Special Occasions
For The Table and French Served

COLD ANTIPASTO
Bocconcini Mozzarella, Fire Roasted Peppers, Olives, Sopressata, Proscuitto, Grana Padana, Capicola and Eggplant Caponata

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

Salmone 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