

Menu # 1

3 Course Meal

First Course

House Salad;
Baby Mixed Greens, Balsamic Vinaigrette dressing,
shaved carrots, and parmesan cheese

Choice of One Main Course

Homemade Pappardelle pasta with Bolognese Sauce

Homemade Penne with Vodka sauce

Breast of Chicken Piccata lemon, white wine, garlic and capers sauce

Veal Parmesan Parmigiana W/ Spaghetti Marinara

Pan Sauteed Filet of Sole w/ Lemon, White Wine & Capers

Dessert

Tiramisu Or Sicilian Cannoli (N)^{SEP}

\$60 per Person
Plus Tax and Tips

Menu # 2

3 Course Meal

First Course

Caesar Saalad

OR

House Salad;
Baby Mixed Greens, Balsamic Vinaigrette dressing,
shaved carrots, and parmesan cheese

Choice of One Main Course

Homemade Pappardelle with Bolognese sauce

Homemade Penne with Vodka Sauce

Pan Sauteed Filet of Sole^[SEP] with Lemon, White Wine & Capers

Grilled Salmon with lemon, white wine, garlic
on a bed of Casarecce pasta with diced vegetables

Beef Short Ribs braised in a root vegetable Port Wine reduction sauce served with
Pappardelle pasta with the same sauce

Choice of Veal or Chicken Piccata with lemon white wine
and capers served with vegetables and potatoes

Dessert

Tiramisu Or Cheesecake^[SEP]

**\$65 per Person
Plus Tax and Tips**

Menu # 3

Four Course Meal

First Course

Caesar Saalad

OR

House Salad;
Baby Mixed Greens, Balsamic Vinaigrette dressing,
shaved carrots, and parmesan cheese

Second Course

Penne alla Vodka

Choice of One Main Course

Homemade Pappardelle pasta with Filet Mignon tips in a Porcini mushroom, Marsala wine cream sauce

Pan Sauteed Filet of Sole^[1] w/ Lemon, White Wine & Capers

Branzino Mediterranean Stripe Bass served with a infused lemon, extra virgin olive oil, garlic and thyme sauce with Vegetable Risotto

Ossobucco braised Veal shank in a root vegetable sauce with Pappardelle pasta

10oz Hanger Steak topped with a balsamic reduction sauce with parmesan Risotto

Dessert

Tiramisu Or Cheesecake^[1]

\$85 per Person
Plus Tax and Tips