

**2012**

**Tour Group Package**

*Lunch - \$20.00 per guest (all inclusive)*

*Dinner - \$28.00 per guest (all inclusive)*

*Friday & Saturday after 5:00pm - \$36.00 (all inclusive)*

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

**Ciabatta Bread**

**Mixed Green Salad with White Balsamic Vinaigrette**

**Choice of Two Entrees**

*(served with a side of pasta)*

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

- Salmon Scampi** – Baked with fresh tomatoes, basil and roasted garlic in a light white wine sauce
- Fresh Fish Francese** – Batter dipped and sautéed golden brown with oyster mushrooms, white wine and fresh lemon juice
- Chicken Marsala** – Imported marsala wine, mushrooms and sun-dried tomatoes
- Chicken Piccata** – Extra virgin olive oil with mushrooms, white wine and lemon
- Chicken Parmigiana** – Topped with marinara and mozzarella cheese
- Chicken Toscana** – Roasted peppers and wild mushrooms in a fresh tomato and white wine sauce
- Veal Marsala** – Imported marsala wine, mushrooms and sun-dried tomatoes
- Veal Piccata** – Extra virgin olive oil with mushrooms, white wine and lemon
- Veal Parmigiana** – Topped with marinara and mozzarella cheese
- Veal Toscana** – Roasted peppers and wild mushrooms in a fresh tomato and white wine sauce
- Capellini Primavera** – White wine, garlic, seasonal vegetables and a touch of marinara
- Penne alla Vodka** – A touch of vodka, cream and marinara
- Spaghetti with Meatballs** – Homemade with 3 kinds of meat and pine nuts

**Beverage Service**

*Soft drinks, coffee & tea included*

**Dessert Course**

*Mini Cannoli & Tartufo*