

APPETIZER

(SERVED FAMILY STYLE)

GRILLED VEGETABLE BOARD

Eggplant, Yellow and green zucchini, yellow and red bell peppers, goat cheese, crushed toasted pistachios, lemon balsamic vinaigrette

HOMEMADE MEATBALLS

with whipped ricotta and our homemade marinara sauce.

SALAD (CHOOSE ONE)**CAESAR**

Homemade croutons shaved parmesan cheese

MIXED GREEN SALAD

Cherry tomatoes, Castelvetrano olives, lemon balsamic vinaigrette

MAIN (CHOOSE ONE)**CHICKEN PARMIGIANA**

Breaded pan-fried, melted mozzarella, cheese served over spaghetti with our signature marinara sauce.

PENNE VODKA WITH**CHICKEN**

Served in our creamy vodka sauce

DESSERT**CLASSIC TIRAMISU**

Imported ladyfingers soaked in rum coffee, eggs, mascarpone filling, chocolate powder

SOFT BEVERAGES, COFFEE,
AND TEA INCLUDED

\$35 PER PERSON

APPETIZER

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GRILLED VEGETABLE BOARD

Eggplant, Yellow and green zucchini, yellow and red bell peppers, goat cheese, crushed toasted pistachios, lemon balsamic vinaigrette

MEATBALLS

Served with whipped ricotta and our homemade marinara sauce

SALAD (CHOOSE ONE)**CAESAR**

Homemade croutons shaved parmesan cheese

MIXED GREEN SALAD

Cherry tomatoes, Castelvetrano olives, lemon balsamic vinaigrette

MAIN (CHOOSE ONE)**CHICKEN MARSALA**

Mushrooms, marsala wine sauce, mashed potatoes, and asparagus

GRILLED SALMON

Citrus salsa, baked potatoes, tre-colore carrots

DESSERT (CHOOSE ONE)**CLASSIC TIRAMISU**

Italian ladyfingers soaked in rum coffee, eggs sugar, mascarpone filling, chocolate powder

TORTA DELLA NONNA

Lemon pastry cream, shortcrust pastry, pine nuts, almond, powdered sugar

SOFT BEVERAGES, COFFEE,
AND TEA INCLUDED

\$45 PER PERSON

APPETIZER

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MEAT AND CHEESE BOARD

Prosciutto di Parma, Mortadella, Genoa Salami. Parmesan and Pecorino cheese, dried apricots, Castelvetrano olives, roasted red peppers

FRIED CALAMARI

Served with our signature marinara sauce

SALAD (CHOOSE ONE)**CAESAR**

Homemade croutons shaved parmesan cheese,

PEAR AND BURRATA

Arugula, toasted pistachios, lemon balsamic vinaigrette

BEET SALAD

Goat cheese, thyme, lemon zest, toasted pistachios, champagne vinaigrette

MAIN (CHOOSE ONE)**RIB EYE STEAK**

gorgonzola cream sauce or mushroom red wine demi-glaze, baked potato, tre-colore carrots

GROUPE AND SHRIMP

Beurre blanc sauce, corn, parmesan risotto

CHICKEN SALTIMBOCCA

Prosciutto, Fontina cheese, sage lemon demi-glaze, spinach polenta, and asparagus

DESSERT (CHOOSE ONE)**CLASSIC TIRAMISU**

Italian ladyfingers soaked in rum coffee, eggs sugar, and mascarpone filling, chocolate powder

LIMONCELLO CAKE

Two layers of lemon sponge cake, mascarpone cream cheese frosting

HAZELNUT CAKE

Hazelnut cream, chocolate cream, praline hazelnut
\$65 per person

The total bill will reflect prices per person plus tax and 20% Gratuity

\$200 deposit non-refundable is required when reserving the date, subtracted from the final bill.

Guests hosting the event must sign an agreement confirming the date, menu option, pricing, and the number of guests attending. Guest count must be finalized 7 days prior to the event, there will be no price adjustment the day of the party if a number of guests do not attend.