

Buona Sera Ristorante

\$55 per person family style

Antipasto

Fresh greens prosciutto salami roasted peppers sun-dried tomatoes, etc.

Appetizers - Choose Two

Fried Calamari Floured and deep fried

Asparagus wrapped in prosciutto with Reggiano parmesan cheese

Eggplant Rollatini stuffed with ricotta topped with marinara and melted mozzarella

Mozzarella Carrozza

Clams Oreganato

Clams Casino

Pasta - Choose Two

Filet de Pomodoro *Fresh Italian Tomatoes sautéed in garlic oil and fresh basil served over penne with fresh mozzarella cheese topped with locatello romano*

Penne vodka *in a light tomato pancetta cream sauce*

TV Dinner *homemade Orchiotta pasta served with fresh tomatoes garlic and sausage broccoli rabe and basil in garlic & oil*

Tortelloni Carbonara *homemade tortelloni in a pancetta cream sauce*

Broccoli Rabe with Penne *fresh broccoli rabe in garlic and oil over penne*

Entrees

Shrimp *Puttanesca, Francaise, or Scampi*

Boneless Roasted Chicken *with either Cacciatore or White Wine Lemon sauce*

Pork Loin Giambotta *boneless center cut Pork loin grilled with mushrooms onions and peppers served hot or sweet over roasted potatoes*

Dessert

Fresh Fruit Platters

Add Sheet Cake or Mini Italian Pastries - \$5.00 per person

Raw Bar

Shrimp, Clams, Oysters, King Crab Legs and Lobster Meat
(Market Price)

Bar

Beer & wine Package 4-hour party / \$30 per person

Premium Open Bar Package 4-hour party / \$50

All Liquor packages come with cappuccino and espresso

Buona Sera Ristorante

\$65 per person family style

Antipasto

Fresh greens prosciutto salami roasted peppers sun-dried tomatoes, etc.

Appetizers - Choose Two

Fried Calamari Floured and deep fried
Asparagus wrapped in prosciutto with Reggiano parmesan cheese
Eggplant Rollatini stuffed with ricotta topped with marinara and melted mozzarella
Mozzarella Carrozza
Clams Oreganato
Clams Casino

Pasta - Choose Two

Filet de Pomodoro *Fresh Italian Tomatoes sautéed in garlic oil and fresh basil served over penne with fresh mozzarella cheese topped with locatello romano*
Penne vodka *in a light tomato pancetta cream sauce*
TV Dinner *homemade Orchiotta pasta served with fresh tomatoes garlic and sausage broccoli rabe and basil in garlic & oil*
Tortelloni Carbonara *homemade tortelloni in a pancetta cream sauce*
Broccoli Rabe with Penne *fresh broccoli rabe in garlic and oil over penne*

Entrees

Salmon De Carlo *fresh Salmon sautéed w/onions shiitake mushrooms roasted peppers and fresh basil in a light white wine cream sauce*
Boneless Roasted Chicken *with either Cacciatore or White Wine Lemon sauce*
NY Strip Giambotta *w/ mushrooms onions and peppers served hot or sweet over roasted potatoes*

Dessert

Fresh Fruit Platters

Add Sheet Cake or Mini Italian Pastries - \$5.00 per person

Raw Bar

Shrimp, Clams, Oysters, King Crab Legs and Lobster Meat
(Market Price)

Bar

Beer & wine Package 4-hour party / \$30 per person
Premium Open Bar Package 4-hour party / \$50
All Liquor packages come with cappuccino and espresso

Buona Sera Ristorante

\$80 per person family style

Antipasto - Choose one

Fresh greens prosciutto salami roasted peppers sun-dried tomatoes, etc.
Meat & Cheese Plate
Fruita Di Mare cold seafood salad with shrimp, clams, mussels, calamari and scallops

Appetizers - Choose Two

Fried Calamari Floured and deep fried
Asparagus wrapped in prosciutto with Reggiano parmesan cheese
Eggplant Rollatini stuffed with ricotta topped with marinara and melted mozzarella
Mozzarella Carrozza
Clams Oreganato
Clams Casino
Grilled Vegetable Platter Asparagus roasted peppers broccoli rabe eggplant and portabella mushroom

Pasta - Choose Two

Filet de Pomodoro *Fresh Italian Tomatoes sautéed in garlic oil and fresh basil served over penne with fresh mozzarella cheese topped with locatello romano*
Penne vodka *in a light tomato pancetta cream sauce*
TV Dinner *homemade Orchietta pasta served with fresh tomatoes garlic and sausage broccoli rabe and basil in garlic & oil*
Tortelloni Carbonara *homemade tortelloni in a pancetta cream sauce*
Broccoli Rabe with Penne *fresh broccoli rabe in garlic and oil over penne*

Entrees

Flounder Francaise *egg battered and sautéed in a white wine lemon butter sauce*
Boneless Roasted Chicken *with either Cacciatore or White Wine Lemon sauce*
Filet Mignon Corbetta *served with a port wine gorgonzola and portabella mushrooms*

Dessert

Fresh Fruit Platters

Add Sheet Cake or Mini Italian Pastries - \$5.00 per person

Raw Bar

Shrimp, Clams, Oysters, King Crab Legs and Lobster Meat
(Market Price)

Bar

Beer & wine Package 4-hour party / \$30 per person
Premium Open Bar Package 4-hour party / \$50
All Liquor packages come with cappuccino and espresso

Buona Sera Ristorante

\$110 per person family style

First Course - Choose One

Antipasto *Fresh greens prosciutto salami roasted peppers sun-dried tomatoes, etc.*

Meat & Cheese Plate

Fruita Di Mare *cold seafood salad with shrimp, clams, mussels, calamari and scallops*

Appetizers - Choose Three

Fried Calamari Floured and deep fried

Asparagus wrapped in prosciutto with Reggiano parmesan cheese

Eggplant Rollatini stuffed with ricotta topped with marinara and melted mozzarella

Mozzarella Carrozza

Clams Oreganato

Clams Casino

Grilled Vegetable Platter Asparagus roasted peppers broccoli rabe eggplant and portabella mushroom

Filet Mignon Braciolo

Prosciutto Stuffed with goat cheese and finished with a cashew pesto

Pasta - Choose Two

Filet de Pomodoro *Fresh Italian Tomatoes sautéed in garlic oil and fresh basil served over penne with fresh mozzarella cheese topped with locatello romano*

Penne vodka *in a light tomato pancetta cream sauce*

TV Dinner *homemade Orchietta pasta served with fresh tomatoes garlic and sausage broccoli rabe and basil in garlic & oil*

Tortelloni Carbonara *homemade tortelloni in a pancetta cream sauce*

Broccoli Rabe with Penne *fresh broccoli rabe in garlic and oil over penne*

Gnocchi *served with fresh porcini mushrooms in a cognac cream sauce*

Shrimp & Scallops *served in a tomato basil cream sauce over penne pasta*

Jumbo Rigatoni Piedmontese *aged Piedmont Beef peas in a cognac cream sauce*

Entrees

Halibut Bordetto *sautéed in a clam broth served with whole clams over arugula*

Boneless Roasted Chicken *with either Cacciatore or White Wine Lemon sauce*

Filet Mignon Au Poivre *peppercorn encrusted in cognac cream sauce*

Lamb Chops Corbetta *single cut served with port wine gorgonzola and portabella mushrooms*

Dessert

Mini Italian Pastries or Sheet Cake

Raw Bar

Shrimp, Clams, Oysters, King Crab Legs and Lobster Meat
(Market Price)

Bar

Beer & wine Package 4-hour party / \$30 per person

Premium Open Bar Package 4-hour party / \$50

All Liquor packages come with cappuccino and espresso

