

Lunch Banquet Package 2

\$22.00 per guest (plus 8% tax & 20% gratuity)

Ciabatta Bread, Mixed Green Salad with White Balsamic Vinaigrette

Caesar salad (additional \$1.00)

Appetizer Selections

(Choose one appetizer)

- _____ **Homemade Soup** – Please select from the following: chicken escarole, lentil or vegetable minestrone
 _____ **Cold Antipasto Italiano** – Eggplant crostini, fresh mozzarella, provolone, salame, mixed olives, roasted peppers, artichokes and prosciutto, served family style
 _____ **Hot Antipasto** – Potato croquettes, fried zucchini and sauteed mussels (please select red or white), served family style

Choice of Three Entrees

All lunch selections are served over pasta.

- | | |
|----------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| _____ Chicken or _____ Veal | Maximo – Sherry wine, touch of marinara, fresh chopped tomatoes, mushrooms, sun-dried tomatoes and shallots, topped with asparagus and mozzarella cheese |
| _____ Chicken or _____ Veal | Marsala – Imported marsala wine, mushrooms and sun-dried tomatoes |
| _____ Chicken or _____ Veal | Piccata – Extra virgin olive oil with mushrooms, white wine and lemon |
| _____ Chicken or _____ Veal | Parmigiana – Topped with marinara and mozzarella cheese |
| _____ Chicken or _____ Veal | Saltimbocca – Sage marsala wine sauce, topped with prosciutto and mozzarella cheese |
| _____ Salmon Scampi - Baked with fresh tomatoes, basil and roasted garlic in a light white wine sauce | |
| _____ Branzino Livornese - Garlic, tomatoes, onions, capers, olives and fresh basil | |
| _____ Eggplant Napolean – Topped with marinara and mozzarella cheese | |
| _____ Gnocchi Sorrento – Housemade gnocchi with marinara, melted mozzarella and basil | |
| _____ Mushroom Risotto - Sautéed mushrooms with shallots, herbs and white wine, with imported Italian Arborio rice. | |
| _____ Capellini Primavera – White wine, garlic, seasonal vegetables and a touch of marinara | |
| _____ Tri-Color Tortellini Alla Panna – Creamy alfredo sauce | |
| _____ Penne alla Vodka – A touch of vodka, cream and marinara | |
| _____ Spaghetti with Meatballs – Homemade with 3 kinds of meat and pine nuts | |

You may choose any of the following as an entrée selection at an additional charge

- _____ **New York Strip Steak** - Roasted New York steak with a mushroom demi glaze (additional \$5.00)
 _____ **Pasta Pescatore** - Linguine with rock shrimp, calamari, clams and mussels with fresh tomatoes and white wine (additional \$5.00)
 _____ **Braised Short Ribs** - Tender, braised beef short ribs with a red wine reduction (additional \$4.00)

Beverage Service

Soft drinks, coffee & tea included

Choice of One Dessert

Please check (✓) your selection on the line to the left

_____ **Tiramisu** _____ **Cheesecake** _____ **Mini Cannoli & Tartufo** _____ **Fresh Fruit**

_____ **Assorted Italian Mini Pastries** (additional \$6.00 per guest)

_____ **Cakes available upon request** (additional charge)