

Minimum group of 20. Final menu selections and guest count must be confirmed 48 hours before the event.
Additional menu requests can be accommodated in consultation with our banquet manager. Includes unlimited non-alcoholic house beverages. Tax and gratuity not included. We print individual menus for your guests.

PLATED LUNCH

\$19.95 per person

Appetizers

(choose one)

Antipasto, Bruschetta
Calamari Fritti, Bruschetta Romana
Crostini Funghi, Garlic Bread

Soups & Salads

(choose one)

Minestrone Soup
Stracciatella Soup
Mixed Green Salad
Caesar Salad

Entrees

(choose two)

Grilled Chicken Caesar Salad
Grilled Salmon Salad
(add \$2.00)
Penne Russo
Farfalle Primavera
Rigatoni Bolognese
Penne Alfredo
Farfalle Quattro Formaggio
Ravioli Pomodoro
Tortellacci Crema
Pollo Vesuvio
Pollo Marsala
Pollo Picatta
Pollo Parmigiana
Eggplant Parmigiana
Veal Marsala
(add \$4.00 per guest)
Veal Picatta
(add \$4.00 per guest)
Veal Saltimbocca
(add \$4.00 per guest)
Salmon Alforno
(add \$2.00 per guest)
Salmon Limone
(add \$2.00 per guest)

Desserts

(choose one)

Tiramisu, Mini Cannoli
Vanilla Gelato, Chocolate Gelato

Grilled Chicken Caesar

Romaine lettuce, croutons, parmigiana cheese and Caesar dressing topped with a grilled chicken breast.

Penne Russo

Penne pasta sautéed in a vodka tomato cream parmigiana cheese sauce.

Rigatoni Bolognese

Rigatoni pasta sautéed in a meat sauce.

Farfalle Pomodoro

Bowtie pasta sautéed in a tomato sauce.

Ravioli Pomodoro

Homemade square pasta stuffed with ricotta cheese sautéed in a tomato sauce.

Tortellacci Crema

Homemade round pasta stuffed with ricotta cheese sautéed in a tomato cream sauce.

Farfalle Quattro Formaggi

Bowtie pasta sautéed in a four cheese cream sauce.

Eggplant Parmigiana

Layers of breaded eggplant baked in a tomato sauce topped with mozzarella cheese, served with side of pasta.

Pollo Vesuvio

Chicken breast baked with potatoes in a garlic herb, white wine sauce.

Pollo Marsala

Chicken breast sautéed with mushrooms in a marsala wine sauce,
served with vegetables and potatoes.

Pollo Picatta

Chicken breast sautéed with capers in a lemon wine sauce,
served with vegetables and potatoes.

Pollo Parmigiana

breaded chicken breast baked in a tomato sauce topped
with mozzarella cheese, served with side of pasta.

Salmone Alforno

Norwegian Salmon filet baked in a tomato white wine sauce,
served with vegetables and potatoes.

Salmone Limone

Norwegian Salmon filet baked in a lemon white wine sauce,
served with vegetables and potatoes.

Veal Marsala

Veal medallions sautéed with mushrooms in a marsala wine sauce,
served with vegetables and potatoes.

Veal Picatta

Veal medallions sautéed with capers in a lemon white wine sauce,
served with vegetables and potatoes.

Veal Marsala

Veal medallions sautéed with prosciutto in a sage white wine sauce,
served with vegetables and potatoes.