

Private Function - Lunch Menu

All Parties will have their Choice of **3** Items from the following Menu.

All Luncheons will be served Family Style and will include House Salad, Vegetables,

Fresh Baked Bread,

\$19.00 per person

- 1. Vegetable Lasagna** with Eggplant Ricotta Cheese & Tomato Sauce
- 2. Chicken Lasagna** with Mozzarella & Parmesan Cheese, Basil & Tomato Sauce
- 3. Pollo Ripieno** Chicken Breast Stuffed with Prosciutto Ham, Provolone Cheese and served with Mushrooms.
- 4. White Fish (Market)** Daily Selection of Fresh Fish prepared with White Wine & Lemon
- 5. Ravioli Aurora** Pasta stuffed with Ricotta Cheese and Spinach served with a light Cream & Tomato Sauce
- 6. Mostaccioli Bolognese** Penne Pasta with Ground Veal cooked with Basil, Onion, Celery in a Red Wine & Tomato Sauce
- 7. Tortellino alla Papalina** Old World Recipe made with Prosciutto Ham, Crimini Mushrooms in a Cream Sauce
- 8. Pollo con Salsiccia** Boneless Breast of Chicken with Crimini Mushrooms, Sausage and Rosemary
- 9. Piccata di Vitello** Veal Scallopine sautéed with White Wine and Fresh Lemon Juice
- 10. Gnocchi della Mamma** Home-made Potato Dumplings with Fresh Tomatoes, Mozzarella and Basil

11. Scalloppina di Vitello rolled Veal stuffed with ham & fontina cheese Fresh Tomatoes,sauce,&red wine.

12. Cosciotto D'Agnello all'Erbe Leg of Lamb stuffed with Ground Veal, Mascarpone Cheese and seasoned with Fresh Herbs, Red Wine Sauce and Crimini Mushrooms

13. Arista di Maiale rolled Pork rollatini stuffed with provolone cheese a cooked ham in a

Red Wine tomato Sauce

Prices do not include Taxes, Liquor or Gratuities

Private Function - Dinner Menu

Antipasto Buffet Table

Calamari, Bruschetta, Prosciutto, Salsiccia, Marinated Vegetables, Pasta Salads, Variety of

Cheeses & and an assortment of the Chef's Daily Creations

House Salad with Balsamic Vinaigrette

Main Course

All Parties will have their Choice of **3** Items from the following Menu. All Dinners will be served

Family Style and will include Daily Selection of Vegetables, Fresh Baked Bread.

- 1. Chicken Lasagna** with Mozzarella & Parmesan Cheeses, Basil & Tomato Sauce
- 2. Vegetable Lasagna** with Eggplant, Ricotta Cheese and Tomato Sauce
- 3. Veal Braciola** Veal Stuffed with Spinach, Prosciutto Ham, Provolone Cheese and cooked with Red Wine & Tomato Sauce
- 4. Pollo Ripieno** Chicken Breast Stuffed with Prosciutto Ham, Fontina Cheese and served with a Mushroom Demi-glaze
- 5. Pennetta alla Sorrentina** Penne Pasta sautéed with fresh Tomato Sauce, Mozzarella and Basil
- 6. White Fish (Market)** Daily Selection of Fresh Fish
- 7. Ravioli Aurora** Pasta stuffed with Ricotta Cheese and Spinach served with a light Cream & Tomato Sauce
- 8. Mostaccioli Bolognese** Penne Pasta with Ground Veal cooked with Red Wine & Tomato Sauce
- 9. Tortellino alla Papalina** Old World Recipe made with Prosciutto Ham, Crimini Mushrooms in a Cream Sauce
- 10. Gnocchi della Mamma** Home-made Potato Dumplings with Fresh Tomatoes, Mozzarella and Basil
- 11. Pollo con Salsiccia** Boneless Breast of Chicken with Crimini Mushrooms, Sausage and Rosemary
- 12. Medaglioni di Vitello** Veal Medallions stuffed with Spinach & Pinenuts cooked in White Wine, Sage and Champignon Mushrooms

13. Rolled Veal Scalloppina Stuffed with Prosciutto Ham, Provolone Cheese, and cooked

in Brandy, White Wine, Crimini Mushrooms and a Demi-glaze Sauce

14. Cosciotto D'Agnello all'Erbe Leg of Lamb stuffed with Ground Veal, Mascarpone Cheese and seasoned with Fresh Herbs, Red Wine Sauce and Crimini Mushrooms

15. Arista di Maiale Pork rollatini stuffed with ham and provoloni cheese in a Red Wine tomato Sauce.

\$38.00 per person

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