



PARTY MENU

APPETIZERS (Choose Three)

EGGPLANT ROLLATINI

MOZZARELLA AND TOMATO

CALAMARI FRITTI—FRIED CALAMARI

POLPETTI—HOMEMADE MEATBALLS WITH TOMATO AND RICOTTA

VOLGOLE—BAKED LITTLE NECK CLAMS

ZUCCHINI TWO WAY

PASTA (Choose One)

PENNE TOMATO AND BASIL

PAPPARDELLE BOLOGNESE

CAVATELLI WITH BROCCOLI DI RABE AND SAUSAGE

RIGATONI VODKA

ENTRÉE (CHOOSE ONE FROM EACH COLUMN)

SHRIMP SCAMPI

SOLE FRANCESE

SOLE OREGANATA

SALMON SICILIANA

VEAL MILANESE (add \$5)

VEAL PARMIGINA (add \$5)

VEAL MARSALA (add \$5)

VEAL FRANCESE (add \$5)

PORK CHOP (add \$5)

FILET MIGNON (add \$10)

CHICKEN MARSALA

CHICKEN FRANCHESE

CHICKEN MILANESE

CHICKEN PARMIGIANA

All entrees served with potato and vegetable ~ coffee and Fresh Hot Zeppole for dessert

Wine, Beer & Sangria \$20.00 per person

Homemade House Wine \$18.00 per bottle ~ Selection of House Wines \$25 per bottle

Open Bar \$10.00 per person per hour

7% NJ Tax and 20% Gratuity NOT included



PREMIUM PARTY MENU

APPETIZERS (Choose Four)

EGGPLANT ROLLATINI

MOZZARELLA AND TOMATO

CALAMARI FRITTI—FRIED CALAMARI

POLPETTI—HOMEMADE MEATBALLS WITH TOMATO AND RICOTTA

VOLGOLE—BAKED LITTLE NECK CLAMS

ZUCCHINI TWO WAY

PASTA (Choose Two)

PENNE TOMATO AND BASIL

PAPPARDELLE BOLOGNESE

CAVATELLI WITH BROCCOLI DI RABE AND SAUSAGE

RIGATONI VODKA

ENTRÉE (CHOOSE ONE FROM EACH COLUMN)

SHRIMP SCAMPI

SOLE FRANCESE

SOLE OREGANATA

SALMON SICILIANA

VEAL MILANESE

VEAL PARMIGINA

VEAL MARSALA

VEAL FRANCESE

HANGER STEAK

PORK CHOP (add \$5)

CHICKEN MARSALA

CHICKEN FRANCHESE

CHICKEN MILANESE

CHICKEN PARMIGIANA

FILET MIGNON (add \$10)

All entrees served with potato and vegetable ~ coffee and Fresh Hot Zeppole for dessert

Wine, Beer & Sangria \$20.00 per person

Homemade House Wine \$18.00 per bottle ~ selection of House Wines \$25 per bottle

Open Bar \$10.00 per person per hour

7% NJ Tax and 20% Gratuity NOT included