

PRIVATE DINNER MENU 3

Appetizer

(Choice of)

Hot Antipasto

Eggplant Rollatine, Baked Clams, Fried Calamari, & Shrimp Oreganata

Arugula Salad

with Grape Tomatoes, Dried Cranberries, and Shaved Parmesan Cheese

Pasta

(Choice of)

Orecchiette Pasta with Grilled Shrimp, Tomato, & Baby Spinach

Rigatoni with Fresh Mozzarella, Tomato, & Basil

Entrée

(Choice of)

Grilled Filet Mignon with Mashed Potatoes

Pistachio Crusted Red Snapper over a bed of Sautéed Spinach

Boneless Breast of Chicken topped with Italian Eggplant & Fresh Mozzarella served with Mashed Potatoes

Dessert

(Choice of)

Chocolate Mousse -- Italian Cheesecake -- Creme Brulee

\$57.95 PER PERSON, PLUS TAX & GRATUITY

INCLUDES SODA, COFFEE, & TEA. PRICING DOES NOT INCLUDE ALCOHOL

Please inquire about party wine selections, open bar options, occasional cakes, champagne toasts, or other details you wish to add to your party

Minimum of 20 adults required to reserve a private room. Our largest room can accommodate up to 85 guests.

Please inquire to discuss room availability and requirements for each. Pricing subject to change