

Buona Sera

FAMILY STYLE MENU

\$65

PER PERSON · FAMILY STYLE

ANTIPASTO

Fresh greens, prosciutto, salami, roasted peppers, sun-dried tomatoes & more

APPETIZERS

CHOOSE TWO

Fried Calamari floured & deep fried

Asparagus wrapped in prosciutto with Reggiano Parmesan cheese

Eggplant Rollatini stuffed with ricotta, topped with marinara & melted mozzarella

Mozzarella in Carrozza

Clams Oreganato

Clams Casino

PASTA

CHOOSE TWO

Filetto di Pomodoro fresh Italian tomatoes sautéed in garlic oil & fresh basil over penne with fresh mozzarella, topped with Locatelli Romano

Penne Vodka in a light tomato pancetta cream sauce

TV Dinner homemade orecchiette with fresh tomatoes, garlic, sausage, broccoli rabe & basil in garlic & oil

Tortelloni Carbonara homemade tortelloni in a pancetta cream sauce

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

ENTRÉES

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 & peppers, served hot or sweet over roasted potatoes

DESSERT

Fresh Fruit Platters

Add Sheet Cake or Mini Italian Pastries — \$10 per person

RAW BAR

Shrimp, Clams, Oysters, King Crab Legs & Lobster Meat — Market Price

BAR

Beer & Wine Package, 4-hour party — \$35 per person · Premium Open Bar Package, 4-hour party — \$60 per person

All liquor packages come with cappuccino & espresso

Buona Sera

FAMILY STYLE MENU

\$80

PER PERSON · FAMILY STYLE

ANTIPASTO

Fresh greens, prosciutto, salami, roasted peppers, sun-dried tomatoes & more

APPETIZERS

CHOOSE TWO

Fried Calamari floured & deep fried

Asparagus wrapped in prosciutto with Reggiano Parmesan cheese

Eggplant Rollatini stuffed with ricotta, topped with marinara & melted mozzarella

Mozzarella in Carrozza

Clams Oreganato

Clams Casino

PASTA

CHOOSE TWO

Filetto di Pomodoro fresh Italian tomatoes sautéed in garlic oil & fresh basil over penne with fresh mozzarella, topped with Locatelli Romano

Penne Vodka in a light tomato pancetta cream sauce

TV Dinner homemade orecchiette with fresh tomatoes, garlic, sausage, broccoli rabe & basil in garlic & oil

Tortelloni Carbonara homemade tortelloni in a pancetta cream sauce

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

ENTRÉES

Salmon De Carlo fresh salmon sautéed with onions, shiitake mushrooms, roasted peppers & fresh basil in a light white wine cream sauce

Boneless Roasted Chicken with either Cacciatore or White Wine Lemon sauce

NY Strip Giambotta with mushrooms, onions & peppers, served hot or sweet over roasted potatoes

DESSERT

Fresh Fruit Platters

Add Sheet Cake or Mini Italian Pastries — \$10 per person

RAW BAR

Shrimp, Clams, Oysters, King Crab Legs & Lobster Meat — Market Price

BAR

Beer & Wine Package, 4-hour party — \$35 per person · Premium Open Bar Package, 4-hour party — \$60 per person

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Buona Sera

FAMILY STYLE MENU

\$100

PER PERSON · FAMILY STYLE

ANTIPASTO

CHOOSE ONE

Antipasto *fresh greens, prosciutto, salami, roasted peppers, sun-dried tomatoes & more*

Meat & Cheese Plate

Frutti di Mare *cold seafood salad with shrimp, clams, mussels, calamari & scallops*

APPETIZERS

CHOOSE TWO

Fried Calamari *floured & deep fried*

Asparagus *wrapped in prosciutto with Reggiano Parmesan cheese*

Eggplant Rollatini *stuffed with ricotta, topped with marinara & melted mozzarella*

Mozzarella in Carrozza

Clams Oreganato

Clams Casino

Grilled Vegetable Platter *asparagus, roasted peppers, broccoli rabe, eggplant & portabella mushroom*

PASTA

CHOOSE TWO

Filetto di Pomodoro *fresh Italian tomatoes sautéed in garlic oil & fresh basil over penne with fresh mozzarella, topped with Locatelli Romano*

Penne Vodka *in a light tomato pancetta cream sauce*

TV Dinner *homemade orecchiette with fresh tomatoes, garlic, sausage, broccoli rabe & basil in garlic & oil*

Tortelloni Carbonara *homemade tortelloni in a pancetta cream sauce*

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

ENTRÉES

Flounder Francaise *egg battered & 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 & portabella mushrooms*

DESSERT

Fresh Fruit Platters

Add Sheet Cake or Mini Italian Pastries — \$10 per person

RAW BAR

Shrimp, Clams, Oysters, King Crab Legs & Lobster Meat — Market Price

BAR

Beer & Wine Package, 4-hour party — \$35 per person · Premium Open Bar Package, 4-hour party — \$60 per person

All liquor packages come with cappuccino & espresso

Buona Sera

FAMILY STYLE MENU

\$135

PER PERSON · FAMILY STYLE

FIRST COURSE

CHOOSE ONE

Antipasto *fresh greens, prosciutto, salami, roasted peppers, sun-dried tomatoes & more*

Meat & Cheese Plate

Frutti di Mare *cold seafood salad with shrimp, clams, mussels, calamari & scallops*

APPETIZERS

CHOOSE THREE

Fried Calamari *floured & deep fried*

Asparagus *wrapped in prosciutto with Reggiano Parmesan cheese*

Eggplant Rollatini *stuffed with ricotta, topped with marinara & melted mozzarella*

Mozzarella in Carrozza

Clams Oreganato

Clams Casino

Grilled Vegetable Platter *asparagus, roasted peppers, broccoli rabe, eggplant & portabella mushroom*

Filet Mignon Braciola

Prosciutto *stuffed with goat cheese, finished with a cashew pesto*

PASTA

CHOOSE TWO

Filetto di Pomodoro *fresh Italian tomatoes sautéed in garlic oil & fresh basil over penne with fresh mozzarella, topped with Locatelli Romano*

Penne Vodka *in a light tomato pancetta cream sauce*

TV Dinner *homemade orecchiette with fresh tomatoes, garlic, sausage, broccoli rabe & basil in garlic & oil*

Tortelloni Carbonara *homemade tortelloni in a pancetta cream sauce*

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

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

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

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

ENTRÉES

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 a cognac cream sauce*

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

DESSERT

Mini Italian Pastries or Sheet Cake

RAW BAR

Shrimp, Clams, Oysters, King Crab Legs & Lobster Meat — Market Price

BAR

Beer & Wine Package, 4-hour party — \$35 per person · Premium Open Bar Package, 4-hour party — \$60 per person

All liquor packages come with cappuccino & espresso