

Private Room
For All of Your Events

Birthdays
Baptisms
Communions
Graduations
Showers
etc...

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

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(516) 837-9016

Package 1 \$49.95*

ANTIPASTO

(INDIVIDUALLY PLATED)

Baked Clams / Caprese Salad
Stuffed Mushrooms

PASTA

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

Costoletta 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

* Plus 8.625% Tax & 20% Gratuity

Package 2 \$59.95*

ANTIPASTO

(INDIVIDUALLY PLATED)

Baked Clams / Shrimp / Eggplant
Mozzarella in Carozza / 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 Livornese

Olives, Shallots, Tomato Sauce

Vitello Marsala

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

Costoletta 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

* Plus 8.625% Tax & 20% Gratuity

Package 3 \$99.95*

ANTIPASTO

(INDIVIDUALLY PLATED)

Baked Clams / Fried Calamari / Mozzarella in Carozza
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

SALAD

(GUEST CHOICE OF ONE)

Insalata Della Casa

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

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

Grilled Filet Mignon

Au Poivre Sauce

Unlimited Soda, Coffee, Tea, Espresso or Cappuccino

* Plus 8.625% Tax & 20% Gratuity