



For choosing to celebrate life's big moments with us, we've hand crafted the perfect menu to satisfy your guests in a warm, genuine, neighborhood atmosphere. Nothing says family like a traditional Italian meal and we welcome you into our family with exquisite food and open arms.

Thanks for celebrating with us,

Vince & Donna Totaro

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Menu Served Family Style, Individually Plated, or Buffet

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

Buffet: consists of a traditional buffet set up in which guests would serve themselves with hosts' choice from each category (chicken, pasta)

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Appetizers:

On table upon guests arrival

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Antipasto

Cheeses, Mediterranean olives, roasted red peppers

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*

#### **Bruschetta**

*Roma tomatoes, aged balsamic, basil, garlic crostini...+2.00/person*

Salad:

*Served family style, individually plated, or in buffet*

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**Caesar**

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

Entrée:

*Served family style, individually plated, or in buffet*

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**Chicken Parmigiana**

Lightly breaded with marinara sauce and melted mozzarella cheese over homemade pasta

**Tortellini Milano**

Sautéed chicken tenders and mushrooms in a white wine demi glace cream sauce tossed with wild mushroom ravioli

**Striped Bass**

Sautéed and served over homemade pasta in a white wine pesto sauce

**Vegetable Lasagna (GF & vegetarian)**

Grilled eggplant, zucchini, roasted red peppers, caramelized onions and portabella mushroom layered with sweet potato risotto, marinara sauce and mozzarella cheese

Dessert:

*Served family style*

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Tray 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.*