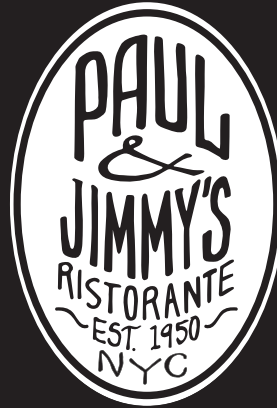


EVENTS



*The following menus are available for parties of 20 to 70 guests.
We are happy to customize our suggested menu to accommodate your taste and budget.*

ASSAGI: \$50 per person plus tax and gratuity
Wine, Beer & Soda for 2 hours
Caprese Skewers
Baked Clams
Veal & Beef Meatballs
Fried Calamari
Crab Cakes Red Pepper Aioli

TRADIZIONALI: \$55 per person plus tax and gratuity
The following menu is a sample.

Choice of Appetizer:
Tuscan Kale Caesar
Eggplant Rollatine
Pasta Fagioli

Pasta:
Penne Vodka
Rigatoni Filetto di Pomodoro

Entrée:
Chicken Saltimboca
Veal Scalopini with Port Wine & Shitake Mushrooms
Wild Striped Bass Marechiaro
Veal Chop or NY Strip Steak -- \$8 Supplemental

Dessert and Coffee, Espresso or Tea

LA FAMIGLIA: \$80 per person plus tax and gratuity
Your guest will be offered the following menu.
This menu is served family style on platters

Wine, Beer & Soda for 3 hours

Appetizer:
Assorted Hot & Cold

Pasta:
Rigatoni Bolognese
Penne Vodka

Entrée:
Chicken Campagnola
Veal Scalopini Marsala & Mushrooms
Grilled Salmon with Capers & Lemon
Veal Chop or NY Strip Steak -- \$8 Supplemental

Dessert and Coffee, Espresso or Tea

LA CENA COMPLETA: \$125 per person plus tax and gratuity
The following menu is a sample.

Choice of:

Open Bar, Wine, Beer & Soda for 3 hours

Appetizer:
Frutta di Mare
Tricolore Salad
Baked Clams & Shrimp Francese

Pasta:
Orechiette Baresi
Penne Portofino
Whole Wheat Penne Primavera

Entrée:
Chicken Sorrentina
Steak Pizzaiola
Grilled Veal Chop with Wild Mushrooms & Truffle Oil
Pan-roasted Branzino Filet

Dessert and Coffee, Espresso or Tea

PRIX-FIXE MENU: \$40 per person
Please...no substitutions!

Choice of One Appetizer:
Minestrone / Fresh Vegetable Soup
Vongole Arreganate / Baked Clams with Seasoned Bread Crumbs
Insalata Mista / Mixed Greens, Roasted Peppers & Tomatoes with Olive Oil & Vinegar Dressing
Peperoni Rossi Arrostiti con Mozzarella / Fresh Roasted Sweet Red Peppers with Mozzarella
Melanzane Rollatini / Rolled Eggplant stuffed with Ricotta & Mozzarella baked with Tomato Sauce

Choice of One Entrée
Salmone alla Griglia / Broiled Salmon
Vermicelli con Gamberi / Thin Spaghetti with Shrimp in Marinara Sauce
Vitello alla Parmigiana / Veal Cutlet with Mozzarella and Tomato Sauce
Scallopini Pizzaiola / Scallops of Veal sautéed in Garlic, Mushrooms, White Wine & Tomato Sauce
Petto di Pollo Francese / Boneless Chicken Breast sautéed with Prosciutto, Lemon, White Wine Butter

Supplemental \$8

*Lombata Mediterraneo / Veal Chop with Tomato, Shitake, White Wine & Rosemary**
*Tagliata di Manzo / Sliced Black Angus NY Strip Steak with Tuscan Herbs over Arugula & Tomato (g)**

And One Dessert
Torta di Ricotta / Creamy Italian Cheese Cake
Cannoli / Italian Pastry Shell filled with Cream
Spumoni / Vanilla, Chocolate & Pistacchio Ice Cream
Tortoni / Vanilla Ice Cream topped with crushed Almonds
Melon (in season)
Coffee, Tea or Espresso

(g) = Gluten Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All our dishes are prepared to order. We will do our best to accommodate your taste.*

Buon Appetito!