



BANQUET MENU

Banquet menu is available for parties of 20 or more

Prices include: salad, Italian rolls, focaccia, soda, iced tea, coffee & hot tea.
Entrées are served with capellini.

Menu 1

7\ccgY' jhNa g

- Penne Primavera
- Ravioli Marinara
- Baked Ziti Siciliano
- Stuffed Shells
- Penne Romano Eggplant
- Parmigiana
- Chicken Parmigiana
- Chicken Piccata Chicken
- Cacciatore Chicken
- Marsala Chicken Zingara

Lunch \$13.95/person

Dinner \$17.95/person

Menu 2

Choose 3 from Menu 1 or Menu 2:

- Chicken Abruzzi
- Chicken Maximo
- Fettuccine Modo Nostro
- Veal Marsala
- Veal Parmigiana
- Broiled Flounder
- Salmon al Forno
- Scallops & Shrimp Alfredo
- Linguine & Mussels (in red or white sauce)
- Linguine & Clams (in red or white sauce)
- Tilapia Almondine

Lunch \$15.95/person

Dinner \$20.95/person

: cfUb UXhcbU ~ &50 dY dYfgcbZUdUgUWifgYk] ~ VYgYj YXVZfYmi fYbfYWi fgYUbXZYg zgU hYXj Y YUUYgk] ~
 UWa dUbrmi fYbfYgYWjcb"
 : cfUb UXhcbU ~ %50ZUgcfVh]bha Ymc k] ~ VYgYj YXh U`mi f[i YgYVikYb Wi fgYg"
 Gi ZzhlgUj UUYZcfUb UXhcbU WUf YcZ ~ %SS dY dYfgcbUxmi k] ~ VYV] YXcbUWbZfa YXbi a Vf`cZ[i Ygg"
 A jba i a ") [i Yggfnei jfXZf Vi Zfhcdhcb"

Prices are per person. Price does not include 6% sales tax or 20% gratuity.

Family Style Appetizers (per person)

- Roasted Peppers with Cheese.....\$4.50
- Fried Combo.....\$5.25
Mozzarella Sticks, Zucchini, Calamari
- Chef's Combination.....\$6.25
Fried Combo and Antipasto Rustica
- Hot & Cold Combination.....\$7.95
Fried Combo, Antipasto Rustica, Mussels Marinara & Clams Casino

Appetizer Trays (per tray)

- Antipasto Rustica.....\$75.00
- Fresh Vegetables with Dip.....\$40.00
- Roasted Peppers with Cheese.....\$70.00
- Assorted Cheese & Crackers.....\$70.00
- Italian Bruschetta.....\$40.00

Desserts

- Assorted Dessert Tray.....\$6.50/person
Tartufo, Cannoli & Tiramisu
- Mini Cannoli Tray.....\$3.75/person
- Fresh Fruit Tray.....(small) \$50.00 | (large) \$65.00
- Assorted Cookie Tray.....(small) \$50.00 | (large) \$65.00
- Sheet Cake..... \$1.75/person
(choose: chocolate, vanilla, half and half or marble)
- Sheet Cake with Ice Cream.....\$2.75/person
Sheet cakes include choice of wording and color

Store-bought cakes will incur a cutting fee of \$.50 per person. Proof of purchase is required. Homemade desserts are not permitted.

A non-refundable \$200 deposit is required to reserve your date, and must be paid with cash or check.

Your deposit will be deducted from your final bill. We do not guarantee a specific banquet room. Normally the larger party is booked in the larger room. If your number of guests is less than the number agreed upon, we reserve the right to move parties to make the larger party more comfortable.

If you wish to decorate, please bring your own supplies. We DO NOT permit any decorations of any sort on our walls.

Please inform us of any food allergies that you or your guests may have, as all ingredients may not be listed.



BANQUET MENU

ENTRÉE SELECTIONS

Penne Primavera - Seasonal vegetables and tomatoes sautéed in a light blush sauce

Penne Romano - Plum tomatoes and sun-dried tomatoes with vodka cream sauce

Ravioli Marinara - Cheese ravioli and marinara

Baked Ziti Sicilian - Roasted eggplant, ricotta, mozzarella, marinara

Stuffed Shells - Ricotta, mozzarella, marinara

Eggplant Parmigiana - Baked with marinara and mozzarella

Chicken Parmigiana - Marinara and mozzarella

Chicken Cacciatore - Sautéed with onions, mushrooms, peppers and marinara

Chicken Zingara - Sautéed with mushrooms, onions and peppers in white wine

Chicken Piccata - Sautéed with mushrooms and capers in lemon wine

Chicken Maximo - Mushrooms, fresh and sun-dried tomatoes, blush sauce, asparagus and mozzarella

Chicken Abruzzi - Mushrooms, sun-dried tomatoes, brandy cream sauce, asparagus and mozzarella

Chicken Marsala - Mushrooms, sun-dried tomatoes, marsala wine

Veal Parmigiana - Baked with mozzarella and marinara

Veal Marsala - Mushrooms, sun-dried tomatoes, marsala wine

Scallops & Shrimp Alfredo - Traditional parmesan cream sauce over fettuccine

Fettuccine Modo Nostro - Medium Atlantic shrimp, garlic wine, marinara

Linguine & Clams - Tender Middleneck clams with garlic wine or marinara

Linguine & Mussels - Prince Edward Island mussels with marinara or garlic wine

Tilapia Almondine - Sautéed with asparagus and almonds, lemon butter

Salmon al Forno - Baked with plum tomatoes in lemon wine with marinara