



## *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 --215-672-5595—[info@buonavia.com](mailto:info@buonavia.com)*

### *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

#### *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 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*

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*Bar Options are Available Please ask your Event Coordinator!*

## 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

### *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

#### 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

#### Arancini Siciliani

Sicilian rice balls with pancetta, mushrooms, sweet peas, Parmigiano and marinara sauce

#### 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

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

#### Arancini Siciliani

Sicilian rice balls with pancetta, mushrooms, sweet peas, Parmigiano and marinara sauce

#### Buona Via Mussels

P.E.I , Andouille 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 \$3.5 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*

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