

## Package 1 \$44.95\*

### ANTIPASTO

(INDIVIDUALLY PLATED)

#### Caprese

Fresh Mozzarella / Vine-Ripe Tomato / Basil  
Extra Virgin Olive Oil / Balsamic Infusion

AND

#### Frutta Di Mare

Baked Clams / Fried Calamari

### PASTA

(GUEST CHOICE OF ONE)

#### Penne Filetto Pomodoro

Plum Tomatoes / Prosciutto / Onions / White Wine

#### Penne Ala Vodka

Tomato Sauce / Cream / Basil / Parmesan  
Touch of Vodka

### ENTRÉES

(GUEST CHOICE OF ONE)

#### Salmon Tre Colori

Grilled Filet of Salmon / Yellow, Green and Red Peppers  
Lemon Garlic White Wine Sauce

#### Vitello Marsala

Pounded Milk-Fed Veal / Sautéed Wild Mushrooms  
Marsala Wine Sauce

#### Costaletta Di Maiale Al Inferno

Grilled Marinated Pork Chop / Hot and Sweet Cherry Peppers  
Kalamata Olives / White Wine Sauce

#### Pollo Francese

Egg-Battered Sautéed Fried Chicken Cutlet  
Lemon / Parsley / White Wine Sauce

All Entrées Served with Potato and  
Vegetable of the Day

Unlimited Soda and Juice,  
American Coffee or Tea

## Package 2 \$54.95\*

### ANTIPASTO

(INDIVIDUALLY PLATED)

#### Antipasti Caldi

Baked Clams / Shrimp / Eggplant  
Mozzarella in Carrozza / Fried Calamari

### PASTA

(GUEST CHOICE OF ONE)

#### Penne Filetto Pomodoro

Plum Tomatoes / Prosciutto / Onions / White Wine

#### Penne Ala Vodka

Tomato Sauce / Cream / Basil / Parmesan  
Touch of Vodka

#### Fusilli Alla Barese

Sweet Italian Sausage / Sautéed Broccoli Rabe  
Cherry Tomatoes / Garlic and Extra Virgin Olive Oil

### ENTRÉES

(GUEST CHOICE OF ONE)

#### Salmon Livornese

Olives, Shallots, Tomato Sauce

#### Vitello Marsala

Pounded Milk-Fed Veal / Sautéed Wild Mushrooms  
Marsala Wine Sauce

#### Costaletta Di Maiale Al Inferno

Grilled Marinated Pork Chop / Hot and Sweet Cherry Peppers  
Kalamata Olives / White Wine Sauce

#### Pollo Francese

Egg-Battered Sautéed Chicken Cutlet  
Lemon / Parsley / White Wine Sauce

#### Bisteca Au Poivre

Black Angus Sirloin Steak / Green Peppercorns  
Cognac Flambé Sauce

All Entrées Served with Potato and Vegetable of the Day

Unlimited Soda and Juice, American Coffee, Tea,  
Espresso or Cappuccino

## Package 3 \$94.95\*

### ANTIPASTO

(INDIVIDUALLY PLATED)

#### Antipasti Caldi

Baked Clams / Fried Calamari / Mozzarella in Carrozza

AND

#### Caprese

Fresh Mozzarella / Vine-Ripe Tomato / Basil  
Extra Virgin Olive Oil / Balsamic Infusion

AND

#### Mussels Marinara

PEI Mussels / White Wine / Fresh Tomato Sauce

### PASTA

(GUEST CHOICE OF ONE)

#### Risotto Frutta Di Mare

Arborio Rice / Mixed Seafood

#### Pappardelle

Flat Ribbon Pasta / Mushroom-Cognac-Truffle Sauce

#### Fusilli Alla Barese

Sweet Italian Sausage / Sautéed Broccoli Rabe  
Cherry Tomatoes / Garlic and Extra Virgin Olive Oil

### SALAD

(GUEST CHOICE OF ONE)

#### Insalata Della Casa

Baby Greens / Tomatoes / Cucumber / Carrots  
Onions / Balsamic Vinegar / Olive Oil

#### Insalata Cesare

Hearts of Romaine / Shaved Parmigiano Reggiano  
White Anchovies / Garlic Croutons

### INTERMEZZO

Housemade Lemon Sorbet Showered with Sparking Rosé

### ENTRÉES

(GUEST CHOICE OF ONE)

#### Pollo Francese

Egg-Battered Sautéed Chicken Cutlet  
Lemon / Parsley / White Wine Sauce

#### Vitello Marsala

Pounded Milk-Fed Veal / Sautéed Wild Mushrooms  
Marsala Wine Sauce

#### Vitello Alla Griglia

Grilled Veal Chop / Mushrooms / Onions

#### Red Snapper Marrechiere

White Wine / Garlic / Fresh Oregano / Mussels / Clams  
Plum Tomato Sauce / Preserved Lemon

#### Surf N' Turf

Grilled Filet Mignon / Lobster Tail

Unlimited Soda, Coffee, Tea, Espresso or Cappuccino

*Private Room*  
*For All of Your Events*

Birthdays  
Baptisms  
Communions  
Graduations  
Showers

Unlimited

Wine & Domestic Beer \$ 15.00

Premium Bar \$ 35.00

All Prices Are Per Person  
3 to 4-Hour Affair

\* Plus 8.625% Tax & 20% Gratuity



*Party*  
*Menus*

159 Sunrise Highway  
Lynbrook, NY 11563

(516) 837-9016