM CAKE

- ADDITIONAL CHARGE FOR BOTH DESSERT OPTIONS -

SOFT DRINKS, COFFEE & TEA INCLUDED

#### PACKAGE PRICING

3 HRS TIME LIMIT

TUES-FRIDAY \$55/PERSON

SATURDAY 12-3PM \$59/PERSON - AFTER 4PM \$67/PERSON

SUNDAY \$59/PERSON

PLUS TAX & TIP (3.5% ADMIN FEE - PAY WITH CASH & SAVE)

(CHILDREN AGES 10 & UNDER \$25/PERSON - KIDS MEAL)

#### ADDITIONAL CHARGES

PREFERRED VENDORS RECOMMENDED

OUTSIDE CAKE CUTTING / DESSERT SERVICE FEE (\$2 PER PERSON)

## GREAT ADDITIONS

"WHEN YOU SIMPLY WANT THE BEST"

ADD TO PACKAGE AS A WELCOME PLATTERS OR  
A COMPLEMENT TO THE TABLE FOR MORE VARIETY

### ANTIPASTA & SEAFOOD PLATTERS

#### - Seafood Tower -

- CHILLED -

JUMBO SHRIMP / JUMBO LUMP CRAB  
LITTLE NECK CLAMS / BLUE POINT OYSTERS  
6 OF EACH \$85

ADD LOBSTER TAILS

(3) 4 OZ TAILS CUT IN HALF - MKT PRICE

#### - Cruditie -

MIXED GARDEN VEGETABLES - ASPARAGUS, PEPPERS, CELERY, CHERRY  
TOMATOES & MORE - DIPPING SASUCE \$65  
(SMALL \$40 - LARGE \$77)

#### - Charcuterie Board -

SWEET & SPICY SOPPRESSATA / PROSCIUTTO / BRESOLA  
PECORINO / FONTINA / HONEY RICOTTA  
(SMALL \$44 - LARGE \$85)

#### - Flatbread Sampler -

ROASTED EGGPLANT CAPONATA / GREEN OLIVE CAPONATA & HUMMUS  
SERVED WITH FLATBREADS & TOAST POINTS  
(SMALL \$37 - LARGE \$70)

#### - Shrimp Cocktail -

UT5 JUMBO SHRIMP — 36PSC  
(SMALL 24PCS \$48 - 36PSC \$72)

### DESSERTS

#### - Berries & Fresh Cream -

MINI CUPS WITH BLUEBERRIES, BLACKBERRIES & STRAWBERRIES  
WHIP CREAM AND FRESH MINT  
\$39 PER DOZ

#### - Chocolate Dipped Strawberries -

CHOCOLATE DIPPED FRESH STRAWBERRIES  
\$35 PER DOZ

#### - Cupcakes -

CHOOSE FROM...

PASTELS: BABY PINK & BLUE, SOFT YELLOW & WHITE  
\$36 PER DOZ

#### - Cookies -

CHOOSE FROM...

ASSORTED ITALIAN \$12 PER DOZ  
ASSORTED MACARONS \$28 PER DOZ

#### - Pastries -

SFOGLIATELLA, NAPOLEON, TIRAMISU & CHEESECAKE  
\$42 PER DOZ

## OUR MOST POPULAR PARTY ENHANCEMENTS

### A BIG WELCOME

welcome platters set up for  
your guest arrival

#### Charcuterie Board

SWEET & SPICY SOPPRESSATA / PROSCIUTTO / BRESOLA  
PECORINO / FONTINA / HONEY RICOTTA

#### Flatbread Sampler

ROASTED EGGPLANT CAPONATA / GREEN OLIVE CAPONATA & HUMMUS  
SERVED WITH FLATBREADS & TOAST POINTS

### MIMOSA BAR

chilled Prosecco with fresh fruit & juices

- Fruit -

BLUEBERRIES / STRAWBERRIES / BLACKBERRIES

- Juices -

ORANGE / PINEAPPLE / CRANBERRY

\$12 PER PERSON UNLIMITED

(18 PERSON MINIMUM)

### A SWEET FINISH

add platters or a multi level display  
to impress your guests!

#### Afternoon Shower Display

PASTEL CUPCAKES & MINI FRUIT CUPS

#### Classic Italian Display

COOKIES & CLASSIC PASTRIES

#### DESSERT TOWER DISPLAYS

SMALL TOWER (2 TIER) HOLDS 20 CUP CAKES & 12 FRUIT CUPS  
LARGE TOWER (2 TIER) HOLDS 30 CUP CAKES & 17 FRUIT CUPS



# WEEKDAY LUNCHEON MENUS

## FAMILY STYLE

### — FIRST COURSE —

APPETIZER & SALAD SERVED TOGETHER

#### APPETIZERS

— CHOOSE TWO —

TOMATO BRUSCHETTA & EGGPLANT CAPONATA  
MOZZARELLA CAPRESE • ZUCCHINI FRITTE

#### ADD APPETIZERS

MOZZARELLA POPCORN +4 • STUFFED MUSHROOMS +4  
FRIED CALAMARI +6 • CLAMS OREGANATA +6

#### SALADS

— CHOOSE ONE —

HOUSE SALAD • CAESAR SALAD  
NONNA'S ANTIPASTI +4

### — SECOND COURSE —

PASTA & ENTRÉE SERVED TOGETHER

#### PASTA

— CHOOSE TWO —

RIGATONI VODKA • SPAGHETTI ALFREDO  
LINGUINE GARLIC & OIL • PENNE BOLOGNESE

#### ENTRÉE

— CHOOSE TWO —

CHICKEN MARSALA • VEAL MARSALA • CHICKEN LEMONE  
CHICKEN PARMIGIANA • VEAL SALTIMBOCCA  
EGGPLANT ROLLATINI • SALMON OREGANATA  
SHORT RIB+4 • FILET MIGNON+7 • SHRIMP SCAMPI+2  
FRUTTI DI MARE+6

### — THIRD COURSE —

#### DESSERT

SAMPLING OF NONNA'S HOMEMADE DESSERTS  
COFFEE AND TEA

TUES-FRI ONLY \$38/PERSON

PLUS TAX & TIP (3.5% ADMIN FEE - PAY WITH CASH & SAVE)

(CHILDREN AGES 10 & UNDER \$21/PERSON - KIDS MEAL)

## PLATED ENTRÉE

WITH FAMILY STYLE APPS

### — FIRST COURSE —

APPETIZER & SALAD SERVED TOGETHER

#### APPETIZERS

— CHOOSE TWO —

TOMATO BRUSCHETTA & EGGPLANT CAPONATA  
MOZZARELLA CAPRESE • ZUCCHINI FRITTE

#### ADD APPETIZERS

MOZZARELLA POPCORN +4 • STUFFED MUSHROOMS +4  
FRIED CALAMARI +6 • CLAMS OREGANATA +6

#### SALADS

— CHOOSE ONE —

HOUSE SALAD • CAESAR SALAD  
NONNA'S ANTIPASTI +4

### — SECOND COURSE —

guests will select one entrée to be served individually

#### ENTRÉE

— choose four for your guests menu —

CHICKEN MARSALA • VEAL MARSALA • CHICKEN LEMONE  
CHICKEN PARMIGIANA • VEAL SALTIMBOCCA  
EGGPLANT ROLLATINI • SALMON OREGANATA  
SHORT RIB+4 • FILET MIGNON+7 • SHRIMP SCAMPI+2  
FRUTTI DI MARE+6

served with potatoes & vegetables

### — THIRD COURSE —

#### DESSERT

SAMPLING OF NONNA'S HOMEMADE DESSERTS  
COFFEE AND TEA

TUES-FRI ONLY \$40/PERSON

PLUS TAX & TIP (3.5% ADMIN FEE - PAY WITH CASH & SAVE)

(CHILDREN AGES 10 & UNDER \$21/PERSON - KIDS MEAL)

## BEREAVEMENT LUNCHEON SUGGESTIONS

min & max anticipated guest count required

### WELCOME PLATTERS

-Set on Tables-

a little bite for your early arrivals

#### Charcuterie Board

SWEET & SPICY SOPPRESSATA / PROSCIUTTO / BRESOLA  
PECORINO / FONTINA / HONEY RICOTTA

#### Flatbread Sampler

ROASTED EGGPLANT CAPONATA / GREEN OLIVE CAPONATA & HUMMUS  
SERVED WITH FLATBREADS & TOAST POINTS

### WINE & SANGRIA

-Set on Tables-

quickly unwind with a sip of wine or sangria

carafes of wine

ONE LITER CARAFES FEATURING CHABLIS OR BURGUNDY \$27 PER CARAFE

bottled wines from our list

PRICED PER BOTTLE

sangria pitchers

ONE LITER WHITE OR RED FRESH FRUIT SANGRIA \$32 PER PITCHER

BAR TAB ALSO AVAILABLE

## PACKAGE 5 - LIMITED AVAILABILITY

### COCKTAIL PARTY

TUES-FRI \$50/PERSON

SAT 12-3 \$57/PERSON | AFTER 4PM \$62/PERSON

SUN \$57/PERSON

PLUS TAX & TIP (3.5% ADMIN FEE - PAY WITH CASH & SAVE)

#### ANTIPASTI STATIONS

##### — CHOOSE THREE —

**FLATBREAD SAMPLER** - ROASTED EGGPLANT, GREEN OLIVE CAPONATA & HUMMUS WITH FLATBREADS

**MOZZARELLA & GRILLED VEGETABLES** - FRESH MOZZARELLA WITH MIXED GRILLED VEGETABLES - EV OLIVE OIL

**CHEESE & MEAT BOARD** - SPECIALTY MEATS & CHEESES - OLIVES & PEPPERS - CRUSTINI

**NONNAS SALAD** - ITALIAN MEATS & CHEESES WITH OLIVES, PEPPERONCINI, ONIONS & TOMATO - GREENS

**CRUDITE** - GARDEN VEGETABLES - DIPPING SAUCE

**PASTA CHAFER** - SELECT PASTA & SAUCE FROM OUR MENU PASTA STATION WITH SERVER SET

#### TRAY PASS

##### — CHOOSE FOUR —

**MOZZARELLA POPCORN** - FRESH BOCCONCINI MOZZARELLA BALLS CRUSTED WITH PESTO BREAD CRUMBS - SPICY MARINARA

**MEATBALL SLIDERS** - CROSTINI TOPPED WITH MELTED MOZZARELLA

**STUFFED MUSHROOMS** - SAUSAGE, FONTINA & SPINACH STUFFING - LEMON BUTTER SAUCE

**MOZZARELLA & PEPPER SKEWERS** - MOZZARELLA, ROASTED PEPPERS & GARLIC CROUTONS ON A SKEWER

**SHRIMP SCAMPI BREAD** - GARLIC BREAD TOPPED WITH JUMBO SHRIMP & MELTED CHEESE

**FRIED RAVIOLI** - THREE CHEESES & ROASTED TOMATO - DIPPING SAUCE

**GOURMET PIZZA** - MIX OF GOURMET PIZZAS

**CHICKEN PARM SATAY** - CHICKEN KEBABS WITH MOZZARELLA & MARINARA

**ZUCCHINI FRITTE** - PANKO CRUSTED ZUCCHINI GARLIC AIOLI DIPPING

**CARPACCIO** - THINLY SLICED FILET MIGNON CAPER AIOLI

**ORECCHIETTE SPOONS** - SWEET ITALIAN SAUSAGE BROCC. RABE - GARLIC & EVOL

**BRUSCHETTA** - TOMATO & EGGPLANT TAPENADE

#### — ADD / CAPTAIN STATION —

##### PASTA STATION

CHEF PREPARED - INCLUDES (2) PASTAS & (2) SAUCES -  
\$9.95 PER PERSON PLUS \$150 FOR CHEF

##### CARVING STATION

FILET & PORK LOIN WITH SAUCES  
\$15.95 PER PERSON PLUS \$150 FOR CHEF

#### — ADD / TRAY PASS & DESSERTS —

SHRIMP COCKTAIL - JUMBO SHRIMP SERVED IN SHOT GLASS - COCKTAIL SAUCE

BABY LAMB CHOPS - NEW ZEALAND LAMB BALSAMIC FIG DIPPING SAUCE

CRAB CAKES - JUMBO LUMP CRAB - ROASTED PEPPER AIOLI DIPPING SAUCE

DESSERT SAMPLER - SAMPLING OF NONNAS HOMEMADE DESSERTS

(EACH ADDITIONAL CHOICE \$5.95 PER PERSON)

## PACKAGE 6 - LIMITED AVAILABILITY

### TEEN PARTIES

**ENJOY OUR MODIFIED "CLASSIC FAMILY STYLE" PACKAGE AT A SPECIAL PRICE**

#### Pre Selected Menu

##### STARTERS

ZUCCHINI FRITTE • CAESAR SALAD  
MOZZARELLA POPCORN

##### ENTREES

CHICKEN PARMIGIANA • RIGATONI VODKA  
PIZZAS (2 STYLES)

##### DESSERTS

CAKE OR PASTRIES

SOFT DRINKS, COFFEE AND TEA

TUES-FRIDAY \$47/PERSON

SATURDAY 12-3PM \$54/PERSON - AFTER 4PM \$59/PERSON

SUNDAY \$54/PERSON

PLUS TAX & TIP (3.5% ADMIN FEE - PAY WITH CASH & SAVE)

## PACKAGE 7 - LIMITED AVAILABILITY

### BUSINESS SEMINARS

**guests select salad & entrée to be served individually**

#### — ADD OPTIONAL APP COURSE —

TOMATO BRUSCHETTA & EGGPLANT CAPONATA +6 OR MOZZARELLA CAPRESE +8

##### SALAD

HOUSE SALAD OR CAESAR SALAD

##### ENTREES

— choose four for your guests menu —

CHICKEN MARSALA • VEAL MARSALA • CHICKEN LEMON  
VEAL PICCATA • CHICKEN PARMIGIANA • VEAL SALTIMBOCCA  
EGGPLANT ROLLATINI • SALMON OREGANATTA  
SHORT RIB+4 • FILET MIGNON+7 • SHRIMP SCAMPI+2  
FRUTTI DI MARE+6

SERVED WITH ROASTED POTATOES & VEGETABLES

##### DESSERTS

INDIVIDUAL CANNOLI WITH BISCOTTI  
SOFT DRINKS, COFFEE AND TEA

TUES-THUR \$50/PERSON

PLUS TAX & TIP (3.5% ADMIN FEE - PAY WITH CASH & SAVE)

must guarantee 40 guests to reserve combined tavern & party room

# MENU DESCRIPTIONS

🍷 SUPREMO OPTIONS ONLY 🍷

## FIRST COURSE

APPETIZER & SALAD SERVED TOGETHER

### APPETIZERS

MOZZARELLA CAPRESE  
BOCCONCINI MOZZARELLA - TOMATOES & ROASTED PEPPERS  
EXTRA VIRGIN OLIVE OIL

FRIED CALAMARI  
LIGHTLY FRIED - MARINARA DIPPING SAUCE

ZUCCHINI FRITTE  
FRESH SLICED PANKO CRUSTED ZUCCHINI - GARLIC AIOLI  
DIPPING SAUCE

STUFFED MUSHROOMS  
SAUSAGE, FONTINA & SPINACH STUFFING - LEMON  
BUTTER SAUCE

CLAMS OREGANATA  
CLASSIC BAKED CLAMS WITH SEASONED BREAD CRUMBS

MOZZARELLA POPCORN  
FRESH BOCCONCINI MOZZARELLA BALLS CRUSTED WITH  
PESTO BREAD CRUMBS - SPICY MARINARA

### SALADS

NONNA'S ANTIPASTI  
CHOPPED MIXED LETTUCE - ITALIAN MEATS & CHEESES - OLIVES  
PEPPERONCINI, ONIONS & TOMATO - BALSAMIC VINAIGRETTE

CAESAR  
CLASSIC CAESAR - FOCACCIA CROUTONS

MIXED HOUSE SALAD  
MIXED LETTUCE, TOMATO & CUCUMBER OLIVES - BALSAMIC VINAIGRETTE

🍷 SICILIAN SALAD 🍷

FENNEL & ARUGULA - PECORINO, BLOOD ORANGE & PINE NUTS  
CITRUS VINAIGRETTE

🍷 ITALIAN SALAD 🍷

MIXED GREENS - CANDIED WALNUTS, CHIANTI POACHED PEAR  
BLEU CHEESE & FIG - BALSAMIC VINAIGRETTE

## PICK YOUR SECOND COURSE

### PASTA

LINGUINE GARLIC & OIL  
THINLY SLICED GARLIC, EXTRA VIRGIN OLIVE OIL & FRESH BASIL

RIGATONI VODKA  
PANCETTA - SCALLIONS IN A LIGHTLY SPICED TOMATO CREAM SAUCE

ORECCHIETTE PUGLIESE  
BROCCOLI RABE - SAUSAGE - GARLIC & OIL

SPAGHETTI ALFREDO  
PARMESAN CREAM SAUCE

POMODORO FRESCO  
PLUM TOMATO - GARLIC & OIL - RICOTTA CHEESE

🍷 PENNE BOLOGNESE 🍷

LIGHTLY SPICED TOMATO MEAT SAUCE

🍷 FIOCCHETTI PARMESAN 🍷

PEAR & CHEESE PASTA PURSES - PARMESAN CREAM SAUCE  
WALNUTS & SPINACH

## ENTRÉE

CHICKEN MARSALA  
MARSALA MUSHROOM DEMI

CHICKEN LEMON  
FRANCAISE STYLE - ARTICHOKE & ASPARAGUS - WHITE WINE LEMON SAUCE

VEAL MARSALA  
MARSALA MUSHROOM DEMI

CHICKEN PARMIGIANA  
PAN FRIED CUTLETS - FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE

VEAL PICCATA  
VEAL SCALOPPINI - WHITE WINE LEMON CAPER SAUCE

VEAL SALTIMBOCCA  
VEAL SCALOPPINI - WITH PROSCIUTTO, SAGE & SPINACH - TOMATO WHITE WINE  
DEMI

EGGPLANT ROLLATINI  
PAN FRIED EGGPLANT CENTERED WITH RICOTTA PARMESAN & MOZZARELLA

SALMON NONNA  
POACHED SALMON - PLUM TOMATO & WHITE WINE BROTH

🍷 SHORT RIB 🍷 +3

BRAISED BEEF RIBS - ROASTED POTATOES & VEG - BURGANDY DEMI

🍷 SHRIMP SCAMPI 🍷 +2

BAKED WITH GARLIC BUTTER, EXTRA VIRGIN - LINGUINE

🍷 FILET MIGNON 🍷 +6

PRIME FILET - ROASTED POTATOES & VEG - PORT WINE SAUCE

🍷 FRUTTI DI MARE 🍷 +4

SHRIMP, CALAMARI & CLAMS IN A PLUM TOMATO ARRABIATA  
SAUCE - LINGUINE

## PICK YOUR THIRD COURSE

### DESSERT SAMPLER

SAMPLING OF NONNA'S HOMEMADE DESSERTS: MINI CANNOLI'S, SEVEN  
LAYER COOKIES, ECLAIRS, LEMON BAR & ITALIAN BISCOTTI

-or- "

### CUSTOM CAKE

— CHOOSE ONE —

CHOC MOUSSE & FRENCH CREAM  
2 LAYERS OF VANILLA CAKE WITH A CHOCOLATE CAKE CENTER - WHIP CREAM ICING

CHOC FUDGE WITH RASPBERRY JAM  
3 LAYERS CHOCOLATE CAKE - CHOCOLATE ICING

CANNOLI FILLING (CHOC CHIP)  
3 LAYERS VANILLA CAKE - WHIP CREAM ICING

FRESH STRAWBERRY WITH VANILLA CUSTARD  
3 LAYERS VANILLA CAKE - WHIP CREAM ICING

NAPOLEON CAKE  
PUFF PASTRY & FRENCH CREAM LAYERS - FONDANT ICING

PEACHES WITH FRENCH CREAM  
3 LAYERS VANILLA CAKE - WHIP CREAM ICING

ADD INSCRIPTION \_\_\_\_\_

NOTES \_\_\_\_\_