

Sit-Down Dinner Package

\$40.00 per guest

\$18 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:

Mixed Green Salad with White Balsamic Vinaigrette

- Caesar Salad (additional \$2.00 per guest)

Third Course:

Choice of Four Entrees

Served with vegetable and potato

**Specialty entrees available for an additional charge*

Choose One:

_____ **Salmon Limoncello** - Broiled salmon medallion with our Positano limoncello sauce with caramelized leeks

_____ **Salmon Scampi** - Baked with fresh tomatoes, basil and roasted garlic in a light white wine sauce

_____ **Branzino Livornese** - Garlic, onions, tomatoes, capers, olives and fresh basil

_____ **Pasta Pescatore** - Linguine with rock shrimp, calamari, clams and mussels with fresh tomatoes and white wine

Choose One:

_____ **Chicken Parmigiana** - Topped with marinara and mozzarella cheese

_____ **Chicken Maximo** - Sherry wine, touch of marinara, fresh chopped tomatoes, mushrooms, sun-dried tomatoes and shallots, topped with asparagus 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 Maximo** - Sherry wine, touch of marinara, fresh chopped tomatoes, mushrooms, sun-dried tomatoes and shallots, topped with asparagus and mozzarella cheese

_____ **Veal Saltimbocca** - Sage marsala wine sauce, topped with prosciutto, mushrooms and mozzarella cheese

Choose One:

_____ **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

_____ **Eggplant Napoleon** - Topped with marinara and mozzarella cheese

_____ **Vegetable Ravioli** - Made in house, asparagus, pine nuts, sun-dried tomatoes

_____ **Penne alla Vodka** - A touch of vodka, cream and marinara

_____ **Penne Primavera** - White wine, garlic, seasonal vegetables and a touch of marinara

Beverage Service

Soft drinks, coffee & tea included

Fourth Course:

Choice of One Dessert

_____ **Tiramisu**

_____ **Cheesecake**

_____ **Chocolate Frangelico Torte**

_____ **Mini Cannoli**

_____ **\$2.00 per guest: Fresh Fruit Served Family Style**

_____ **\$5.00 per guest: Homemade Assorted Italian Mini Pastries**

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