



## 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**

### *Garlic Bread*

Oven baked with garlic olive oil, sprinkled with  
parmesan cheese

**(5 pieces)**

**\$8.50**

### *Mozzarella Fritta*

Fried mozzarella sticks

**(5 pieces)**

**\$8.95**

### *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)**

**\$15.00**

### *Fresh Shrimp Cocktail*

**(6 pieces)**

**\$14.50**

### *Bruschetta*

Diced fresh tomato, basil, olive oil, garlic on  
Italian bread

**(5 pieces)**

**\$10.00**

the  
**VILLAGE**

*La Cantina*  
ENOTECA

## **GROUP MENU 1**

*(Available at \$25.95 per person plus tax and gratuity)*

*Items and prices are subject to change*

*(HOST SELECTS ONE FOR GUESTS)*

### **S O U P**

#### **Homemade Minestrone**

*Hearty classic Italian vegetable soup*

*OR*

### **S A L A D**

*Mixed Greens with our special Italian Dressing*

### **E N T R E E**

*(HOST SELECTS TWO FOR GUESTS)*

#### **Four Cheese Tortelli**

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

*OR*

#### **Eggplant Parmesan**

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

*OR*

#### **Rigatoni with Chicken Sauce**

*Barrel shaped pasta in a light chicken sauce, cherry tomatoes and basil*

*OR*

#### **Lasagne**

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

### **D E S S E R T**

*(HOST SELECTS ONE FOR GUESTS)*

**Spumoni, Italian Lemon Ice, or Rum Cake**

the  
**VILLAGE**

*La Bantina*  
ENOTECA

## **GROUP MENU 2**

*(Available at \$32.00 per person plus tax and gratuity)*

*Items and prices are subject to change*

*(HOST SELECTS ONE FOR GUESTS)*

### **S O U P**

#### **Homemade Minestrone**

*Hearty classic Italian vegetable soup*

*OR*

### **S A L A D**

*Mixed Greens with our special Italian Dressing*

### **E N T R E E**

*(HOST SELECTS TWO FOR GUESTS)*

#### **Chicken Piccata**

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

*OR*

#### **Veal Marsala**

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

*OR*

#### **Four Cheese Tortelli**

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

*OR*

#### **Salmon Puttanesca**

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

### **D E S S E R T**

*(HOST SELECTS ONE FOR GUESTS)*

**Spumoni, Italian Lemon Ice, or Rum Cake**

the  
**VILLAGE**

*La Cantina*  
ENOTECA

## **GROUP MENU 3**

*(Available at \$36.95 per person plus tax and gratuity)*

*Items and prices are subject to change*

*(HOST SELECTS ONE FOR GUESTS)*

### **S O U P**

#### **Homemade Minestrone**

*Hearty classic Italian vegetable soup*

*OR*

### **S A L A D**

*Mixed Greens with our special Italian Dressing*

### **E N T R E E**

*(HOST SELECTS THREE FOR GUESTS)*

#### **Chicken Piccata**

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

*OR*

#### **Four Cheese Tortelli**

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

*OR*

#### **Beef Toscanini**

*Sliced fillet Medallions sautéed with mushrooms and Marsala wine sauce, served with mostaccioli tomato sauce*

*OR*

#### **Salmon Puttanesca**

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

### **D E S S E R T**

*(HOST SELECTS ONE FOR GUESTS)*

**Spumoni, Italian Lemon Ice, or Rum Cake**

the  
**VILLAGE**

*La Cantina*  
ENOTECA

## **FAMILY STYLE MENU**

*(\$46.95 per person, plus tax and gratuity)*

### **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)*

#### **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**