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## Standard Menu

### Starter (select one)

#### **Caprese**

Fresh mozzarella, vine ripe tomato, basil oil, oregano

#### **Caprino**

Baby arugula, toasted pistachio nuts, fresh goat cheese, raspberry vinaigrette

#### **Cold Antipasto (+3)**

Chef's selection of imported cured meat, cheeses and vegetables

### Pasta (select one)

#### **Rigatoni Pomodoro Fresco**

Homemade plum tomato sauce

#### **Penne con Pesto (+2)**

Basil pesto, sun dried tomatoes, light cream

#### **Fusilli al Funghetto (+2)**

Corkscrew pasta, exotic mushrooms, garlic and x-virgin olive oil

### Entrée (host choice of 3 offerings)

#### **Pollo con Asparagi**

Breast of chicken, asparagus, red bell pepper, dry white wine sauce

#### **Vitello con Funghi**

Roasted loin of veal, exotic mushrooms, Madera wine sauce

#### **Trancio di Salmone**

Seared center cut Atlantic salmon, capers, white wine lemon sauce

#### **Sogliola Oreganata (+3)**

Lightly breaded and baked filet of sole

#### **Contro Filetto (+6)**

Grilled sirloin steak, sliced, Barolo wine reduction

### Family Style Platters (host choice of)

#### **Calamari Fritti (+4)**

Pan fried domestic calamari, spicy red sauce

#### **Vongole Gratinata (+4)**

Baked little neck clams oreganata

#### **Rollatini (+3)**

Baked eggplant, ricotta, mozzarella, tomato sauce

#### **Margherita Pizza (+3)**

Wood oven pizza, fresh mozzarella, tomato sauce, basil

#### **Insalata di Mare (+6)**

Seasonal seafood salad - calamari, bay scallops, shrimp, lemon scented oil

### *Includes Soda, Coffee, Tea & Occasion Cake*

\$38 per person Tax and Service Charge Additional - Available Daily

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## Premium Menu

### Starter (select one)

#### **Prosciutto e Melone**

Sliced Prosciutto di Parma and Fresh Melon

#### **Cold Antipasto**

Chef's cold selection of imported cured meat, cheeses and vegetables

### Pasta (select one)

#### **Penne con Pesto**

Basil pesto, sun dried tomatoes, light cream

#### **Fusilli al Funghetto**

Corkscrew pasta, exotic mushrooms, garlic and x-virgin olive oil

#### **Risotto Frutta di Mare (+2)**

Arborio rice, shelled shrimp and scallops

### Entrée (guest choice of)

#### **Pollo Arrostito**

Oven roasted breast of chicken, marscapone, gorgonzola, dry porcini, white wine

#### **Vitello Tartufo Nero**

Roasted loin of veal, black truffle, brandy and veal jus reduction

#### **Dentice Acqua Pazza**

Seared red snapper, grape tomatoes, scallions, fresh herbs  
and

#### **Agnello**

Roasted rack of lamb, red wine and balsamic vinegar reduction

or

#### **Filetto di Manzo**

Grilled beef tenderloin, butcher cut black pepper crusted, honey mustard gravy

### Family Style Platters (host choice of)

#### **Calamari Fritti (+4)**

Pan fried domestic calamari, spicy red sauce

#### **Vongole Gratinata (+4)**

Baked little neck clams oreganata

#### **Rollatini (+4)**

Baked eggplant, ricotta, mozzarella, tomato sauce

#### **Margherita Pizza (+3)**

Wood oven pizza, fresh mozzarella, tomato sauce, basil

#### **Insalata di Mare (+6)**

Seasonal seafood salad - calamari, bay scallops, shrimp, lemon scented oil

### *Includes Soda, Coffee, Tea & Occasion Cake*

\$58 per person Tax and Service Charge Additional - Available Daily

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## Luncheon Menu

### Starter (select one)

#### **Della Casa**

Field greens, red and yellow grape tomatoes, balsamic herb dressing

#### **Caprese (+2)**

Fresh mozzarella, vine ripe tomato, basil oil, oregano

#### **Cold Antipasto (+4)**

Imported cured meat and cheeses with olives

### Entrée (host choice of 3 offerings)

#### **Rigatoni e Polpettine**

Small homemade meatballs, tomato sauce

#### **Penne Rigate**

Basil pesto, grilled chicken breast, sun dried tomatoes, light cream

#### **Fusilli Funghetto**

Corkscrew pasta, exotic mushrooms, garlic and x-virgin olive oil

#### **Pollo con Asparagi (+2)**

Breast of chicken, asparagus, red bell pepper, dry white wine sauce

#### **Trancio di Salmone (+3)**

Seared center cut Atlantic salmon, capers, dry white wine lemon sauce

### Family Style Platters (host choice of)

#### **Calamari Fritti (+4)**

Pan fried domestic calamari, spicy red sauce

#### **Vongole Gratinata (+4)**

Baked little neck clams oreganata

#### **Rollatini (+4)**

Baked eggplant, ricotta, mozzarella, tomato sauce

#### **Margherita Pizza (+3)**

Wood oven pizza, fresh mozzarella, tomato sauce, basil

#### **Insalata di Mare (+6)**

Seasonal seafood salad - calamari, bay scallops, shrimp, lemon scented oil

### *Includes Soda, Coffee, Tea & Tiramisu*

*Substitute Occasion Cake (+2)*

\$22 per person Tax and Service Charge Additional - Available Monday thru Friday 12-3pm

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## Weekday Menu

### Starter (select one)

#### **Della Casa**

Field greens, red and yellow grape tomatoes, balsamic herb dressing

#### **Caprese (+2)**

Fresh mozzarella, vine ripe tomato, basil oil, oregano

#### **Cold Antipasto (+4)**

Imported cured meat and cheeses with olives

### Pasta (select one)

#### **Rigatoni Pomodoro Fresco**

Homemade plum tomato sauce

#### **Penne con Pesto (+2)**

Basil pesto, sun dried tomatoes, light cream

#### **Fusilli al Funghetto (+2)**

Corkscrew pasta, exotic mushrooms, garlic and x-virgin olive oil

### Entrée (host choice of up to 3 offerings)

#### **Pollo con Asparagi**

Breast of chicken, asparagus, red bell pepper, dry white wine sauce

#### **Trancio di Salmone**

Seared center cut Atlantic salmon, capers, dry white wine lemon sauce

#### **Sogliola Oreganata (+3)**

Lightly breaded and baked filet of sole

#### **Vitello con Funghi (+3)**

Roasted loin of veal, exotic mushrooms, Madera wine sauce

#### **Contro Filetto (+6)**

Grilled sirloin steak, sliced, Barolo wine reduction

### Family Style Platters (host choice of)

#### **Calamari Fritti (+4)**

Pan fried domestic calamari, spicy red sauce

#### **Vongole Gratinata (+4)**

Baked little neck clams oreganata

#### **Rollatini (+4)**

Baked eggplant, ricotta, mozzarella, tomato sauce

#### **Margherita Pizza (+3)**

Wood oven pizza, fresh mozzarella, tomato sauce, basil

#### **Insalata di Mare (+6)**

Seasonal seafood salad - calamari, bay scallops, shrimp, lemon scented oil

### *Includes Soda, Coffee, Tea & Occasion Cake*

\$29 per person Tax and Service Charge Additional - Available Monday thru Thursday

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## Buffet Menu

### Starter

#### **Cold Antipasto Display**

Imported cured meat and cheeses with assorted vegetables and olives

### Salad (select one)

#### **Della Casa**

Field greens, red and yellow grape tomatoes, balsamic herb dressing

#### **Caprino (+2)**

Baby arugula, toasted pistachio nuts, fresh goat cheese, raspberry vinaigrette

### Additional Appetizers (select two)

#### **Calamari Fritti**

Pan fried domestic calamari, spicy red sauce

#### **Rollatini**

Baked eggplant, ricotta, mozzarella, tomato sauce

#### **Vongole Gratinata (+2)**

Baked little neck clams oreganata

#### **Insalata di Mare (+6)**

Seasonal seafood salad - calamari, bay scallops, shrimp, lemon scented oil

### Pasta (select two)

#### **Rigatoni Pomodoro Fresco**

Homemade plum tomato sauce

#### **Penne con Pesto**

Basil pesto, sun dried tomatoes, light cream

#### **Fusilli al Funghetto**

Corkscrew pasta, exotic mushrooms, garlic and x-virgin olive oil

### Entrée (select two)

#### **Pollo con Asparagi**

Breast of chicken, asparagus, red bell pepper, dry white wine sauce

#### **Trancio di Salmone**

Seared center cut Atlantic salmon, capers, dry white wine lemon sauce

#### **Vitello con Funghi (+3)**

Roasted loin of veal, exotic mushrooms, Madera wine sauce

#### **Contro Filetto (+6)**

Grilled sirloin steak, sliced, Barolo wine reduction

### *Includes Soda, Coffee, Tea & Occasion Cake*

\$40 per person Tax and Service Charge Additional - Available daily for 40 to 80 people

# *Banquet Menu Additions*

## *Passed Hors D'Oeuvres (+8)*

### **Risotto Bite**

Risotto ball, cheese, prosciutto and peas

### **Tapenade**

Black olive, capers and sundried tomato spread on a crostini

### **Quiche**

Vegetable and cheese tart

### **Bruschetta**

Tuscan bread, tomatoes, basil and EVOO

### **Sfogliatine**

Parmigiano Puff pastry

### **Caprese Skewer**

Fresh mozzarella, grape tomatoes, basil oil

### **Canape**

Goat cheese spread on a crostini with walnuts

### **Shrimp Cocktail (+2)**

Chilled jumbo shrimp, homemade cocktail sauce

### **Crab Cake (+2)**

Jumbo lump crabmeat, mustard sauce

## *Dessert Options*

**Espresso and Cappuccino (+2)**

**Fresh Fruit Platters (+3)**

**Mini Pastries (+3.<sup>50</sup>)**

**Cookie Trays (+3)**

**Designer Cakes (prices accordingly)**

## *Liquor Options*

**Champagne Toast (+2)**

**Unlimited Bottled Red and White Wine (+7)**

**Unlimited Bottled Wine and Beer (+10)**

**Top Shelf Open Bar (+20)**

*(see inclusion list)*

**Tab Bar**

*(by consumption)*

**Cash Bar**

*(cash and carry, guest's responsibility)*

## *Kid's Menu*

**Appetizer, Pasta, Chicken Fingers w/Fries,  
Cake and Soda**

Available for children ages up to 10 years old -

Starting at \$25 per child

## *Glatt Kosher Meal*

**Salad, Pasta, Chicken/Beef/Salmon Entrée  
and Dessert**

Must be ordered in advance –

\$50 per meal