

Premium Dinner Package
 \$45.00 per guest (plus 8% tax & 20% gratuity)

Ciabatta Bread

First Course: Cold Antipasto Italiano
 (served family style)

Eggplant crostini, fresh mozzarella, provolone, salame, mixed olives, roasted peppers, artichokes and prosciutto

Second Course: Pasta Course

Choose one, individually plated

- _____ **Paccheri Amatriciana** – White wine, bacon, fresh tomatoes, onions and basil
- _____ **Penne alla Vodka** – A touch of vodka, cream and marinara
- _____ **Mushroom Risotto** - Sautéed mushrooms with shallots, herbs and white wine, with imported Italian Arborio rice
- _____ **Rigatoni Pomodoro** – Fresh tomatoes, basil and garlic
- _____ **Capellini Primavera** – White wine, garlic, seasonal vegetables and a touch of marinara

Third Course: Salad

Choose One:

- _____ **Caesar Salad**
- _____ **Mixed Green Salad with White Balsamic Vinaigrette**

Fourth Course

Choice of Three Entrees

Served with vegetable and potato

- _____ **Herb Crusted Mahi** – Medley of fresh herbs and spices
- _____ **Salmon Limoncello** - Broiled salmon medallion with our Positano limoncello sauce with caramelized leeks
- _____ **Branzino Livornese** - Garlic, onions, tomatoes, capers, olives and fresh basil
- _____ **Chicken Maximo** - Sherry wine, touch of marinara, fresh chopped tomatoes, mushrooms, sun-dried tomatoes and shallots, topped with asparagus and mozzarella cheese
- _____ **Chicken Parmigiana** - Topped with marinara and mozzarella cheese
- _____ **Chicken Saltimbocca** - Sage marsala wine sauce, topped with prosciutto and mozzarella cheese
- _____ **Chicken al Limone** – Extra virgin olive oil, white wine and lemon
- _____ **Braised Short Ribs** - Tender, braised beef short ribs with a red wine reduction
- _____ **Veal Marsala** - Imported marsala wine, mushrooms and sun-dried tomatoes
- _____ **Veal Lucia** – White wine, lemon, butter, crabmeat, asparagus and mozzarella cheese
- _____ **New York Strip Steak** – Roasted New York steak with a mushroom demi glaze
- _____ **Grilled Rack of Lamb** - Marinated and grilled medium rare
- _____ **Eggplant Neapolitan** - Topped with marinara and mozzarella cheese

Beverage Service

Soft drinks, coffee & tea included

Fifth Course

Choice of One Dessert

- _____ **Tiramisu** _____ **Cheesecake** _____ **Chocolate Frangelico Torte** _____ **Tiramisu & Crème Brulee**
- _____ **Assorted Mini Pastries (additional \$6.00 per guest)**
- _____ **Cakes available upon request (additional charge)**
- _____ **Fresh Fruit Served Family Style (additional \$2.00 per guest)**