

Sit-Down Dinner Package

$58 per guest | $30 per child (10 years and under). Beverages included: soft drinks, coffee and tea.

Appetizer (Served Family Style):

- Meats & Cheeses – finocchiona, prosciutto, provolone, parmigiano, mozzarella, marinated eggplant, grilled artichokes, roasted peppers, olives
- Ciabatta Bread

Salad Selections - Choose One:

___ Mixed Greens – white balsamic vinaigrette
___ Classic Caesar Salad $1/person additional

Pasta Course ($5/person additional) - Choose One:

___ Penne Alla Vodka cream, marinara
___ Rigatoni Amatriciana pancetta, tomatoes, onions
___ Penne Pomodoro fresh tomatoes, basil, garlic
___ Rigatoni Pesto basil, pine nuts, parmesan, garlic
___ Penne Aglio e Olio tomato, arugula, olives
___ Penne alla Panna creamy alfredo
___ Puttanesca capers, olives, anchovies, tomatoes, pepperoncino

Dessert Selections - Choose Two:

___ Tiramisu ___ Mini Cannoli
___ Cheesecake

Entrée Selections - Choose Four:

(Only one fish and one veal entrée, please. Proteins served with vegetables and potatoes.)

CHICKEN/VEAL

___ Chicken ___ Veal Saltimbocca prosciutto, mozzarella, marsala wine
___ Chicken ___ Veal Limone egg-battered, white wine, lemon
___ Chicken ___ Veal Marsala marsala wine, mushrooms, sun-dried tomatoes
___ Chicken ___ Veal Piccata capers, mushroom, white wine
___ Chicken ___ Veal Parmigiana marinara, mozzarella
___ Chicken ___ Veal Maximo fresh tomatoes, asparagus, mushrooms, mozzarella
___ Chicken ___ Veal Primavera spinach, roasted peppers, garlic, provolone

FISH

___ Pan-Roasted Salmon fresh tomatoes, white wine
___ Salmon Limoncello broiled, positano limoncello sauce, caramelized leeks
___ Fish of the Day Livornese garlic, tomatoes, capers, olives, onions
___ Herb-Crusted Fish of the Day breaded, fresh herbs, saffron lemon sauce

PASTA/VEGETARIAN

___ Eggplant Parmigiana marinara, mozzarella
___ Vegetable Ravioli house-made, spinach, squash, asparagus, fontina cheese, pine nuts, sun-dried tomatoes
___ Rigatoni spicy vodka sauce, sun-dried tomatoes, breadcrumbs
___ Vegetarian Plate grilled zucchini & eggplant, mushrooms, artichokes, goat cheese, rosemary pesto

VEGAN

___ Farro Risotto zucchini, mushrooms, spinach, cherry tomatoes
___ Flatbread hummus, cherry tomatoes, arugula, rosemary pesto
___ Pasta Primavera broccoli, zucchini, squash, mushrooms, marinara, garlic