

Private Party Dinner Menu –



Salad

Chopped Salad

Diced greens, cucumbers, chick peas, peppers, carrots, kalamata olives, gorgonzola cheese, frizzled onions, house vinaigrette dressing

Caesar Salad

Romaine greens, garlic croutons, house anchovy dressing

ADD A PASTA COURSE for \$5.00 per person

*Pasta Choices: Rigatoni, Gemelli, Spaghetti, Linguini

*Sauce Options: Marinara, Garlic Aioli, Alla Vodka, Alfredo

Choice of Four Entrees

Veal Diorio

Thinly pounded Veal medallions, prosciutto, melted mozzarella, asparagus
Garlic, sage, demi reduction, spinach

Chicken Parmesan

Breaded Chicken Cutlet topped with mozzarella cheese, house marinara sauce. Served with rigatoni.

Gemelli & Sausage

Gemelli Pasta, loose spicy Sausage, sun-dried tomatoes, mascarpone cream sauce

Salmon

Fresh pan-seared Salmon, white beans, plum tomatoes, spinach & light tomato broth

Shrimp Scampi

Herbed crumbs, tomatoes, peas, garlic, scampi sauce, spaghetti

Penne alla Vodka

Rigatoni tossed in our house-made creamy tomato Vodka sauce

Scallops Risotto

Pan-seared Scallops over diced asparagus, carrot, red pepper and sweet pea creamy risotto drizzled, citrus confit

Scarpariello

Sautéed Chicken, Sausage, sweet and hot peppers, onions and roasted potatoes

Dessert

Banoffee Pie OR NY Style Cheesecake

Coffee / Tea (Cappuccino and Espresso not included)

\$35.00 per person – plus tax and 20% gratuity

****We will work with you on a menu to fit your personal preferences!!**

Must contact Sarah Izzi directly to receive this menu as restrictions do apply. 203-754-5111