

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 - BURGUNDY 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 _____

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