



## ***Lunch Event Menu***

*Available Monday-Sunday 12:00 to 3:30 PM – Buffet menu also available*

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

*Bar -Wine & Beer package Deals are offered for all group events*

### *Package 1*

*\$32.95 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

#### *2<sup>nd</sup> 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 basil

*Eggplant Parmigiana*

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

*Chicken Marsala*

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 +\$4 per person*

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

## Package 2

*\$39.95 Per Person*

### ***1st Course: Appetizer Family Style***

*Choice of (2) Appetizer served family style (Each additional add \$4pp)*

#### 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 and red pepper flakes, evoo

### ***2<sup>nd</sup> 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

#### House Salad

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

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

#### *Chicken Parmigiana*

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*

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 3

*\$49.95 Per Person*

*Includes Dessert Option*

*Includes Bottled water, cappuccino, espresso*

#### ***1st Course: Appetizer Family Style***

*Choice of (3) Appetizer served family style (Each additional add \$4pp)*

##### **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

#### ***2<sup>nd</sup> Course: Salad Family Style***

*Choice of (3) 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 - Add \$5 (Temp)*

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

#### *Branzino Piccata*

Mediterranean Branzino fillet with a lemon white wine and caper sauce

#### *Barramundi Buona Via*

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

#### *Salmon*

Grilled Salmon, with a 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*