



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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Tomato Bruschetta

Roma Tomatoes, Aged Balsamic, Basil, Garlic Crostinis

Antipasta

Cheeses, Roasted Red Peppers and Mediterranean Olives

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:

*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

**Grilled Pear Salad**

Baby spinach, walnuts, Maytag bleu cheese, grilled pear, red wine vinaigrette

Entrée:

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

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Select one:

**Rigatoni Agli Ogli**

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

**Bolognese**

Sauteed ground beef, mushroom, marinara sauce, dash of cream, tossed with homemade pasta

Select one:

**Capellini Alexandra**

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

**Striped Bass**

Striped bass served over homemade pasta in a jumbo lump crab scampi sauce

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 Abruzzi**

Breaded veal topped with prosciutto di Parma, grilled eggplant and fresh mozzarella, served in aura sauce with home made pasta

Select one:

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

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

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

Grilled salmon seared in a white wine garlic sauce with white beans and tomato over a bed of sautéed spinach

We recommend including one of these options on your custom menu to account for any of your guests' potential dietary needs.

Dessert:

*Served family style*

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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.*