Dinner Menu 1

Family Style or Individual Appetizers (Pick Three):

- Caprese Salad
- Tomato Bruschetta
- Fried Mozzarella
- Fried Calamari
- Stuffed Mushrooms
- Eggplant Rollatini

Choice of House Salad or Ceasar Salad

Entrees (Pick Three):

- Rigatoni Della Casa – *Rigatoni pasta with chicken and sun dried tomatoes in a vodka sauce*
- Chicken Piccata – *Chicken breast sautéed with lemon and butter.*
- Chicken Parmigiana – *Breaded chicken breast topped with tomato sauce and mozzarella.*
- Penne Arrabiata – *Penne pasta with hot sausage, sweet pepper, and marinara sauce*
- Eggplant Parmigiana – *Breaded eggplant layered with tomato sauce and mozzarella.*
- Fettuccini Pachino – *with wild mushrooms, basil, grape tomatoes in a garlic oil and white wine sauce*
- Tilapia Frances – *Tilapia fillet dipped in egg batter with a lemon and white wine sauce*

Dessert (Pick one):

- Fudge Roll-vanilla ice cream swirled with chocolate and rolled in cookie crumbs
- Strawberry Cheesecake roll- Cheesecake ice cream swirled with strawberry sauce rolled in grahm cracker crumbs
- NY Style Cheesecake
- Homemade Gelato

Coffee/Tea

Complete Menu: **$27.95 per person**

For drink prices, please refer to our drink options
Prices don't include 6% tax / 18% gratuity
Children 6-12 yrs of can have menu at ½ price, and Children 12 and above considered as adults.
Children under the age of 6 can order off our children's menu and will be priced accordingly

Drink Options

Soft Drinks and Juices $2.00 per person including refills
Pitchers of Soda $6.00 per pitcher
Bottles of House Wine $24.00 per bottle
Pellegrino Water (sparkling) $3.50 per bottle
Open Bar Tab What ever is consumed
Cash bar each guest pays for their own drinks

Dinner Menu 2

Family Style or Individual Appetizers (Pick three):

- Caprese Salad
- Tomato Bruschetta
- Fried Mozzarella
- Fried Calamari
- Stuffed Mushrooms
- Eggplant Rollatini

Choice of House or Caesar Salad

Choice of Pasta Vodka or Marinara

Entrees (Pick 3):

- Chicken Piccata– *Chicken breast in a lemon and white wine sauce.*
- Chicken Marsala – *Chicken breast sautéed with mushrooms and Marsala wine.*
- Chicken Sorrentina– *Chicken breast topped with prosciutto, eggplant, and melted mozzarella*
- Eggplant Parmigiana – *Breaded eggplant layered with tomato sauce and mozzarella.*
- Gamberi Parmingana – *Shrimps in a marinara sauce topped with melted mozzarella*
- Salmone al Balsamico– *Salmon with a balsamic reduction sauce*
- Veal Parmigana – *Veal in a marinara sauce topped with melted mozzarella*

Dessert (Pick one):

- Fudge Roll-vanilla ice cream swirled with chocolate and rolled in cookie crumbs
- Strawberry Cheesecake roll- Cheesecake ice cream swirled with strawberry sauce rolled in grahm cracker crumbs
- NY Style Cheesecake
- Homemade Gelato
- Toasted Almond Cake

Coffee/Tea

Complete Menu: **$30.95 per person**

For drink prices, please refer to our drink options
Prices don't include 6% tax / 18% gratuity
Children 6-12 yrs of can have menu at ½ price, and Children 12 and above considered as adults.
Children under the age of 6 can order off our children's menu and will be priced accordingly

Drink Options

Soft Drinks and Juices $2.00 per person including refills
Pitchers of Soda $6.00 per pitcher
Bottles of House Wine $24.00 per bottle
Pellegrino Water (sparkling) $3.50 per bottle
Open Bar Tab What ever is consumed
Cash bar each guest pays for their own drinks

Dinner Menu 3

Family Style or Individual Appetizers (Pick 3):

- Caprese Salad
- Bruschetta
- Eggplant Rollatini
- Crab Cake bites
- Stuffed Mushrooms
- Fried Calamari
- Stuffed Clams
- Italian Antipasto

Choice of House or Caesar Salad

Choice Pasta Vodka or Marinara

Entrees (Pick 3):

- Veal Marsala – *Veal sautéed with mushrooms and Marsala wine.*
- Veal Parmigiana – *Breaded veal topped with tomato sauce and mozzarella.*
- Pollo al Pesto – *Breast of chicken with sun-dried tomatoes and pesto sauce*
- Eggplant Parmigiana – *Breaded eggplant layered with tomato sauce and mozzarella.*
- Bistecca- *Grilled NY sirloin topped with mushrooms*
- Sogliola Francese- *filet of sole in a light eggbatter, pan seared, with lemon and white wine sauce.*
- Filetti di Maiale Golosi – *Pork tenderloin with grape tomatoes, artichokes, onions, and mushrooms in a white wine sauce*

Dessert (Pick one):

- Fudge Roll-vanilla ice cream swirled with chocolate and rolled in cookie crumbs
- Strawberry Cheesecake roll- Cheesecake ice cream swirled with strawberry sauce rolled in grahm cracker crumbs
- Toasted Almond Cake
- Tiramisu
- Chocolate Cake

Coffee/Tea

Complete Menu: **$36.95 per person**

For drink prices, please refer to our drink options
Prices don't include 6% tax / 18% gratuity
Children 6-12 yrs of can have menu at ½ price, and Children 12 and above considered as adults.
Children under the age of 6 can order off our children's menu and will be priced accordingly

Drink Options

Soft Drinks and Juices $2.00 per person including refills
Pitchers of Soda $6.00 per pitcher
Bottles of House Wine $24.00 per bottle
Pellegrino Water (sparkling) $3.50 per bottle
Open Bar Tab What ever is consumed
Cash bar each guest pays for their own drinks

Dinner Menu 4

Family Style or Individual Appetizers (Pick 2):

- Caprese Salad
- Bruschetta
- Eggplant Rollatini
- Stuffed Mushrooms
- Filet Mignon Bites wrapped in bacon
- Fried Calamari
- Stuffed Clams
- Scallops wrapped in bacon
- Shrimp Cocktail
- Italian Antipasto

Choice of House or Caesar Salad

Choice of Pasta Vodka or Marinara

Entrees (Pick 3):

- Filet Mignon *–with a green peppercorn sauce*
- Veal Piccata – *Veal sautéed with lemon and butter.*
- Veal Saltimboca – *veal topped with prosciutto and melted mozzarella*
- Salmone al Vino Bianco – *grilled salmon in a light white wine sauce.*
- Chicken Piccata – *Breast of chicken sautéed with a lemon and white wine sauce*
- Filetti Di Maiale Deliziosi- *pork tenderloin topped with grape tomatoes, artichokes, mixed mushrooms, and onions in a white wine sauce.*
- Eggplant Parmigiana – *Breaded eggplant layered with tomato sauce and mozzarella. Served with ziti*
- Pollo Sorrentina – *Breast of chicken topped with prosciutto, eggplant, and melted mozzarella*
- Sogliola Francese- *filet of sole in a light eggbatter, pan seared, with lemon and white wine sauce.*

Dessert (Pick one):

- Fudge Roll-vanilla ice cream swirled with chocolate and rolled in cookie crumbs
- Strawberry Cheesecake roll- Cheesecake ice cream swirled with strawberry sauce rolled in grahm cracker crumbs
- Toasted Almond Cake
- Tiramisu
- Chocolate Cake

Coffee/Tea

Complete Menu: $39.95 per person

For drink prices, please refer to our drink options
Prices don't include 6% tax / 18% gratuity
Children 6-12 yrs of can have menu at ½ price, and Children 12 and above considered as adults.
Children under the age of 6 can order off our children's menu and will be priced accordingly

Drink Options

Soft Drinks and Juices $2.00 per person including refills
Pitchers of Soda $6.00 per pitcher
Bottles of House Wine $24.00 per bottle
Pellegrino Water (sparkling) $3.50 per bottle
Open Bar Tab What ever is consumed
Cash bar each guest pays for their own drinks