



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

[215-672-5595](tel:215-672-5595)---info@buonavia.com

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

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 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

Bar Option Available please ask your event coordinator

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

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

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*

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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

Arancini Siciliani

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

Calamari Piselli

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 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