



Menu Served Family Style or Individually Plated

Appetizers:

Served family style on the table upon guests arrival

Tomato Bruschetta

Roma Tomatoes, Aged Balsamic, Basil, Garlic Crostinis

Antipasta

Cheeses, Roasted Red Peppers and Mediterranean Olives
add an assortment of italian meats...+2.00/person

Pane

Warm Italian bread, garlic olive oil and parmesan cheese

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*

**Salad:**

*Plated: Guest choose on the day of your event*

*Family Style: Host choose one or both salads to be served family style to your guests*

**Caesar**

A classic! Crisp romaine, house made Caesar dressing, croutons, crushed black pepper

**Nuts & Berries Salad**

Spring Mix, walnuts, bleu cheese, dried berries, purple onion, tomato, berry balsamic

## **Entrée:**

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

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

Select one:

### **Rigatoni Agli Oglio**

Sweet Italian sausage, broccoli rabe and roasted red peppers tossed with rigatoni pasta in a roasted garlic sauce. Topped with shaved Reggiano parmesan cheese

### **Chicken Alfredo**

Traditional creamy and cheesy tossed with homemade pasta  
*change to shrimp...+2.00/person*

Select one:

### **Capellini Alexandra**

Jumbo lump crab, shrimp, caramelized onions and roasted red peppers in a white wine pesto sauce tossed with homemade pasta

### **Shrimp & Crab Scampi**

Jumbo Shrimp Over Homemade Pasta in a Lump Crab Scampi Sauce

### **Pescatore**

Mussels, Clams, Shrimp, Calamari, Lump Crab, homemade pasta in red marinara sauce or white garlic olive oil sauce...+6.00/person

Select one:

### **Veal or Chicken Marsala**

Sautéed veal or chicken in a mushroom marsala sauce over homemade pasta. Served with grilled asparagus

### **Veal or Chicken Parmigiana**

Lightly breaded, smothered in marinara sauce, topped with mozzarella and parmesan cheese over homemade pasta

Select One:

### **Vegetable Lasagna (gluten free and vegetarian)**

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

### **Grilled Salmon Salad (gluten free and pescatarian)**

Spring mix, bleu cheese, red onion, cherry tomato, dried berries, and grilled salmon in a berry balsamic vinaigrette

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

## **Dessert**

*Served family style*

Trays of cannolis, assortment of grandmoms cakes, pizzelles, and italian cookies

Coffee, tea, cappuccino & espresso

**65.00 per person, plus tax**

**150.00 servers' 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.*