

Lunch Packages

Available for groups of 15 Adults or more daily Starting prior 2 pm

INCLUDES FRESH BREAD, COFFEE, TEA & SODA (EXCLUDING ESPRESSO / CAPPUCCINO)

Bronze Lunch \$32 per person

One Appetizer- One Salad, Two Pastas & One Dessert

Silver Lunch \$36 person

One Appetizer - One Salad - One Pasta - One Entrée - One Vegetable & One Dessert

Gold Lunch \$42 person

Two Appetizer - One Salad - Two Pastas - One Entrée - One Vegetable & One Dessert

Platinum Lunch \$48 per person

Two Appetizer & Salad, Two Pastas, Two Entrées, One Vegetable & Two Desserts

Dinner Packages

Available for groups of 15 or more daily after 2 pm

INCLUDES FRESH BREAD, COFFEE, TEA & SODA (EXCLUDING ESPRESSO / CAPPUCCINO)

Silver Dinner \$41 /person

One Appetizer - One Salad - One Pasta - One Entrée - One Vegetable & One Dessert

Gold Dinner \$49 /person

Two Appetizers - One Salad - Two Pastas - One Entrée - One Vegetable & One Dessert

Platinum Dinner \$58 /person

Two Appetizers, One Salad , Two Pastas, Two Entrées, One Vegetable & One Dessert

Prices are Subject to change without notice!!
All pricing do not include 9% Tax and 22% Gratuity.... Private Room Fee May Apply

Appetizers

Calamari Fritti

Fried Calamari

Fior Di Latte

Fresh Mozzarella, Sliced Tomatoes, Roasted Red Peppers, Olive Oil & Fresh Basil

Carciofini Al Forno

Baby Artichoke Hearts Split & Sautéed with Garlic-Butter Topped with Mozzarella, Parmigiano & Baked

Funghi Ripieni

Mushrooms Stuffed with Breading & Baked Topped with Roasted Red Pepper & Fresh Mozzarella

Bruschetta

Toasted Bread Topped with Diced Seasoned Plum Tomatoes

Crostini Di Campagna

Toasted Bread Topped with Roasted Red Pepper, Capers, Parmigiano & Smoked Mozzarella

Gamberetti Scarpariello (\$3.00*)

Baby Shrimp Sautéed with Garlic, Oil, Green Onions, Touch of Wine & Topped with Breading & Baked

Clams or Mussels (\$5.00*)

Sautéed in a Red or White Sauce

Polpo Alla Griglia (\$6.00*)

Grilled Octopus

Insalate

House Salad

Mixed Field Greens with House Dressing

Classic Caesar

Romaine Lettuce, Parmigiano & Homemade Croutons

Insalata Di Spinaci

Spinach Salad with Pancetta & Bleu Cheese Dressing

We have Gluten Free Pasta & can also make variety of our entrées Gluten Free. There may be an extra charge. Please mention of any allergy you may have.

Pasta

Raviolini Sage & Basil

Cheese Filled Mini Ravioli in a Sage & Basil Sauce

Penne Pomodoro & Basilica

Fresh Tomato & Fresh Basil Sauce

Rigatoni Rossini

Creamy Pink Vodka Sauce

Fettuccine Zsa Zsa

Chicken Breast, Onions & Spinach in a Cream Sauce

Manicotti

Homemade Pasta Rolled with Ricotta Cheese, Topped with a Tomato Sauce, Parmigiano, Mozzarella and Baked

Mezzi Rigatoni Sausage & Peas

Ground Sausage, Peas & Marinara Sauce

Farfalle Alla Dolce Vita

Tossed with Sun Dried Tomatoes, Walnuts, Goat Cheese & Parmigiano in a Cream Sauce

Orrechiette Marinara

Shell Shape Pasta Mariana Sauce

Linguine San Tropez (\$4.00*)

Baby Shrimp, Cherry Tomatoes, Artichokes, Black Olives, Garlic & Oil

Spaghetti Con Vongole (\$8.00*)

Baby Clams in a Red or White Sauce

Vegetables

Spinach

Broccoli

Vesuvio Potatoes

Mixed Vegetables

Grilled Asparagus (\$2.50*)

* Denotes an extra charge per person

Entrées

Pollo Included & Veal \$5.00 Additional Per Person

Marsala

Mushrooms in a Marsala Wine Sauce

Piccata

Capers & Onions in a Lemon Butter Sauce

Pepperonata

Roasted Red Peppers, Onions, Garlic & a Touch of Brandy

Saltimboca

Sage, Prosciutto, Fresh Mozzarella in a White Wine Sauce

Parmigiano

Breaded & Topped with Marinara Sauce & Mozzarella

Vesuvio

White Wine, Garlic, Oil & Herbs

Milanese

Breaded & Baked

Scallopine

Mushrooms, Onions, Touch of Red Sauce, Brandy & White Wine

Limone

Lemon Butter Sauce

Boscaiola

Green Onions, Porcini Mushrooms, Diced Tomatoes, Brandy & Wine

Scottata (\$12.00*)

Thick Sliced Filet, Olive Oil, Garlic, Balsamic & White Wine

Salmone Alla Genovese (\$7.50*)

Filet Grilled & Topped with Pesto Sauce

Tagliata alla Toscana (\$8.00*)

12oz Angus New York Strip Grilled Sliced Seared Topped with Porcini Sauce

Pizza

Cheese & Sausage- additional toppings (\$2.50*) each

Desserts

Hazelnut Gelato - Vanilla Ice Cream - Chocolate

Gelato - New York Style Cheese Cake -

Homemade Tiramisu - Mini Cannoli (2.00*)

THE ILLINOIS DEPARTMENT OF PUBLIC HEALTH ADVISES THAT EATING RAW OR UNDER-COOKED MEAT, POULTRY, EGGS OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, YOUNG CHILDREN UNDER 4, PREGNANT WOMEN, AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THOROUGH COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS.