

DINNER PACKAGE

*\$31.95 per guest*

*(\$18.95 per child under 12)*

(plus 6.875% tax & 20% suggested gratuity)

*Dinner Package Includes:*

BREADS

*Our classic homemade Italian breads and both our fresh tomato garlic and rosemary focaccias are complimentary to all guests.*

PASTA

*An appetizer sized pasta course that includes one or two complementing types of pasta, individually plated for each guest.*

SALAD

*Each guest will be offered a House Salad tossed in our homemade balsamic vinaigrette.*

\*A Caesar or Tre-Colori Salad may be substituted for an additional \$2.50 per guest.

ENTREE

*Recommended by our Chef, we will offer all your guests a selection of 3 entrees for dinner. In order to keep the menu diversified, these selections will consist of a choice of fresh fish, veal and chicken, each served with a side of fresh, seasonal garden vegetables and potatoes.*

\*Some of our House Specialties may also be selected as an entrée option for an additional charge.

DESSERT

*Depending on the occasion, you may select a Sweet Eats cake for each of your guests to enjoy.*

\*For homemade cakes by Maria, there will be an additional charge.

BEVERAGES

*Soft drinks will be offered throughout the entire course of your dinner.*

*Coffee and tea will be offered with dessert.*



For an additional charge, you may add an appetizer selection:

APPETIZER SELECTIONS

**COLD ANTIPASTO ITALIANO ~ \$5.95 per guest**

*A combination of roasted peppers, assorted Italian meats, cheese and marinated vegetables served family style.*

**HOT SEAFOOD ANTIPASTO ~ \$9.95 per guest**

*A combination of fresh clams casino, mussels marinara, calamari dorati and stuffed mushrooms with crabmeat served family style.*

\*Please note that a \$200 deposit is required to hold the space and will be applied to your final balance.

Your final guest count, which we confirm with you one week prior to your event, is what you will pay for.

The final payment will be due one week prior, when the final guest count is confirmed, and will be by cash or check only.

\*If you cancel your party, your deposit will not be refunded.

*(Menu selections below are for the \$31.95 per guest package)*

**SEAFOOD ENTREES**

- ATLANTIC SALMON FILLET SCAMPI** *Baked with fresh chopped tomatoes, basil and roasted garlic in a light white wine.*
- GRILLED ATLANTIC SALMON FILLET** *Seasoned, charcoal grilled and served over field greens with aged balsamic vinegar and extra virgin olive oil.*
- RED SNAPPER LIVORNESE** *Boneless fillet sautéed with tomatoes, onions, capers, olives and mushrooms in a light white wine sauce.*
- RED SNAPPER GRILLED** *Grilled to perfection and nestled over baby field greens with imported balsamic vinaigrette.*
- STRIPED BASS OREGANATE** *Sautéed with yellow and red tomatoes, baby shrimp and white wine, in pure olive oil with garlic and fresh oregano.  
\*market price when available*
- GRILLED STRIPED BASS** *Grilled to perfection and nestled over baby field greens with imported balsamic vinaigrette.  
\*market price when available*
- FLOUNDER FRANCESE** *Batter dipped and sautéed golden brown with shiitake mushrooms, chablis wine and fresh lemon juice.*

**VEAL OR CHICKEN ENTREES**

- BROCCOLI RABE** *Pan sautéed in garlic and olive oil with fresh broccoli rabe and roasted peppers.*
- MARSALA** *Sautéed with exotic mushrooms and sun-dried tomatoes, flambéed with marsala wine.*
- PICCATA** *Sautéed in butter, white wine and fresh lemon juice, with mushrooms and capers.*
- PARMIGIANA** *Lightly breaded and pan-fried, topped with mozzarella cheese in a fresh tomato sauce.*
- PAESANO** *A zesty medley of hot peppers, mushrooms, tomatoes and scallions with roasted garlic in a light olive oil sauce.*
- MAXIMO** *Sautéed with tomatoes and mushrooms in a sherry wine, topped with asparagus and mozzarella cheese.*
- ABRUZZI** *Brandy wine cream sauce with mushrooms, sun-dried tomatoes and asparagus, topped with mozzarella cheese.*

**MEAT ENTREE**

*(Available for an additional \$10.00 per guest.)*

- FILET MIGNON** *Grilled and served with mushroom demi-glace.*

**CHILDREN'S MENU**

- RAVIOLI MARINARA OR ALFREDO**
- PERSONAL CHEESE PIZZA**
- CHICKEN PARMIGIANA WITH CAPELLINI**
- CHICKEN FINGERS WITH FRENCH FRIES**