



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*

~

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)

~

#### 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*

#### **Enhancements:**

~~~~~

#### **Donna's Baked Meatballs**

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

#### **Bruschetta**

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

#### **Charcuterie Tray**

*Upgrade your antipasto with an array of cheeses, meats, fruits, jams, crackers and accompaniments, complete with edible flowers!.... +4.00/person*

#### **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:

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

~

**Caesar Salad**

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

Entrée:

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

~

Chicken:

*Host choose one*

*\*can be upgraded to veal, +\$4/person*

**Chicken Picatta (gluten free)**

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

**Chicken Marsala**

Mushroom marsala wine sauce with homemade pasta, topped with sautéed chicken

**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 grandmothers 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.*