



VETRO RESTAURANT & LOUNGE

Special Occasions

For The Table and French Served

COLD ANTIPASTO

Bocconcini Mozzarella, Fire Roasted Peppers, Olives, Soppresata, Prosciutto, Grana Padana, Capicola and Eggplant Caponata
and

HOT ANTIPASTO

Eggplant Rollatine, Stuffed Mushrooms, Chicken Meatballs, Asiago Rice Balls and Fried Calamari

PASTA

(Host Choice of One for your Guests)

Penne Alla Vodka

Rigatoni Filetto Di Pomodoro

Cavatelli Meat Sauce

Fussilli Marechiare

ENTRÉES

Atlantic Sole In Casserola

Garlic, Plum Tomatoes, White Wine and Seasoned Breadcrumbs

Stuffed Shrimp Oreganate

Topped with a Spinach, Tomato, Mozzarella Stuffing, Baked with Seasoned Breadcrumbs, Garlic, White Wine Sauce

Salmon Ai Ferri

Broiled with White Wine Atop Spinach Risotto

Pork Osso Buco

Braised Pork Shank, Root Vegetables, Potato Puree and Truffle Oil

Pollo Rollatine Villa Russo

Stuffed with Raisins, Pignoli, Prosciutto, Fontina, Mozzarella, and Mushrooms in a Light Marsala Sauce

Sterling Silver Shell Steak

Grilled to your Liking

Eggplant Parmigiana

Classic Preparation with Ricotta and Tomato Sauce

All entrees are served with seasonal vegetable and potato

DESSERT

Freshly Baked Occasion Cake

Freshly Brewed Coffee, Tea, Espresso and Cappuccino