

ANTIPASTI

{ HOT }

- MUSSELS** Crab Marinara / \$4.50 per person
- FRIED CRAB CAKE BALLS** Roasted Red Pepper Sauce / \$3.50 each
- ARANCINI DI RISO** Fried Risotto stuffed with Goat Cheese. Pomodoro Sauce / \$2.50 each
- SHRIMP SCAMPI** Garlic Lemon White Wine Sauce / \$4.50 per person
- MINI CRAB CAKES** Roasted Red Pepper Sauce / \$4.00 each
- SHRIMP or SCALLOPS** Breaded, Grilled, Garlic Lemon White Wine / \$4.00 each
- CRAB STUFFED MUSHROOMS** Roasted Red Pepper Sauce / \$2.50 each
- MUSHROOM RAVIOLI** Mushroom Cream Sauce / \$4.50 per person
- LOBSTER RAVIOLI** Sherry Cream Sauce / \$6.50 per person
- GRILLED CHICKEN MARSALA** Mushroom Marsala Sauce / \$3.50 per person
- GRILLED FILET MARSALA** Mushroom Marsala Sauce / \$4.50 each
- LAMB LOLLIPOPS** Bourbon Demi Glaze / \$4.50 each
- MINI MEATBALLS** Pomodoro Sauce / \$2.00 each
- BRUSCHETTA** Chef's Choice / \$2.50 per person

{ COLD }

- CAPRESE SKEWERS** Balsamic Glaze / \$2.50
- TAGLI MISTI PLATTER** Artisanal Meat & Cheese with Accompaniments / \$75 per 25 guests
- SHRIMP COCKTAIL** Cocktail Sauce / \$2.50 each
- ROASTED ASSORTED VEGETABLE PLATTER** Chef's Seasonal Selection / \$3.50 per person
- RAW VEGETABLE PLATTER** Gorgonzola Dip / \$3.00 per person
- FRUIT & ARTISANAL CHEESE PLATTER** Chef's Seasonal Selection / \$75 per 25 guests
- CAESAR SALAD** Parmesan, Croutons / \$3.00 per person

VENEZIA

\$35 per guest*

First Course

- select two -

Minestrone Soup

Hearty Italian Vegetable Soup

Caesar Salad

Romaine lettuce, house-made dressing, Parmigiano-Reggiano & Croutons

Wedge

Iceberg wedge, Roma tomatoes, gorgonzola, green onions, & bacon

Second Course

Mushroom Ravioli

Handmade pasta filled with Porcini, Cremini, Shitake, Portobello mushrooms and cheeses, tossed in a cream sauce

Chicken Marsala

Grilled chicken, topped with mushroom Marsala sauce, served with Broccolini & Mashed Potatoes

Trout

Breaded & grilled, topped with a lemon white wine caper sauce, served with Broccolini & Mashed Potatoes

Italian Fishery & Grill

All menus include a choice of water, soft drink, tea, or coffee
(*tax and gratuity not included)

**Menu offerings subject to change between date of booking & event date based on availability & seasonality.
Item changes will always be comparable.*

FIRENZE

\$45 per guest*

First Course

- select two -

Minestrone Soup

Hearty Italian Vegetable Soup

Crab Soup

Made In-house crab stock, succulent crabmeat, sherry, & cream

Caesar Salad

Romaine lettuce, house-made dressing, Parmigiano-Reggiano & Croutons

Wedge Salad

Iceberg wedge, Roma tomatoes, gorgonzola, green onions, & bacon

Second Course

- select three -

Mushroom Ravioli

Handmade pasta filled with Porcini, Cremini, Shitake, Portobello mushrooms and cheeses, tossed in a cream sauce

Chicken Marsala

Grilled chicken, topped with mushroom Marsala sauce, served with Broccoli & Mashed Potatoes

Trout

Breaded & grilled, topped with a lemon white wine caper sauce, served with Broccoli & Mashed Potatoes

Pork Chop Marsala

Grilled bone-in chop, topped with mushroom Marsala sauce, served with Broccoli & Mashed Potatoes

Shrimp & Scallops

Breaded & grilled, topped with lemon white wine sauce, served with Broccoli & Mashed Potatoes

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MILANO

\$55 per guest*

First Course

- select two -

Minestrone Soup

Hearty Italian Vegetable Soup

Crab Soup

Made In-house crab stock, succulent crabmeat, sherry, & cream

Caesar Salad

Romaine lettuce, house-made dressing, Parmigiano-Reggiano & Croutons

Wedge Salad

Iceberg wedge, Roma tomatoes, gorgonzola, green onions, & bacon

Italian Chopped Salad

Romaine lettuce, radicchio, garbanzo beans, salami, prosciutto, Roma tomatoes, red onion, mozzarella & provolone, in a balsamic vinaigrette

Second Course

- select three -

Mushroom Ravioli

Handmade pasta filled with Porcini, Cremini, Shitake, Portobello mushrooms and cheeses, tossed in a cream sauce

Chicken Marsala

Grilled chicken, topped with mushroom Marsala sauce, served with Broccolini & Mashed Potatoes

Trout

Breaded & grilled, topped with a lemon white wine caper sauce, served with Broccolini & Mashed Potatoes

Pork Chop Marsala

Grilled bone-in chop, topped with mushroom Marsala sauce, served with Broccolini & Mashed Potatoes

Shrimp & Scallops

Breaded & grilled, topped with lemon white wine sauce, served with Broccolini & Mashed Potatoes

Filet Marsala

Grilled filet, topped with mushroom Marsala sauce, served with Broccolini & Mashed Potatoes

Salmon

Grilled & topped with a basil tomato vinaigrette sauce, served with Broccolini & Mashed Potatoes

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