



Private Party Dinner Menu —

Choice of Two

Escarole and Bean Soup

Chopped Salad

Diced greens, cucumbers, tomatoes, carrots, gorgonzola
Cheese, house vinaigrette dressing

Caesar Salad

Romaine greens, garlic croutons, house anchovy dressing

Mixed Green Salad

Mixed greens, red onion, roasted pepper vinaigrette

ADD A PASTA COURSE for \$5.00 per person *Pasta Choices: Rigatoni, Gemelli, Linguini

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

Choice of Four Entrees. . . .

Veal Diorio

Thinly pounded Veal medallions, prosciutto, melted mozzarella, spinach
Garlic, sage, Marsala wine reduction

Veal Marsala

Thinly pounded Veal medallions, sautéed mushrooms and a Marsala wine sauce

Pork Chop

Breaded pan-seared Pork Chop, topped with sweet and hot peppers

Chicken Picatta

Sautéed floured Chicken Breast, capers, lemon white wine sauce

Chicken Parmesan

Breaded Chicken Cutlet, melted mozzarella, house marinara. Served with Spaghetti

Gemelli & Sausage

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

Gemelli alla Caprese

Gemelli pasta tossed with tomatoes, basil, fresh mozzarella with a light tomato sauce

Shrimp Scampi

Jumbo Baked Shrimp, butter, white wine, lemon, fresh herbs, garlic, peas
Plum tomatoes, herbed crumbs, Spaghetti

Salmon

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

Linguini and Clams

Linguini & Clams in a red, white or fra diavolo sauce

Linguini alla Funghi

Linguini, mushrooms, sweet peas, pancetta, mascarpone cream sauce

Pasta Primavera

Linguini, seasonal vegetables, house marinara sauce

Rigatoni alla Vodka

Rigatoni tossed in our house-made creamy tomato Vodka sauce

Dessert

Banoffee Pie or Tiramisu

\$44.00 per person – price does not include tax or 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 apply. 203-754-5111.