

FIXED MENU PACKAGES

2 Courses \$25.00 (Dinner) \$16.00 (Lunch) Salad: 1. _____ 2. _____ Entrée Pasta: 1. _____ 2. _____ 3. _____ 4. _____	3 Courses \$35.00 (Dinner) \$25.00 (Lunch) Appetizer: 1. _____ 2. _____ 3. _____ Salad: 1. _____ 2. _____ Entrée Pasta: 1. _____ 2. _____ 3. _____ 4. _____
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Dessert Course add \$6.00 Dessert: 1. _____ 2. _____ 3. _____

Please note:

All entrees are served with sautéed vegetables, or a side of spaghetti same sauce as the entree)

Soft drinks are included.

Add \$5.00 for fish or seafood options.

Tax and 20% of gratuity are not included.

Friday and Saturday Dinner Rental Fee required.

Party of 12 and up – nonrefundable deposit required.

Salad:

Caesar

*Mista-Mixed green salad, cucumber, tomato, Kalamata olives, green olives, and carrots. Choice of **House Balsamic** or **House Italian** dressing.*

Appetizers:

Rollatine di Melanzane-Rolled Eggplant- Filled with ricotta, parmesan cheese, and spinach served with tomato sauce and melted mozzarella on top.

Calamari Fritti-Fried Calamari- Served with marinara sauce

Baked Mussels-Parmesan cheese, bread crumbs, and olive oil

Stuffed Mushroom- parmesan cheese, roasted red bell peppers, and bacon

Zucchini Fritti- crispy zucchini straws served with marinara sauce.

Mozzarella Sticks- served with marinara

Vongole al Forno-Baked Clams- Parmesan cheese bread crumbs and olive oil

Entrées:

Lasagna-Homemade pasta with ricotta and parmesan cheese, meat sauce, melted mozzarella cheese

Baked Ziti-Tomato sauce, ricotta cheese, melted mozzarella cheese on top

Cheese Ravioli-Homemade ravioli with tomato sauce

Fettuccine Alfredo-Homemade pasta with our fresh alfredo sauce

Gnocchi Bolognese-Homemade with potato, served with meatsauce

Meat Tortellini Bolognese-Served with meatsauce

Penne alla Vodka- Tomato sauce heavy cream, vodka and basil

Spaghetti Tomato Sauce-Made with our homemade tomato sauce, fresh basil

Spaghetti Meat Sauce

Spaghetti Meatballs

Cheese Tortellini-served with tomato sauce

Lobster Ravioli-Fresh lobster meat, ricotta cheese, celery, onion, leeks, basil, mascarpone cheese and mozzarella cheese. Served with vodka sauce

Veal Parmesan-Breaded and fried served with tomato sauce, topped with melted mozzarella cheese

Veal Piccata-Pounded and sauteed with in white wine, fresh lemon and capers

Veal Marsala-Pounded and sauteed with fresh mushrooms, marsala wine, brown gravy

Chicken Parmesan-Tomato sauce topped with melted mozzarella

Chicken Picatta-Chicken breast pounded and sauteed in white wine, fresh lemon and capers

Chicken Saltimbocca-Chicken breast, white wine, prosciutto, and melted mozzarella cheese on top all over a bed of spinach

Chicken Marsala- Pounded and sauteed with fresh mushrooms, marsala wine, brown gravy

Chicken Scarpariello-Chunk chicken breast sauteed in white wine with Italian Sausage, lemon, fresh rosemary and garlic

Eggplant Parmesan-Served with tomato sauce and melted mozzarella

Dessert:

Tartufo-Vanilla and Chocolate ice cream with cherries and almonds in a chocolate shell

Apple Crumb-Warm apples soaked in Grand Marnier and topped with roasted almonds and raisins

Limoncello Cake-Vanilla cake, flavored with Limoncello, topped with fluffy vanilla frosting

Tiramisu-The lady fingers in this creamy traditional treat are soaked in Frangelica, Khalua, Disaronna and Grand Marnier

Cannoli-Chocolate or Vanilla