



4 Course Sit Down / \$75.00 Per Person

Course One:

Antipasti Assortiti

(One platter of each, served on a side table for guests to serve themselves)

Shrimp Cocktail, Baked Clams, Crab Cake, Fried Calamari, Fresh Mozzarella and Tomato, Eggplant stuffed with Mozzarella and Prosciutto



Course Two: (Served per person)

Gnocchi alla Alba

Potato Dumplings, Cherry Tomatoes, Radicchio, with Extra Virgin Olive Oil



Course Three: (Served per person)

Insalata di Caesar

Romaine Lettuce, Croutons, Anchovies, Capers, Garlic, Egg, and Dijon Mustard



Course Four: (Choice of One, per person)

Pollo Scarpariello

Chunks of Chicken with Mushroom, Sausage, Garlic, Oil, Lemon and Parsley

Nodino di Vitello

Rack of Veal Chop, served with vegetables

Costata di Manzo

Sirloin Steak, served with vegetables

Pesce Del Giorn

Fresh Fish of the Day, our staff will advise you



Dessert (Served per person): Combination of Tiramisu & Cheesecake

Coffee (Choice of One, per person): Coffee, Tea