

Our Specialities



Private Party Package

**20\$ - House Wine, Prosecco , Mimosa , Bellini , Selected Beer And Soda.
(Tuesday- Sunday Lunch 3 Hours)**

**\$50.00 per person
includes a three course
served meal (Lunch
only Tuesday-Saturday)**

Antipasti

Insalata di Arugula —
Arugula with shaved parmigiano,
olive oil and lemon

Mozzarella Caprese —
Roasted peppers, fresh
mozzarella, tomatoes, basil &
marinated mushrooms

Primi Piatti

**Orecchiette con
Broccoli Rabe**
Orecchiette pasta sautéed with
broccoli rabe, pecorino, and
almonds

Penne Vodka —
Homemade penne pasta with
vodka, cream, pancetta & a
touch of tomato sauce

Secondi Piatti (Choice of)

Pollo Capriciosa —
Breaded pan-fried chicken cutlet,
with marinated tomatoes ,
mozzarella, pesto and arugula

Salmone —
Grilled salmon served with sliced
potatoes , asparagus and lentils

**Parmigiana di
Melanzane e Zucchine**
Eggplant and zucchini
parmigiana with mozzarella &
tomato sauce

Dolce

**Tiramisu with Biscotti
and Coffee or Tea**

**\$60.00 per person
includes a three course
served meal**

Antipasti

Mozzarella Caprese —
Roasted peppers, fresh
mozzarella, tomatoes, basil

**Fave, Carciofi and
Cacio**
Sautéed fava beans, artichoke &
cacio cheese

Primi Piatti

**Orecchiette con
Broccoli Rabe**
Orecchiette pasta sautéed with
broccoli rabe, pecorino, and
almonds

Radiatori in Cartoccio —
Radiatori pasta cooked in tinfoil
with Porcini mushrooms, cherry
tomatoes, bread crumbs &
shaved parmigiana reggiano

Secondi Piatti (Choice of)

Veal Scallopine —
Sautéed Veal medallions with
zucchini, Sun dried peppers,
speck prosciutto, fontina and
white wine sauce

Salmone —
Grilled salmon served with
brussels sprouts and spinach

Pollo Scarpariello —
Organic chicken on the bone
(dark meat) sautéed with
sausage, peppers & white wine

Dolce

**Tiramisu with Biscotti
and Coffee or Tea**

**\$75.00 per person
includes a three course
served meal**

Antipasti

Fried Calamari —
Lightly battered fried squid &
Fra diavolo sauce (for the table)

Clams Oreganata —
Baked littleneck clams with
parsley, garlic & breadcrumbs
(for the Table)

Mozzarella Caprese —
Roasted peppers, fresh
mozzarella, tomatoes, basil

**Parmigiana di
Melanzane e Zucchine**
Eggplant and zucchini
parmigiana with mozzarella &
tomato sauce

Primi Piatti

**Orecchiette con
Broccoli Rabe**
Orecchiette pasta sautéed with
broccoli rabe, pecorino, and
almonds

Radiatori in Cartoccio —
Radiatori pasta cooked in tinfoil
with porcini mushrooms, cherry
tomatoes, bread crumbs &
shaved parmigiana reggiano

Secondi Piatti (Choice of)

Branzino Acquapazza —
Filet branzino & shrimp baked
with fresh parsley, garlic, shrimp
& cherry tomatoes

Pollo Scarpariello —
Organic chicken on the bone
(dark meat) sautéed with
sausage, peppers & white wine

Brasato alla Peroni —
Short ribs braised in a Peroni
beer sauce with cherry peppers &
topped with gorgonzola

Dolce

**Cannoli Tiramisu with
Biscotti Coffee, Tea,
Espresso Cappuccino**

**\$100.00 per person
includes a three course
served meal**

Antipasti

Mozzarella Caprese —
Roasted peppers, fresh
mozzarella, tomatoes, basil

Insalata Caesar —
Romaine, parmigiana, croutons,
anchovy dressing

**Antipasto Freddo,
Clams Oreganata,
Fried Calamari**
(for the table)

Primi Piatti

Fettucine Tartufato —
Homemade pasta sauteed with
cream of black truffle

Radiatori in Cartoccio —
Radiatori pasta cooked in tinfoil
with porcini mushrooms, cherry
tomatoes, bread crumbs &
shaved parmigiana reggiano

Secondi Piatti

Pollo Affumicato —
Chicken breast sautéed with
marsala wine, mushrooms, speck
prosciutto and fontina cheese.

**Parmigiana di
Melanzane e Zucchine**
Eggplant and zucchini
parmigiana with mozzarella &
tomato sauce.

Bistecca alla Griglia —
Grille skirt steak served with
roasted potatoes and arugula.

Branzino Acquapazza —
Filet branzino & shrimp baked
with fresh parsley, garlic, shrimp
& cherry tomatoes

Dolce

**Assorted desert platter
and Coffee, Tea,
Espresso Cappuccino**