

*Package 1 - \$45.95**

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)

Salmone Tre Colori

Grilled Filet of Salmon / Yellow, Green & 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 & 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
& Vegetable of the Day

Unlimited Soda & Juice,
American Coffee or Tea

*Plus 8.625% Tax & 20% Gratuity

*Package 2 - \$55.95**

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 & 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 & Sweet Cherry Peppers
Kalamata Olives / White Wine Sauce

Pollo Francese

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

Bistecca Au Poivre

Black Angus Sirloin Steak / Green Peppercorns
Cognac Flambé Sauce

All Entrées Served with Potato
& Vegetable of the Day

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

*Plus 8.625% Tax & 20% Gratuity

*Package 3 - \$99.95**

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 & 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

House-made Lemon Sorbet Showered with Sparkling Rosé

ENTRÉES

(Guest Choice of One)

Pollo Francese

Egg-battered Sautéed Fried 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

*Plus 8.625% Tax & 20% Gratuity