

## **Premium Dinner Package**

**\$45.00 per guest**

**\$20 per child under 10 yrs. old (chicken fingers & french fries or a side of pasta)**  
**(plus 8% tax & 20% suggested 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  
 \_\_\_\_\_ **Rigatoni Pomodoro** – Fresh tomatoes, basil and garlic  
 \_\_\_\_\_ **Mushroom Risotto** – Sautéed mushrooms with shallots, herbs and white wine, with imported Italian Arborio rice

### **Third Course: Salad**

*Choose One:*

- \_\_\_\_\_ **Caesar Salad**  
 \_\_\_\_\_ **Mixed Green Salad with White Balsamic Vinaigrette**

### **Fourth Course:**

**Choice of Four Entrees**

*Served with vegetable and potato*

*Choose One:*

- \_\_\_\_\_ **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

*Choose One:*

- \_\_\_\_\_ **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, mushrooms and mozzarella cheese  
 \_\_\_\_\_ **Chicken al Limone** – Extra virgin olive oil, white wine, lemon and artichokes

*Choose One:*

- \_\_\_\_\_ **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  
 \_\_\_\_\_ **Oven Roasted Rack of Lamb** – Marinated and roasted medium rare

*Choose One:*

- \_\_\_\_\_ **Eggplant Napoleon** – Topped with marinara and mozzarella cheese  
 \_\_\_\_\_ **Mushroom Risotto** – Sautéed mushrooms with shallots, herbs and white wine, with imported Italian Arborio rice  
 \_\_\_\_\_ **Vegetarian Platter** – Chef's daily selection

### **Beverage Service**

*Soft drinks, coffee & tea included*

### **Fifth Course:**

**Choice of One Dessert**

- \_\_\_\_\_ **Tiramisu**      \_\_\_\_\_ **Cheesecake**      \_\_\_\_\_ **Chocolate Frangelico Torte**      \_\_\_\_\_ **Tiramisu & Crème Brulee**  
 \_\_\_\_\_ **Homemade Assorted Mini Pastries (additional \$5.00 per guest)**  
 \_\_\_\_\_ **Fresh Fruit Served Family Style (additional \$2.00 per guest)**

**\*Please make sure to include your choice of Liquor Package when submitting your menu\***