

# 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

## Antipasto Table

Assorted Italian Appetizers displayed on a Self Serve Buffet Table

\$8.50 per person

**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 Scaloppina** Stuffed with Prosciutto Ham, Provolone Cheese, and cooked in Brandy, White Wine, Crimini Mushrooms and a Demi-glaze Sauce
- 14. Cosciotto D'Agello 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