

3 Course Dinner Priced Fixed Menu Option #1

Appetizer choice of;

roasted tomato & crab bisque

made fresh daily

caesar salad

chopped hearts of romaine, creamy caesar, garlic croutons, pecorino romano

Entree choice of;

chicken parmigiana

lightly breaded & fried, marinara, smothered in three cheeses & basil, over linguini

linguini pomodoro with meatballs

tomato basil marinara, garlic, olive oil, & white wine topped with our house-made wood roasted meatballs

pan roasted atlantic salmon

wild mushroom risotto, sautéed broccolini, balsamic syrup

Dessert

chocolate & vanilla gelato

includes bread service \$23.95 per person plus tax

Unlimited Soda, Coffee & Tea \$3 additional



3 Course Dinner Priced Fixed Menu Option #2

Appetizer choice of;

tuscan citrus salad

a blend of spinach & baby arugula, mandarin oranges, grape tomatoes, candied walnuts, & apple cider peppercorn vinaigrette topped with a cranberry stilton cheese

broccoli rabe & sausage

sweet fennel sausage sautéed in olive oil and garlic with broccoli rabe and plum tomatoes

mussels

garlic, white wine, long hot peppers, grape tomatoes, fresh herbs

Entree choice of;

seafood risotto

creamy arborio rice, tomato, sweet basil, gulf shrimp, jumbo lump crabmeat

penne alla vodka with grilled chicken

vegetable infused spiced vodka, tomato cream sauce & penne pasta

eggplant rollatini

stuffed with ricotta, roasted peppers, spinach & artichoke hearts

crab & angel hair pasta

jumbo lump crabmeat, tomato & basil pomodoro with baby arugula

Dessert

tiramisu

espresso soaked ladyfingers, mascarpone custard & whipped cream

includes bread service \$32.95 per person plus tax

Unlimited Soda, Coffee & Tea \$3 additional



3 Course Dinner Priced Fixed Menu Option #3

Appetizer choice of;

wild mushroom flatbread

shitake & portabello mushrooms, truffle essence, olive oil, garlic, fresh herbs, mozzarella cheese, sea salt, & arugula

panzanella salad

tomatoes, gorgonzola, smoked bacon, red onion, roasted beets, raddichio, chiffinade romaine, hard boiled eggs, red wine vinaigrette, balsamic syrup, parmesan cracker

caprese tower

ripe beef steak tomatoes, fresh buffalo mozzarella, sweet basil, capers, extra virgin olive oil, aged balsamic

Entree choice of;

new york strip

dry rub seasoned, gorgonzola crusted, potato hash with spinach, caramelized onions & applewood bacon, onion fritti

shrimp tortellini

jumbo shrimp in roasted red pepper cream sauce with spinach, sun-dried tomato pesto

veal cutlet parmigiana

lightly breaded & topped with pomodoro sauce, mozzarella, provolone, & parmesan cheese over linguini

lobster mac & cheese

chunks of lobster & creamy macaroni with sharp white cheddar, baked by the wood-fire topped with bread crumbs & truffle oil

Dessert

New York Cheesecake

with strawberry sauce

includes bread service \$39.95 per person plus tax Unlimited Soda, Coffee & Tea \$3 additional



"Family Style" 4 Course Menu

1st Course Starters (choose 1) cured meats & cheeses

shaved prosciutto di parma, sopressata, fresh mozzarella, parmesan reggiano, balsamic syrup, garlic crostini

bruschetta

roma tomatoes, red onions, roasted golden beets, capers & basil with extra virgin olive oil with truffle & parmesan toast

2nd Course Salads (choose 2)

caprese

ripe tomatoes & fresh house-made mozzarella, sweet basil, capers, extra virgin olive oil, aged balsamic

caesar

chopped hearts of romaine, creamy caesar, garlic croutons, pecorino romano

panzanella

tomatoes, gorgonzola, smoked bacon, red onion, roasted beets, raddichio, chiffinade romaine, hard boiled eggs, red wine vinaigrette, balsamic syrup, parmesan cracker

3rd Course

Entrees (Choose 2) chicken parmigiana

lightly breaded & fried, marinara & topped with 3 cheeses

eggplant rollatini

stuffed with ricotta, roasted peppers, spinach & artichoke hearts

seafood risotto

creamy arborio rice, tender shrimp, jumbo lump crabmeat, tomato, parmesan cheese, sweet basil

Pastas (choose 2)

(cut pasta works best for sharing penne & ziti)

> vodka pomodoro

alfredo

fra diavolo carbonara

basil pesto

Sides (choose 2)

wood-roasted meatballs sweet italian sausage sauteed broocolini broccoli rabe, garlic & tomatoes

Dessert House-made Mini Cannoli's

includes bread service \$35.95 per person plus tax

Unlimited Soda, Coffee & Tea \$3 additional