

PARTY PACKAGES

\$45 /pp

(excludes alcohol, beverages, tax and gratuity)

Starter

Caesar salad or Bruschetta

Entrée

(Choice of one per person)

Paccheri alla Vodka

Paccheri mezz in a tomato sauce with a touch of cream, basil and scallions

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Eggplant Parm

Breaded eggplant with tomato sauce and mozzarella

Veal Marsala

Veal scallopini lightly breaded with parmesan cheese in a mushroom marsala wine sauce

Grilled Salmon

Grilled salmon in a white wine lemon sauce

Dessert

Mixed dessert platters

Espresso, Cappuccino, Coffee or Tea

*Add additional \$25 per person for unlimited house wine, mimosa, bellini, beer, or soft drinks

\$80 /pp

(excludes alcohol, beverages, tax and gratuity)

Appetizer

(Served Individually)

Mozzarella & Tomato, Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari, Baked Clams, Eggplant Rollatini, baked clams, meatballs, mussels

Pasta

Pappardelle bolognese

or

Cheese ravioli truffle cream sauce

Entrée

(choice of one per person)

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Chicken Valdostana

Stuffed with prosciutto, spinach and mozzarella

Veal Parm

Veal cutlet breaded with tomato sauce and mozzarella

Veal Marsala

Veal scallopini lightly breaded with parmesan cheese in a mushroom marsala wine sauce

Dessert

Mixed dessert platters

Espresso, Cappuccino, Coffee or Tea

*Add additional \$25 per person for unlimited house wine, mimosa, bellini, beer, or soft drinks

\$65 /pp

(excludes alcohol, beverages, tax and gratuity)

Appetizer

(Served Individually)

Mozzarella & Tomato, Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari and Baked Clams

Pasta

Rigatoni alla vodka

Or

Cavatelli Con Cima di Rabe

with broccoli rabe, cannellini beans, sausage, olive oil and garlic

Entrée

(choice of one per person)

Chicken Castelo

Artichokes hearts, sun dried tomatoes, hot cherry peppers, in a lemon white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Veal Lenny

Capers, asparagus, in a lemon white wine sauce

Veal Marsala

Veal scallopini lightly breaded with parmesan cheese in a mushroom marsala wine sauce

Branzino Francese

In a lemon white wine sauce with capers

Grilled Salmon

In a white wine lemon sauce

Pork Chop

potatoes, onions, hot or sweet peppers

Filet Mignon

Mashed potatoes, seasonal vegetables

Dessert

Mixed dessert platters

Espresso, Cappuccino, Coffee or Tea

*Add additional \$25 per person for unlimited house wine, mimosa, bellini, beer, or soft drinks

\$150 /pp

(excludes alcohol, beverages, tax and gratuity)

Cocktail Hour (Passing)

Seafood Tower, Lobster, Crab meat, Shrimp Cocktail, Oysters, Mozzarella & Tomato, Cheese & Sopressata, Carrozza Filet Mignon Crostini, Tuna Crostini, Mini Crab Cakes Fried Calamari, Clams Oreganata

Pasta

Lobster Ravioli

In a champagne sauce

Salad

House Italian salad

Entrée

Chicken Capricciosa

Chicken lightly breaded and topped with arugula and diced tomatoes

Filet Mignon

Grilled filet mignon with sautéed mushrooms

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Veal Ossobuco

Veal shank, braised with vegetables and white wine

Branzino Panzanella

Branzino filet over arugula, tomatoes, cucumber, onions, olives, capers, croutons in an olive oil and red vinaigrette dressing

Grilled Salmon

In a white wine lemon sauce

Chilean Seabass Francese

In a lemon white wine sauce with capers

Dessert

Choice of: Tiramisu, Italian Cheesecake, or mixed dessert platters

Espresso, Cappuccino, Coffee or Tea

*Add additional \$25 per person for unlimited house wine, beer and soft drinks.