

2011

Tour Group Package

For tour groups of 25 guests or more

Lunch - \$19.00 per guest (all inclusive)

Dinner - \$28.00 per guest (all inclusive)

Friday & Saturday after 5:00pm - \$35.00 (all inclusive)

***please note: 1 complimentary meal per tour group**

Italian Bread

House Salad

Beverage Service

Choice of Two Entrees

Please check (✓) your selections on the line to the left.

- | | |
|---|---|
| <input type="checkbox"/> Chicken or <input type="checkbox"/> Veal | Marsala – Sauteed with imported marsala wine and topped with mushrooms and sun-dried tomatoes. |
| <input type="checkbox"/> Chicken or <input type="checkbox"/> Veal | Piccata – Lightly sautéed in extra virgin olive oil with mushrooms, white wine and lemon. |
| <input type="checkbox"/> Chicken or <input type="checkbox"/> Veal | Parmigiana – Topped with marinara and mozzarella cheese. |
| <input type="checkbox"/> Chicken or <input type="checkbox"/> Veal | Toscana – Sautéed with roasted peppers and wild mushrooms in a fresh tomato, white wine sauce. |
| <input type="checkbox"/> Salmon Scampi – Baked with fresh chopped tomatoes, basil and roasted garlic in a light white wine with lemon. | |
| <input type="checkbox"/> Capellini Primavera – Seasonal vegetables and tomatoes sautéed in olive oil with a garlic light marinara sauce. | |
| <input type="checkbox"/> Rigatoni Pomodoro – Chopped tomatoes sautéed in a garlic white wine sauce with a touch of marinara. | |
| <input type="checkbox"/> Penne Vodka – A touch of vodka, cream and marinara | |
| <input type="checkbox"/> Spaghetti with Meatballs | |
| <input type="checkbox"/> Fresh Fish Francese – Batter dipped and sauteed golden brown with oyster mushrooms, white wine and fresh lemon juice. | |

Dessert Course

Mini Cannoli & Tartufo