

DINNER PACKAGE

\$26.95 per guest

(This package only available Tuesday – Thursday)
(plus 6.875% tax & 20% suggested gratuity)

BREADS

Our homemade Italian rolls and garlic bruschetta will begin your event and will be provided complimentary throughout the entire course of your meal.

SALAD

All guests will receive a fresh garden salad with a creamy “house” vinaigrette dressing.

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

ENTREE

Each guest will be offered a selection of three carefully chosen entrees. In order to keep the menu varied, the selections will consist of a choice of fresh seafood, veal or chicken, and one of our most popular pasta entrees.

BEVERAGES

Soft drinks, coffee and tea will be provided throughout the entire course of your event.

**San Pellegrino, cappuccino and espresso are available for an additional charge.*

APPETIZERS

(Must be ordered when party is booked)

<i>Family Style Mussels</i>	<i>\$2.50 per guest</i>
<i>Family Style Roasted Peppers</i>	<i>\$2.95 per guest</i>
<i>Family Style Broccoli Rabe (when available)</i>	<i>\$3.50 per guest</i>
<i>Family Style Prosciutto & Mozzarella</i>	<i>\$3.95 per guest</i>
<i>Family Style Fried Calamari</i>	<i>\$3.95 per guest</i>
<i>Combination of Two</i>	<i>\$4.95 per guest</i>
<i>Combination of Three</i>	<i>\$5.95 per guest</i>

DESSERT

There will be a \$3.00 per guest charge for a sheet cake, \$4.00 per guest charge for a fancy cake or a \$2.00 per guest charge if you choose to bring your own cake.

We have private and semi-private rooms available

**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 \$26.95 per guest package)

FISH ENTREES

<i>CALAMARI FRESCHI</i>	<i>Fresh calamari sautéed and served in a tangy marinara sauce over linguine.</i>
<i>NORTH ATLANTIC SALMON FILLET</i>	<i>Baked in a garlic, white wine and lemon sauce with chopped tomatoes and fresh basil, served with angel hair pasta.</i>
<i>NORTH ATLANTIC SALMON GRIGLIA</i>	<i>Marinated and grilled to perfection, served over mixed greens with potatoes and seasonal vegetables.</i>
<i>MODO NOSTRO</i>	<i>Sweet rock shrimp sautéed in a garlic and fresh tomato basil sauce with a touch of marinara, served over angel hair pasta.</i>
<i>ROCK SHRIMP & SCALLOPS ALFREDO</i>	<i>Tender rock shrimp and fresh sea scallops poached in a creamy alfredo sauce and served over capellini.</i>

VEAL OR CHICKEN ENTREES

(All are served with capellini pasta)

<i>PARMIGIANA</i>	<i>Breaded and sautéed golden, smothered with marinara sauce and melted mozzarella cheese.</i>
<i>MARSALA</i>	<i>Sauteed with fresh mushrooms, sun-dried tomatoes and a marsala wine reduction.</i>
<i>PICCATA</i>	<i>White wine and lemon sauce with mushrooms and capers.</i>
<i>MAXIMO</i>	<i>Sherry wine blush sauce with sun-dried tomatoes and shiitake mushrooms. Topped with fresh asparagus spears and mozzarella cheese.</i>
<i>ABRUZZI</i>	<i>Brandy cream sauce with shiitake mushrooms, sun-dried tomatoes and fresh asparagus spears, topped with melted mozzarella cheese.</i>

PASTA ENTREES

<i>BAKED ZITI</i>	<i>Fresh basil, ricotta and mozzarella cheese baked in a marinara sauce</i>
<i>PRIMAVERA</i>	<i>An array of fresh garden vegetables sautéed in a garlic, fresh tomato sauce with marinara, tossed with freshly grated parmesan cheese and angel hair pasta.</i>
<i>VODKA</i>	<i>Penne pasta tossed in a zesty vodka cream sauce with diced roma tomatoes, sun-dried tomatoes and fresh basil.</i>
<i>ALFREDO</i>	<i>Fettuccine tossed in a creamy parmesan cheese sauce.</i>
<i>BROCCOLI DI RABE</i> <i>(when available)</i>	<i>Bitter Italian greens sautéed in garlic and olive oil with sweet Italian sausage and roasted red peppers, tossed with linguine and grated parmesan cheese; drizzled with extra virgin olive oil.</i>
<i>SAUSAGE & PEPPERS</i>	<i>Sweet sausage and bell peppers served in a fresh tomato marinara sauce, tossed with penne pasta.</i>