



Dinner Event Menu

Available Sunday-Thursday– Buffet menu also available

All Menus include, freshly baked bread, butter, Iced Tea, Sodas, coffee & tea

Bar packages offered for all group events, Minimum 25 guests

Package 1

\$40.95 Per Person

1st Course: Appetizer Family Style

Choice of (1) Appetizer served family style (Each additional add \$4pp)

Antipasto Italiano

Mixed Italian meats, cheeses, marinated vegetables served with fig jam

Italian Meatballs

Traditional Italian meatballs with parmigiano cheese, marinara sauce and rustic grilled bread

Mozzarella Caprese

Roma tomatoes, fresh mozzarella, roasted red peppers, fresh basil and balsamic reduction

Bruschetta duo

Italian baguette topped with tomato bruschetta and whipped honey and sea salt ricotta cheese

Eggplant Margherita

Breaded and fried eggplant stuffed with ricotta cheese, basil, fresh mozzarella and marinara sauce

2nd Course: Salad Family Style

Choice of (1) Salad served family style (Each additional add \$3 pp)

Cesare

Romaine, herbed croutons and homemade creamy Caesar dressing
with grated Parmigiano Reggiano cheese

House Salad

Mixed green salad with cucumbers, Roma tomatoes and red onion with a balsamic vinaigrette

Rucola Salad

Baby arugula, cherry tomatoes, lemon vinaigrette, shaved Parmigiano Reggiano cheese

3rd Course: Entrée

Choice of (3) Entrées served individually

Penne a la Vodka

Penne pasta with sundried tomatoes and sweet peas in a vodka blush sauce

Gnocchi Sorrentina

Baked Gnocchi pasta with fresh mozzarella, marinara and fresh basil

Ravioli Pomodoro

Four cheese ravioli pasta with cherry tomatoes, peas, mushrooms with tomato sauce

Chicken Parmigiana

Chicken cutlet with mozzarella cheese, marinara sauce and fresh basil

Eggplant Parmigiana

Breaded eggplant with marinara sauce, mozzarella cheese, Parmigiano cheese, fresh basil

Chicken Cacciatore

Sautéed chicken breast with roasted red peppers, mushrooms and onions
with a light red cacciatore sauce

Chicken Marsala

Sautéed chicken breast with mushrooms in a creamy Marsala wine sauce

Sole Livornese

Sole fish fillets with cherry tomatoes, olives, capers in a white wine and tomato sauce

Salmon

Grilled Salmon, with a lemon white wine and caper sauce

**Bottled water, Cappuccino & Espresso are ala carte*

**Guests are permitted to bring their own cake, Dessert options available*

If you would prefer to keep the event private, please inquire when booking

Package 2

Available Monday - Sunday

\$50.95 Per Person

1st Course: Appetizer Family Style

Choice of (2) Appetizer served family style (Each additional add \$5pp)

Antipasto Italiano

Mixed Italian meats, cheeses, marinated vegetables served with fig jam

Fried Calamari

Crispy fried calamari served with roasted garlic aioli, marinara sauce and lemon wedges

Prosciutto Mozzarella

Thinly sliced prosciutto, Roma tomatoes, fresh mozzarella, balsamic reduction

Calamari Piselli

Sauteed calamari rings with peas, mushrooms and a touch of marinara sauce

Bruschetta Duo

Italian baguette topped with tomato bruschetta and whipped herb and honey ricotta with sea salt

Eggplant Margherita

Breaded and fried eggplant stuffed with ricotta cheese, basil, fresh mozzarella and marinara sauce

Italian Sausage

Italian sausage with broccoli rabe, garlic and red pepper flakes, evoo

2nd Course: Salad Family Style

Choice of (2) Salad served family style (Each additional add \$3 pp)

Classic Caesar

Romaine, herbed croutons and homemade creamy Caesar dressing
with grated Parmigiano Reggiano cheese

Roasted Beet Salad

Baby arugula, roasted beets, goat cheese and candied walnuts with a champagne vinaigrette

Mozzarella Caprese

Roma tomatoes, fresh mozzarella, roasted red peppers, fresh basil and balsamic reduction

Rucola Salad

Baby arugula, cherry tomatoes, lemon vinaigrette, shaved Parmigiano Reggiano cheese

3rd Course: Entrée

Choice of (3) Entrées served individually

Penne a la Vodka

Penne pasta with sundried tomatoes and sweet peas in a vodka blush sauce

Rigatoni Bolognese

Rigatoni pasta with traditional beef, veal, pork and herb Bolognese sauce

Burrata Ravioli al' Pomodoro

Burrata ravioli pasta with cherry tomatoes, peas, mushrooms with tomato sauce

Chicken Parmigiana or Veal Parm

Chicken cutlet with mozzarella cheese, marinara sauce and basil

Chicken Milanese

Chicken cutlet topped with a baby arugula salad, cherry tomatoes and shaved Parmigiano cheese, fresh lemon evoo

Chicken Marsala or Veal

Chicken breast with mushrooms in a creamy Marsala wine sauce

Barramundi Buona Via

Fillets of Barramundi with Italian olives, cherry tomatoes and caramelized onions, white wine sauce

Salmon

Grilled Salmon, with a lemon white wine and caper sauce

**Bottled water, Cappuccino & Espresso are ala carte*

**Guests are permitted to bring their own cake, Dessert options available*

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Package 3

\$64.95 Per Person

Includes Dessert Options

Includes bottled water, cappuccino, espresso

1st Course: Appetizer Family Style

Choice of (2) Appetizer served family style (Each additional add \$5pp)

Antipasto Italiano

Mixed Italian meats, cheeses, marinated vegetables served with fig jam

Fried Calamari

Crispy fried calamari served with roasted garlic aioli, marinara sauce and lemon wedges

Prosciutto Mozzarella

Thinly sliced prosciutto, Roma tomatoes, fresh mozzarella, balsamic reduction

Calamari Piselli

Sauteed calamari rings with peas, mushrooms and a touch of marinara sauce

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Buona Via Mussels

P.E.I mussels , Andouille Cajun sausage, peppers , onions with a spicy tomato broth, Italian bread

Italian Sausage

Italian sausage with broccoli rabe and red pepper flakes, evoo

2nd Course: Salad Family Style

Choice of (2) Salad served family style (Each additional add \$3 pp)

Pear Salad

Mixed green, Anjou pears, walnuts, crumbled gorgonzola, emulsified balsamic vinaigrette

Mozzarella Caprese

Roma tomatoes, fresh mozzarella, roasted red peppers, fresh basil and balsamic reduction

Beet Salad

Baby arugula, roasted beets, goat cheese and candied walnuts with a champagne vinaigrette

Rucola Salad

Baby arugula, cherry tomatoes, lemon vinaigrette, shaved Parmigiano Reggiano cheese

3rd Course: Entrée

Choice of (3) Entrées served individually

Paccheri Con Gamberi

Paccheri pasta with shrimp and cherry tomatoes in a white wine scampi sauce

Rigatoni Bolognese

Rigatoni pasta with traditional beef, veal, pork and herb Bolognese sauce

Lobster Ravioli

Lobster ravioli pasta topped with chopped lobster and fresh basil in a brandy cream sauce

Chicken or Veal Parmigiana

Chicken cutlet with mozzarella cheese, marinara sauce and basil

Chicken or Veal Milanese

Chicken cutlet topped with a baby arugula salad, cherry tomatoes and shaved Parmigiano cheese, fresh lemon evoo

Chicken or Veal Saltimbocca

Sauteed veal medallion with prosciutto, mozzarella cheese in a sage white wine sauce

Chicken or Veal Marsala

Veal medallions with mushrooms in a creamy Marsala wine demi-glace sauce

N.Y Steak - (Temp)

12oz NY strip steak with a Chianti red wine and shallot reduction sauce

Pork Chop

French cut 12oz pork chop, peppers, onions, with a Dijon beurre blance sauce served with a broccoli rabe and potatoes

Lamb Shank

Traditionally braised Lamb Shank with vegetables Primitivo red wine, tomato sauce, served over creamy polenta

Branzino Piccata or Whole Grilled

Mediterranean Branzino fillet with lemon white wine and caper sauce

**Guests are permitted to bring their own cake*

**Some items may require an upcharge reflecting changing market prices*

**Please inquire about additional options not featured in the menu*

If you prefer to keep the event private, please ask about the minimum number of people

Package 4

\$72.95

Includes Cannoli/Tiramisu platter OR mixed dessert platters

Includes bottled water, cappuccino, espresso

1st Course: Appetizer Family Style

Choice of (3) Appetizer served family style (Each additional add \$5pp)

Antipasto Italiano

Mixed Italian meats, cheeses, marinated vegetables served with fig jam

Fried Calamari

Crispy fried calamari served with roasted garlic aioli, marinara sauce and lemon wedges

Prosciutto Mozzarella

Thinly sliced prosciutto, Roma tomatoes, fresh mozzarella, balsamic reduction

Calamari Piselli

Sauteed calamari rings with peas, mushrooms and a touch of marinara sauce

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Sauteed calamari rings with peas, mushrooms and a touch of marinara sauce

Buona Via Mussels

P.E.I , Andouille Cajun sausage, peppers , onions with a spicy tomato broth, Grillet Italian bread

Italian Sausage

Italian sausage with broccoli rabe and red pepper flakes, evoo

2nd Course: Salad Family Style

Choice of (3) Salad served family style (Each additional add \$3.5 pp)

Pear Salad

Mixed green, Anjou pears, walnuts, crumbled gorgonzola, emulsified balsamic vinaigrette

Mozzarella Caprese

Roma tomatoes, fresh mozzarella, roasted red peppers, fresh basil and balsamic reduction

Beet Salad

Baby arugula, roasted beets, goat cheese and candied walnuts with a champagne vinaigrette

Rucola Salad

Baby arugula, cherry tomatoes, lemon vinaigrette, shaved Parmigiano Reggiano cheese

3rd Course: Entrée

Choice of (3) Entrées served individually

Paccheri Con Gamberi

Paccheri pasta with shrimp and cherry tomatoes in a white wine scampi sauce

Rigatoni Bolognese

Rigatoni pasta with traditional beef, veal, pork and herb Bolognese sauce

Lobster Ravioli

Lobster ravioli pasta topped with chopped lobster and fresh basil in a brandy cream sauce

Chicken or Veal Parmigiana

Chicken cutlet with mozzarella cheese, marinara sauce and basil

Chicken or Veal Milanese

Chicken cutlet topped with a baby arugula salad, cherry tomatoes, Parmigiano, fresh lemon evoo

Chicken or Veal Saltimbocca

Sauteed veal medallion with prosciutto, mozzarella cheese in a sage white wine sauce

Chicken or Veal Marsala

Veal medallions with mushrooms in a creamy Marsala wine demi-glace sauce

N.Y Steak - (Temp)

NY strip steak with a Chianti red wine and shallot reduction sauce

Filet Mignon (Temp)

8oz center cut Filet Mignone, Barolo red wine reduction, grilled asparagus, mashed potatoes

Veal Chop ~ ad\$5

16oz Veal Chop, stuffed with prosciutto, Fontina Cheese, spinach apple brandy sauce,
served with mashed potato and vegetables

Branzino Piccata or Whole Grilled

Mediterranean Branzino fillet with a lemon white wine and caper sauce

Barramundi Buona Via

Fillets of Barramundi with Italian olives, cherry tomatoes, caramelized onions, white wine sauce

**Guests are permitted to bring their own cake*

**Some items may require an upcharge reflecting changing market prices*

**Please inquire about additional options not featured in the menu*

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