

## 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 (Served with baked polenta)

**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**

**\$125.00 per person includes a cocktail hour and a three course served meal**

**Passing hors d'oeuvres****Cheese and salami board**

Oysters , Fish salad, Shrimp Cocktail, Truffle arancini , Meatballs

**Dinner Menu****Antipasti****Insalata Di Tre Colore**

Arugula, Fennel, Radicchio all tossed with a blood orange vinaigrette

**Fave, Carciofi and Cacio**

Sautéed fava beans, artichoke & cacio cheese

**Parmigiana di Melanzane e Zucchine**

Eggplant and zucchini parmigiana with mozzarella & tomato sauce

**Primi Piatti****Fettucine Tartufato**

Homemade pasta sauteed with cream of black truffle and shaved truffle.

**Secondi Piatti**

**Sliced Shell Steak & Sauteed prawns served with roasted potatoes and shishito peppers.**

**Dolce**

**Assorted desserts and Coffee, tea, espresso, or cappuccino**