APPETIZER SELECTION

(Menu available in The Village and La Cantina)
Plus tax and gratuity
As an addition to a lunch or dinner menu.
Items and prices are subject to change.

*Calamari alla Griglia*
Grilled calamari, mixed greens, olive oil, lemon
$15.50

*Calamari Fritti*
Fried Squid
$15.50

*Italian Antipasto*
Italian meats and cheese, tomato, celery, peperoncini, olives, radishes
$17.50

*Stuffed Mushrooms*
Mushroom caps filled with mozzarella, cream cheese, red peppers, green onions, parmesan cheese
(5 pieces)
$9.50

*Garlic Bread*
Oven baked with garlic olive oil, sprinkled with parmesan cheese
(5 pieces)
$8.50

*Mozzarella Fritta*
Fried mozzarella sticks
(6 pieces)
$8.75

*Pizza Bread*
Baked with pizza sauce and mozzarella cheese
(5 pieces)
$8.50

*Sauteed Sausage and Green Peppers*
Home-made Italian sausage sautéed in virgin olive oil with freshly cut green peppers
$10.95

*Shrimp Tuscany*
Shrimp, sun-dried tomato, shallot, pancetta basil butter sauce
(4 pieces)
$14.00

*Fresh Shrimp Cocktail*
(6 pieces)
$16.00

*Bruschetta*
Diced fresh tomato, basil, olive oil, garlic on Italian bread
(5 pieces)
$8.75
LUNCH ONE

SOUP
Homemade Minestrone
Hearty classic Italian vegetable soup

OR

SALAD
Mixed Greens with our special Italian Dressing

ENTREE
(GUEST SELECTS ONE)

Spaghetti with Meatballs
Tossed in our House tomato sauce

Fettuccine Alfredo
Homemade flat noodles tossed in cream, butter, and Parmesan cheese

Meat Ravioli
Classic Italian filled pasta topped with tomato sauce

Four Cheese Tortelli
Pillow shaped pasta, filled with Parmesan, Asiago, Romano and Ricotta cheeses,
in a cherry tomato-garlic-basil broth

Lasagne
Home Specialty of pasta layers, meat sauce, cream sauce, and Parmesan cheese

DESSERT
(GUEST SELECTS ONE)

Spumoni, Italian Lemon Ice, or Rum Cake

PARTIES OF 30 OR MORE: WE REQUEST ONE DESSERT BE CHOSEN FOR ENTIRE GROUP
PARTIES OF 20 OR MORE: WE REQUEST YOU DETERMINE YOUR WINE SELECTION ONE WEEK PRIOR TO EVENT.
LUNCH TWO

SOUP
Homemade Minestrone
Hearty classic Italian vegetable soup

OR

SALAD
Mixed Greens with our special Italian Dressing

ENTREE
(GUEST SELECTS ONE)

Lemon Caper Salmon
*Broiled Atlantic salmon with lemon and capers in a white wine butter sauce, served with Fresh mixed Vegetables*

Veal Cutlet Parmesan
*Veal cutlet baked with tomato sauce, parmesan and mozzarella cheese, served with mostaccioli tomato sauce*

Four Cheese Tortelli
*Pillow shaped pasta, filled with Parmesan, Asiago, Romano and Ricotta cheeses in a cherry tomato-garlic-basil broth*

Chicken Marsala
*Chicken breast sautéed in Marsala wine with fresh mushrooms and linguini*

Lasagne
*Home Specialty of pasta layers, meat sauce, cream sauce, and Parmesan cheese*

DESSERT
(GUEST SELECTS ONE)

Spumoni, Italian Lemon Ice, or Rum Cake

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FAMILY STYLE LUNCH

SOUP
Homemade Minestrone
*Hearty, classic Italian vegetable soup*

OR

SALAD
Insalata della Casa
*Mixed Greens with our special Italian Dressing*

ENTREE
(SERVED FAMILY STYLE)

Mostaccioli con Pomodori e Basilico.
*Ribbed pasta tubes in a tomato and basil sauce*

Tortellini.
*Rolled meat-filled pasta in cream sauce*

Chicken alla Vesuvio
*Pan-roasted chicken served with potato wedges, garlic, olive oil, and white wine*

DESSERT

Rum Cake
DI N N E R  O N E

SO U P
Homemade Minestrone
Hearty classic Italian vegetable soup
OR
SA L A D
Mixed Greens with our special Italian Dressing

EN T R E E
(GUEST SELECTS ONE)

Four Cheese Tortelli
Pillow shaped pasta, filled with Parmesan, Asiago, Romano and Ricotta cheeses, in a cherry tomato-garlic-basil broth

Eggplant Parmesan
Baked eggplant in Tomato sauce, topped with Mozzarella and Parmesan cheese served with mostaccioli tomato sauce

Rigatoni with Chicken Sauce
Barrel shaped pasta in a light chicken sauce, cherry tomatoes and basil

Lasagne
Home Specialty of pasta layers, meat sauce, cream sauce and Parmesan cheese

DE S S E R T
(GUEST SELECTS ONE)

Spumoni, Italian Lemon Ice, or Rum Cake

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DINNER TWO

SOUP
Homemade Minestrone
Hearty classic Italian vegetable soup

OR

SALAD
Mixed Greens with our special Italian Dressing

ENTREE
(GUEST SELECTS ONE)

Chicken Piccata
Sautéed chicken breast with lemon and capers in a white wine butter sauce, served over capellini

Veal Marsala
Veal Medallions sautéed in Marsala wine with fresh mushroom, served over capellini

Four Cheese Tortelli
Pillow shaped pasta, filled with Parmesan, Asiago, Romano and Ricotta cheeses, in a light cherry tomato-garlic broth

Salmon Puttanesca
Broiled Atlantic salmon topped with olives, capers, tomato, garlic, basil and white wine, served with sautéed spinach

DESSERT
(GUEST SELECTS ONE)

Spumoni, Italian Lemon Ice, or Rum Cake

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PARTIES OF 20 OR MORE: WE REQUEST YOU DETERMINE YOUR WINE SELECTION ONE WEEK PRIOR TO EVENT.
SOUP
Homemade Minestrone
Hearty classic Italian vegetable soup

OR

SALAD
Mixed Greens with our special Italian Dressing

ENTREE
(GUEST SELECTS ONE)

Chicken Piccata
Sautéed chicken breast with lemon and capers in a white wine butter sauce

Veal Parmesan
Veal Cutlet baked tomato sauce, Parmesan and Mozzarella cheese

Four Cheese Tortelli
Pillow shaped pasta, filled with Parmesan, Asiago, Romano and Ricotta cheese, in a cherry tomato-garlic-basil sauce

Beef Toscanini
Sliced fillet Medallions sautéed with mushrooms and Marsala wine sauce, served with mostacchioli tomato sauce

Salmon Puttanesca
Broiled Atlantic Salmon topped with olives, capers, tomato, garlic, basil

DESSERT
(GUEST SELECTS ONE)

Spumoni, Italian Lemon Ice, or Rum Cake

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PARTIES OF 20 OR MORE: WE REQUEST YOU DETERMINE YOUR WINE SELECTION ONE WEEK PRIOR TO EVENT.
FAMILY STYLE DINNER

SALAD
Insalata della Casa
Mixed Greens with our special Italian Dressing

PASTA
(SERVED FAMILY STYLE)
Mostaccioli con Pomodori e Basilico.
Ribbed pasta tubes in a tomato and basil sauce
Tortellini.
Rolled meat-filled pasta in cream sauce

ENTREE
(SERVED FAMILY STYLE, CHOOSE THREE)
Veal al Limone
Veal Medallions in a white wine, lemon sauce

Beef alla Toscanini
Beef sautéed in a fresh mushroom-Marsala wine sauce

Chicken alla Vesuvio
Pan-roasted chicken served with potato wedges, garlic, olive oil, and white wine

Eggplant Parmesan
Baked eggplant in Tomato sauce, topped with Mozzarella and Parmesan cheese

Broiled Italian Sausage
Green peppers, onion, mushrooms in tomato sauce.

Salmon Puttanesca
Broiled Atlantic salmon topped with olives, capers, tomato, garlic, basil and white wine,
  served sautéed spinach

DESSERT
(CHOOSE ONE)
Rum Cake, Spumoni or Italian Ice