

# SALADS & COLD PLATTERS SALADS & COLD PLATTERS SALADS & COLD PLATTERS

## ARUGALA SALAD

fresh baby arugala, cranberries, tangerines, and walnuts topped with our homemade balsamic vinaigrette. – \$25.00---\$50.00

## HOUSE SALAD

Mixed lettuce, garden grape tomato, cucumber, and black olives served with our homemade Italian dressing. – \$20.00---\$40.00

## SPECIAL HOUSE SALAD

mixed lettuce, garden grape tomato, cucumber, black olives, red onions, roasted peppers, and boccancino served with your choice of our homemade vinaigrette. – \$35.00---\$70.00

## CAESAR SALAD

fresh romaine, tossed with grated Pecorino Romano cheese, croutons, served with our homemade classical cream caesar dressing. – \$25.00---\$50.00

## CHOPPED CUCUMBER SALAD

mixed greens with grape tomatoes, roasted peppers, red onions, cucumber and crumbled gorgonzola. – \$35.00-\$45.00

## AVOCADO SALAD

mixed greens with avocado slices, roasted peppers, cherry tomatoes and fresh herbs. – \$35.00-\$45.00

## SPINACH SALAD

baby spinach, bacon, fresh mushrooms, red onions, hard boiled egg, served with our homemade dijon balsamic vinaigrette. – \$35.00---\$70.00

## BEET SALAD

mixed greens, beets, red onions, gorgonzola cheese and sunflower seeds with balsamic vinaigrette. – \$35.00-\$65.00

## CHEF SALAD

fresh lettuce, tomato, cucumber, olives, peppers ham, turkey, provolone, american and salami – \$55.00-\$100.00

## SLICED TOMATO AND MOZZARELLA

sliced vine ripe tomato, topped with fresh mozzarella, fresh basil, garlic, oregano, and olive oil. – \$40.00---\$75.00

## ITALIAN COBB SALAD

romaine lettuce with grilled shrimp, bacon, grape tomatoes, corn, avocado and crumbled gorgonzola. – \$55.00-\$100.00

## TUSCAN SALAD

mixed greens with penne, roasted peppers, broccoli and grilled chicken tossed in balsamic vinaigrette. – \$45.00-\$85.00

## SEAFOOD SALAD

calamari, scungilli, shrimp, pulpo, with celery, red onions, cherry peppers, in our special authentic dressing(an old family recipe). – \$75.00---\$150.00

*All the above Salads can have the option of*

<i>Grilled Chicken</i>	<i>\$20---\$40</i>	<i>Roasted Peppers</i>	<i>\$10---\$15</i>
<i>Skirt Steak</i>	<i>\$20---\$40</i>	<i>Fresh Mozzarella</i>	<i>\$10---\$15</i>
<i>Grilled Shrimp</i>	<i>\$30---\$60</i>	<i>Feta Cheese</i>	<i>\$10---\$15</i>
<i>Grilled Salmon</i>	<i>\$30---\$60</i>	<i>Gorgonzola Cheese</i>	<i>\$10---\$15</i>
<i>Avocado Slices</i>	<i>\$10---\$20</i>		

## GRILLED VEGETABLE PLATTER

assorted vegetables grilled, seasoned with fresh herbs, oliveoil and balsamic vinegar. – \$35.00---\$70.00

## TOMATO BRUSCHETTA

grilled crostini topped with plum tomatoes, fresh basil, garlic and olive oil – \$45.00-\$85.00

## FRUIT PLATTER

assorted fresh fruit. – \$45.00-\$85.00

## CHEESE PLATTER

swiss, american, provolone, cheddar, fresh mozzarella and assorted olives – \$55.00-\$100.00

## FINGER SANDWICH PLATTER

assorted mini sandwiches: turkey & swiss, ham & american, salami & provolone. – \$45.00-\$85.00

## COLD SANDWICH PLATTER

assorted cold sandwiches – \$45.00-\$85.00

## WRAP SAMPLER

assorted wraps – \$55.00-\$100.00

## COLD ANTIPASTO PLATTER

salami, ham, prosciutto, sopersata, cappicollo, provolone, aurrichio, marinated mushrooms, eggplant, and mixed olives. – \$45.00---\$90.00

## SHRIMP COCKTAIL PLATTER

iced jumbo shrimp served with our special cocktail sauce and lemons.(50-100pcs) – \$80.00---\$155.00



## SPECIALTY HEROS

### ITALIAN COMBO

prosciutto, cappicola, sopressata, provolone, roasted peppers, lettuce and tomatoes with house dressing – \$18.00 per foot

### AMERICAN COMBO

turkey, salami, ham, american cheese, lettuce and tomato. mayo and mustard on the side – \$16.00 per foot

### CHICKEN CUTLET

chicken cutlet with fresh mozzarella, roasted peppers and vinaigrette – \$20.00 per foot

### MELANZANNE

fried eggplant, roasted peppers, and fresh mozzarella with balsamic vinaigrette – \$18.00 per foot

### VEGETARIAN

eggplant, zucchini, portobello mushrooms, carrots, roasted peppers, lettuce and tomato with balsamic vinaigrette. – \$16.00 per foot

## APPETIZERS

### GARLIC KNOTS

tied pizza dough with pecorino romano cheese and fresh garlic – \$25.00-\$50.00

### FOCACCIA

baked bread with tomato, fresh basil, garlic and herbs – \$35.00-\$65.00

### ARRANCINI

rice balls with sweet peas, chopped meat and mozzarella. – \$35.00-\$65.00

### FRIED RAVIOLI

breaded cheese ravioli fried and served with marinara sauce – \$30.00-\$60.00

### STUFFED MUSHROOMS

fresh stuffed mushrooms with capers anchovies and vegetables – \$45.00-\$95.00

## APPETIZERS

### MOZZARELLA STICKS

breaded mozzarella sticks.  
50 pcs. - 100 pcs. – \$50.00-\$90.00

### CHICKEN WINGS

fried chicken wings. choice of sauce - buffalo, mild, bbq, or plain  
40 pcs. - 80 pcs. – \$50.00-\$90.00

### CHICKEN FINGERS

boneless breaded chicken strips – \$40.00-\$75.00

### CHOPPED BAKED CLAMS

baked chopped clams, stuffed orreganato style. – \$35.00-\$65.00

### WHOLE BAKED CLAMS

whole baked clams, stuffed orreganato style. – \$50.00-\$90.00

### CLAMS CASINO

littlenecks stuffed with pimentos, anchovies, capers and fresh herbs – \$55.00-\$100.00

### FRIED CALAMARI

lightly battered calamari served with marinara sauce – \$40.00-\$85.00

### COCONUT SHRIMP

Jumbo Shrimps rolled in coconut flakes and fried. – \$60.00-\$120.00

### CRAB CAKES

fresh crab meat with assorted peppers, onions and fresh herbs. – \$50.00-\$95.00

## HOT TRAYS

### CHICKEN MARSALA

boneless chicken sautéed with sliced mushroom, Marsala wine sauce. – \$50.00----\$95.00

### CHICKEN PICCATA

boneless chicken sautéed with capers, mushrooms, and a lemon wine sauce. – \$50.00----\$95.00

### CHICKEN FRANCESE

boneless chicken with a lite batter, sautéed in a lemon, butter and wine sauce. – \$50.00----\$95.00

### CHICKEN PARMIGIANO

chicken cutlet breast served with our homemade tomato sauce and mozzarella cheese. – \$50.00----\$95.00

### CHICKEN CAPRICIOSA

chicken cutlets topped with bruschetta (chopped tomato, red onions, and tossed with our homemade dressing). – \$50.00----\$95.00

### CHICKEN RUSTICO

boneless chicken sautéed with peppers, potato, and italian sausage, in a teriyaki wine sauce. – \$55.00----\$100.00

### CHICKEN SCARPARIELLO

boneless chicken sautéed with mushrooms, pepperoncini (vinegar peppers) in a mildly spiced wine sauce. – \$50.00----\$95.00

### CHICKEN SCARPARIELLO WITH HOT SAUSAGE

boneless chicken and hot italian sausage, sautéed with pepperoncini (vinegar peppers) in a mildly spiced wine sauce. – \$55.00----\$100.00

### CHICKEN PRIMAVERA

boneless chicken and mixed vegetables sautéed in garlic and oil. – \$50.00-\$95.00

### CHICKEN CACCIATORE

boneless chicken with mushrooms, spiced tomato sauce. – \$50.00----\$95.00



## HOT TRAYS

### CHICKEN ALA SILVIO

boneless chicken sautéed with onions and peas in a delicious wine sauce. — \$50.00-\$95.00

### CHICKEN AND BROCCOLI

boneless chicken and fresh broccoli sautéed in garlic and oil. — \$50.00-\$90.00

### CHICKEN CONTADINA

chicken roasted in the oven with potato, sausage, and peppers. — \$55.00----\$110.00

### ROASTED CHICKEN

fresh chicken roasted, seasoned to perfection. — \$45.00----\$85.00

### GRILLED CHICKEN WITH VEGETABLES

grilled chicken, zucchini, carrots, portobello mushrooms, with balsamic glaze — \$35.00-\$70.00

### FRIED CHICKEN

Fried cut up whole chicken. — \$50.00-\$95.00

### POLLO GUISADO

boneless chicken pieces, carrots, potatoes and onions in a sofrito tomato sauce — \$50.00-\$95.00

### SHAKE AND BAKE PORK CHOPS

breaded pork chops, vinegar peppers and crispy potatoes in a garlic rosemary sauce. — \$60.00-\$110.00

### ROASTED PORK LOIN

boneless loin of pork, roasted in the oven with our delicious gravy. — \$50.00----\$95.00

### PERNIL

roasted pork shoulder cooked to perfection shredded by hand, topped with the crispy skin, and delicious gravy. — \$60.00----\$120.00

### SAUSAGE AND PEPPERS

sliced italian sausage sautéed with peppers, onions and tomato sauce. (can be made also white without sauce) — \$40.00----\$80.00

## HOT TRAYS

### MEATBALLS (ITALIAN STYLE)

meatballs with homemade tomato sauce — \$30.00-\$55.00

### PEPPER STEAK

sliced steak sautéed with onions, peppers, mushrooms, and plum tomato, in wine sauce. — \$65.00----\$125.00

### MIXED GRILL

grilled skirt steak, pork chops and sausage with garlic spinach. — \$75.00-\$145.00

### STIR FRY COMBO

choice of skirt steak & chicken or skirt steak & shrimp or chicken and shrimp in a teriyaki sauce with julienne vegetables. — \$75.00-\$145.00

### SKIRT STEAK

grilled skirt steak with caramelized onions and portobello mushrooms. — \$75.00-\$145.00

### EGGPLANT ROLLANTINO

eggplant rolled with mozzarella, ricotta, ham, and marinara sauce. — \$35.00-\$65.00

### EGGPLANT FONTINA

breaded eggplant stuffed with fontina cheese, proscuitto, topped with vodka sauce. — \$40.00-\$75.00

### EGGPLANT FIORENTINO

eggplant rolled with mozzarella, ricotta, spinach and marinara sauce. — \$35.00-\$65.00

### EGGPLANT PARMIGIANO

battered eggplant topped with our homemade tomato sauce and mozzarella cheese. — \$30.00-\$55.00

### VEAL MARSALA

veal medallions, served with sliced mushrooms, in marsala sauce. — \$65.00-\$125.00

### VEAL PARMIGIANO

breaded veal medallions. topped with our homemade tomato sauce and mozzarella cheese. — \$70.00-\$135.00

## HOT TRAYS

### VEAL FRANCESE

veal medallions lightly battered and sautéed in lemon, butter, and white wine. — \$70.00-\$135.00

### VEAL PICCATA

veal medallions sautéed with capers, mushrooms, and a lemon wine sauce. — \$65.00-\$125.00

### VEAL CAPRICIOSA

breaded veal medallions covered with chopped tomato, red onions, and fresh basil, in our homemade vinegrette — \$65.00-\$125.00

## SEAFOOD

### FRIED SHRIMP

breaded shrimp with tartar sauce — \$55.00-\$105.00

### SHRIMP ORREGANATO

baked butterflied shrimp with fresh herbs and breadcrumbs — \$55.00-\$105.00

### SHRIMP PARMAGIANO

breaded shrimp topped with homemade tomato sauce and mozzarella cheese — \$65.00-\$115.00

### STUFFED SHRIMP

shrimp stuffed with crabmeat — \$95.00-\$185.00

### MUSSELS

sautéed in marinara or white wine sauce — \$40.00-\$75.00

### FILET OF SOLE

fried, broiled or marechiara — \$80.00-\$155.00

### SALMON FIORENTINO

grilled salmon with spinach, cherry tomatoes, fresh herbs in wine sauce — \$85.00-\$165.00

### ZUPPA DI PESCE

shrimp, calamari, clams, mussels & scungilli in a marinara sauce — \$90.00-\$175.00

### SEAFOOD PAELLA

yellow rice with shrimp, clams, mussels, calamari, scallops, chicken, sausage, roasted peppers and onions — \$65.00-\$125.00



## PASTAS

### BAKED ZITI

baked ziti with homemade tomato sauce topped with mozzarella – \$30.00-\$55.00  
~ with ricotta cheese additional \$5.00-\$10.00 ~

### RAVIOLI

ravioli stuffed with cheese – \$35.00-\$65.00

### LASAGNA MEAT

lasagna stuffed with ricotta topped with meat sauce and mozzarella. – \$35.00-\$65.00

### PASTA BOLOGNESE

meat sauce over choice of spaghetti, rigatoni, or penne – \$40.00-\$75.00

### STUFFED SHELLS

stuffed shells filled with cheese – \$35.00-\$65.00

### PENNE AL LA VODKA

penne pasta with a pink cream sauce – \$35.00-\$65.00

### RIGATONI FILETTO DI POMODORI

fresh plum tomatoes with onions and proscuitto served over rigatoni. – \$30.00-\$55.00

### RIGATONI PRIMAVERA

mixed seasonal vegetables, garlic and oil with fresh romano cheese – \$35.00-\$70.00

### TORTELLINI CARBONARA

fresh tortellini sautéed with bacon, piementos, olives in a cream sauce topped with pecorino romano cheese. – \$40.00-\$75.00

### FUSILLI PESTO

served in pesto cream sauce – \$35.00-\$70.00

### FARFALLE PROVINCIALE

bow tie pasta topped with eggplant, tomato, and boccancino in a garlic and oil sauce – \$35.00-\$65.00

## PASTAS

### ORECCHIETTE WITH BROCCOLI RABE

hat shaped pasta with broccoli rabe, ground sausage, garlic and oil. – \$55.00-\$100.00

### RIGATONI CALABRIA

fresh shallots, plum tomatoes, mini sausage meatballs and fresh basil. – \$45.00-\$85.00

## SIDES

### FRENCH FRIES

straight cut fries – \$25.00-\$45.00

### POTATO CROQUETTES

40 pcs. - 80 pcs. – \$35.00-\$65.00

### BROCCOLI

\$35.00-\$65.00

### BROCCOLI RABE

\$40.00-\$75.00

### STRING BEANS

\$40.00-\$75.00

### SPINACH

\$25.00-\$50.00

### CORN ON THE COB

\$20.00-\$40.00

### ESCAROLE

\$35.00-\$65.00

### ESCAROLE WITH BEANS

\$40.00-\$75.00

### VEGETABLE MEDLEY

\$25.00-\$50.00

### ROASTED POTATOES

\$35.00-\$65.00

## SIDES

### GARLIC MASHED POTATOES

\$30.00-\$60.00

### TOSTONES OR MADUROS

fried green or sweet plantains – \$35.00-\$65.00

### RICE (YELLOW)

yellow rice with vegetables – \$25.00-\$50.00

### RICE (ITALIAN STYLE)

rice cooked italian style with roasted peppers and sweet peas. – \$25.00-\$50.00

### RICE WITH BEANS

rice with black beans – \$30.00-\$55.00

## DESSERTS

### TIRAMISU

\$45.00

### COOKIE PLATTERS

\$15.00 per lb

### MINI PASTRIES

\$20.00 per lb

### MINI CANNOLI PLATTERS

\$13.00 per lb

### NAPOLEON AND SHEET CAKES

P/A



## BREAKFAST PACKAGES

### CONTINENTAL BREAKFAST

bagels, muffins & croissants – \$6.00 per person

~ Includes butter, cream cheese, jelly, juice and paper goods

20 person min. ~

### HOT BREAKFAST

bagels, french toast, scrambled eggs, bacon, sausage & home fries – \$10.00 per person

~ Includes butter, cream cheese, syrup, jelly, juice and paper goods

20 person min. ~

### HOT CONTINENTAL BREAKFAST

bagels, muffins, croissants, french toast, scrambled eggs, bacon, sausage & home fries – \$12.00 per person

~ Includes butter, cream cheese, syrup, jelly, juice and paper goods

20 person min. ~

### BREAKFAST ADD-ONS

with fruit trays - additional \$2.00 per person

with coffee / tea - additional \$2.00 per person

with assorted pastries / cookie platters - additional \$2.00 per person

~ with coffee/ tea setup includes milk, sugar, cups and stirrers. ~

## OFFICE LUNCH PACKAGES

### LUNCH PACKAGE 1

assorted flatbreads - assorted wraps -

choice of salad - fruit salad – \$15.00 per person

~ dressings, soda, and paper goods

10 person min. ~

### LUNCH PACKAGE 2

one pasta selection - one chicken selection -

assorted wraps or flatbreads - choice of salad -

fruit salad – \$16.00 per person

~ dressings, soda and paper goods

10 person min. ~

### VEGETARIAN LUNCH

rice balls - fusilli pesto or penne primavera -

eggplant parmigiana or rollantini -

choice of salad - fruit salad – \$17.00 per person

~ dressings, soda and paper goods

10 person min. ~

### EXECUTIVE LUNCH

one pasta selection - one chicken selection -

one stir fry selection - choice of salad -

fruit salad – \$20.00 per person

~ dressings, soda and paper goods

10 person min. ~

### SEAFOOD LUNCH

paella - shrimp scampi -

penne with shrimp sauce - choice of salad

- fruit salad – \$25.00 per person

~ dressings, soda and paper goods

10 person min. ~

## COCKTAIL PARTY

### APPETIZERS

(STATION OR PASSED HORS D'OEUVRES)

(Choice of 4)

fresh mozzarella & tomato - cold antipasto station -

baked clams - fried calamari - salmon crustard -

bruschetta - rice balls - eggplant rollantino -

buffalo wings - pigs in a blanket – \$25.00 & up per person

~ 40 person min. ~

**BEVERAGE / DESSERT  
(ADD ON TO COCKTAIL PARTY)**

coffee - tea - espresso -

cannolis - cookies – \$30.00 & up per person

~ 40 person min. ~

*Packages Do Not include: alcohol, cake, decorations, music and valet parking.*

*20% Service Charge and Sales Tax will be added to all packages.*



## BANQUET BUFFET

### SERVED BUFFET STYLE

includes soft drinks – \$50.00 per person  
~ 40 person min. ~

### COLD ANTIPASTO STATION

fresh mozzarella & tomato - bruschetta - roasted peppers -  
olives - assorted cheeses - homemade focaccia

### HOT ANTIPASTO STATION

(choose three)  
baked clams - fried calamari -  
eggplant rollantino -stuffed mushrooms

### PASTA STATION

(choose two)  
penne ala vodka - rigatoni filetto - ravioli -  
orecchietti broccoli rabe & sausage -  
linguini with clam sauce (red or white) -  
rigatoni bolognese - lasagna

### ENTRÉE STATION

(choose three)  
chicken parmigiano - shrimp scampi - veal piccata -  
veal marsala - chicken scarpariello - filet orreganato -  
veal capriciosa - roasted pork loin - shrimp orreganato -  
chicken francese  
~ complimented with roasted potatoes and vegetable rice ~

### DESSERT STATION

coffee - tea - espresso -  
fresh fruit - pastries

## SILVER PACKAGE

### MONDAY - FRIDAY (LUNCH ONLY)

served family style  
includes soft drinks – \$25.00 per person  
~ 15 person min. for dining room  
40 person min. for banquet hall ~

### FIRST COURSE

bruschetta - mixed green salad

### SECOND COURSE

(choose two)  
penne ala vodka - rigatoni filetto -  
orecchiette broccoli rabe & sausage -  
farfalle with broccoli, garlic & oil

### THIRD COURSE

(choose two)  
chicken parmigiano - veal portabella - veal marsala -  
chicken scarpariello - filet orreganato - chicken francese -  
roasted pork loin  
~ complimented with roasted potatoes & vegetable medley or string beans ~

### FOURTH COURSE

coffee - tea - espresso - cookies

## GOLD PACKAGE

### SERVED FAMILY STYLE

includes soft drinks – \$40.00 per person  
~ 40 person min. ~

### FIRST COURSE

(choose three)  
bruschetta - cold antipasto - fresh mozzarella and tomato -  
baked chopped clams - eggplant rollantino - fried calamari -  
calamari scarpariello - stuffed mushrooms

### SECOND COURSE

(choose two)  
penne ala vodka - rigatoni filetto -  
orecchiette broccoli rabe & sausage -  
farfalle provinciale - rigatoni bolognese -  
orecchiette toscana

### THIRD COURSE

caesar salad or house salad

### FOURTH COURSE

(choose two)  
chicken parmigiano - veal capriciosa - veal marsala -  
chicken scarpariello - filet orreganato - chicken francese -  
roasted pork loin - shrimp orreganato - veal sorrentino  
~ complimented with roasted potatoes & vegetable medley or string beans ~

### FIFTH COURSE

coffee - tea - espresso - cookies - cannolis

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*Upgrade Your Event by Adding a Carving Station or Passed Hors D'Oeuvres  
20% Service Charge and Sales Tax will be added to all packages.*



## PLATINUM PACKAGE

### SERVED FAMILY STYLE

includes soft drinks – \$55.00 per person  
~ 40 person min. ~

### FIRST COURSE

(choose four)

bruschetta - cold antipasto - fresh mozzarella and tomato -  
baked chopped clams - eggplant rollantino - fried calamari -  
calamari scarpariello - stuffed mushrooms

### SECOND COURSE

(choose two)

penne ala vodka - rigatoni filetto -  
orecchiette broccoli rabe & sausage -  
farfalle provinciale - rigatoni bolognese -  
orecchiette toscana

### THIRD COURSE

caesar salad or house salad

### FOURTH COURSE

(choose three)

chicken parmigiano - veal capriciosa - veal marsala -  
chicken scarpariello - filet orreganato - chicken francese -  
roasted pork loin - shrimp orreganato - veal sorrentino  
~ complimented with roasted potatoes & vegetable medley or string beans ~

### FIFTH COURSE

coffee - tea - espresso -  
fresh fruit - cookies - cannolis

## PARTY PACKAGE ADD-ONS

### WINE AND BEER PACKAGE

4 Hour House Wine and Beer – \$10.00 per person

### OPEN BAR PACKAGE

4 Hour Premium Open Bar – \$18.00 per person

### CARVING STATION

Consult banquet manager for options and pricing.

### PASSED HORS D'OEUVRES

Consult banquet manager for options and pricing.

### VALET PARKING

\$125.00 per event

### RECOMMENDATIONS

We do not supply the following but are happy  
to make recommendations for your event.

~ DJ or Live band - Entertainment for Kids -  
Flower Centerpieces - Decorations -  
Cotton Candy & Popcorn Machines -  
Oldies Performers - Balloons

~

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