



1969

2006

Your Message Here

Italian MENU

date

*Hors d'oeuvres
served outside weather permitting*

*Stuffed Clams
Scallops and bacon
Brandy Fig with bacon
and blue cheese
20. per person*

Anti Pasto

SALAMI, PROVOLONE MORTADELLA
Roasted red peppers, grilled eggplant, zucchini,
Swiss chard, celery, onions and capers,

1st Course

POTATO GNOCCHI and BEEF BOLOGNESE
with pecorino cheese and Italian parsley

GRILLED EGGPLANT PARMAGAINA
with fresh mozzarella cheese, basil and tomato

Entree

BRONZINI FISH FILLET with ROASTED GARLIC and BLACK OLIVE CRUST
on wilted baby spinach with lemon and extra virgin olive oil and fennel puree

BEEF TENDERLOIN and PORCHINI MUSHROOM with POLENTA
cake made with pecorino cheese on beef glace with local black currants

Vegetarian entrée available

Dessert

CASSATA CAKE made with ITALIAN YELLOW CREAM
chocolate ricotta cream, fresh raspberry and Frangelica liquor.

Prix fix 5 Course Dinner 85.

Does not includes 30 minute Hors d'oeuvres reception before dinner, see above. An additional private room charge of \$200 is required to reserve a private room with house flowers in table center pieces and a printed menu for each guest to take home. A Minimum of 25 guest is required to reserve a private room on a Saturday evening. Wine prices by the bottle begin at 25. and bar drinks start at 6.50 per glass. Wedding cake surcharge \$ 8. per person minimum 20 people

CONTACT INFORMATION

NAME _____ OCCASSION _____

E-MAIL ADDRESS _____ PHONE _____

NUMBER OF GUESS IN PARTY _____ TIME OF ARRIVAL _____ DECORATIONS _____

SPECIAL DESSERT _____ PRICE _____

SPECIAL WINES _____



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Sit down dinner

Anti Pasto

SALAMI, PROVOLONE, MORTADELLA
Roasted red peppers, grilled eggplant, zucchini,
Swiss chard, celery, onions and capers,

16. Per person

Entree

POTATO GNOCCHI and BEEF BOLOGNESE
with pecorino cheese and Italian parsley

15. per person

10 inch PIZZAS each cut into six pieces

- Eggplant Parmigiana 13.
- Pepperoni 10.
- Spinach and feta cheese 12.
- Sausage and peppers 13.
- Basil and Tomato 10.

Dessert

CASSATA CAKE made with ITALIAN YELLOW CREAM
chocolate ricotta cream, fresh raspberry and Frangelica liquor.

10. per person

41. plus 8% tax and 18% gratuity
Price does not include pizzas which are extra
Special printed menus for folks to take home 1.00 ea.
25 guest is the minimum needed to book this party
Minimum per person 35. without a room rental charge

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NAME _____ OCCASSION _____

E-MAIL ADDRESS _____ PHONE _____

NUMBER OF GUESS IN PARTY _____ TIME OF ARRIVAL _____ DECORATIONS _____

SPECIAL DESSERT _____ PRICE _____

SPECIAL WINES _____ Joe to talk to Sean _____

Note: The entire meal will be served individually including the pizza which will be served table side. Italina wines will be on each table red and white at a \$ _____ per bottle. If ordered by the case and remainder is taken home then there is a 20% discount on the case.