



Menu Served Family Style or Individually Plated

Appetizers:

on table upon guests arrival

Antipasta

Roasted Red Peppers, Imported Olives and Sharp Provolone Cheese

Pane

Warm Italian bread, garlic olive oil and parmesan cheese

Bruschetta

Roma tomatoes, aged balsamic, basil, garlic crostini

Enhancements:

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**Donna's Baked Meatballs**

*Simmered in marinara sauce, topped with romano cheese...+2.00/person*

**Charcuterie Tray**

*An array of cheeses, meats, fruits, jams, crackers and accompaniments, complete with edible flowers!...sm \$75 / lg\$100.00*

**Pancetta Dates**

*Dates wrapped in pancetta stuffed with gorgonzola cheese and drizzled with balsamic reduction... +2.00/person*

**Calamari**

*Crispy fried, paired with classic marinara sauce and lemon...+2.00/person*

**Caesar Salad**

*Romaine lettuce, fresh ground black pepper and house made croutons tossed with our cheesy Caesar dressing*

Entrée:

*Served family style or individually plated*

*Plated: Host choose one from each category to customize your menu for your guests to choose their entree on your special day*

*Family Style: Host choose one dish from each category to be served family style to your guests*

Chicken:

*Host choose one*

*\*can be upgraded to veal*

**Chicken Picatta (gluten free)**

In a white wine caper sauce, with lemon zest topped with fresh lemons

**Chicken Marsala**

**Chicken Parmigiana**

Crispy breaded chicken topped with mozzarella cheese & marinara sauce

**Chicken Val'Dasta (gluten free)**

Pan seared chicken breast topped with prosciutto di Parma, sauteed spinach and mozzarella cheese in a mushroom marsala sauce

Pasta:

*Host Choose One:*

**Rigatoni Abruzzi**

Rigatoni pasta in marinara sauce topped with fresh ricotta and basil... delicious and light!

**Penne Bolognese**

Sauteed ground beef, mushroom, marinara sauce, dash of cream

**Rigatoni Agli Olio**

Sweet Italian sausage, broccoli rabé, roasted red peppers, roasted garlic sauce topped with shaved reggiano cheese

**Grilled Vegetable Lasagna (gluten free and vegetarian) - included**

Grilled eggplant, zucchini, asparagus, roasted red peppers and portabella mushroom layered with sweet potato risotto. Marinara sauce and melted mozzarella cheese

We recommend including the vegetable lasagna on your custom menu to account for your guests potential dietary needs

**Dessert**  
served family style

Trays of our famous grandoms cakes, cannolis, and Italian cookies

Coffee, tea

**45.00 per person, plus tax**

\$200 deposit

\$150 server fee/20 guests

*Please notify the restaurant two days prior on your final guest count. You will be charged for the amount of guests reserved after confirmation.*