

Private Party Dinner Menu –



Family Style Appetizers

Crispy Calamari, Meatballs, Long Hot Stuffed Peppers, Bruschetta

Salad

Chopped Salad

Diced greens, cucumbers, chick peas, peppers, carrots, red onion, 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

Shrimp Scampi

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

Cod

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

Penne alla Vodka

Penne tossed in our house-made creamy tomato Vodka sauce

Scallops Risotto

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

Scarpariello

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

Dessert

Banoffee Pie or NY Cheesecake

Coffee and Tea (Cappuccino and Espresso not included)

\$45.00 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