



SPECIAL OCCASIONS

ANTIPASTO

Charcuterie & Cheese Tasting

An elaborate assortment of meats & cheeses, with roasted peppers,
eggplant caponata de marinated heirloom tomatoes

Hot Antipasto

Eggplant Rollatini, Stuffed Mushrooms, Sunday Meatballs,
stuffed artichoke, Risotto Bites, & Fried Calamari

PASTA (CHOICE OF)

Rigatoni Bolognese

House made rigatoni, simmered in an herbed beef & tomato ragu

Rigatoni Fileto di Pomodoro

A light & flavorful sauce of plum tomatoes, melted onions, Prosciutto & pancetta

Penne Vodka

The classic - in a pink cream sauce with a hint of vodka & Parmigiana cheese

Rotelle Napoli

Plum tomato sauce with garlic & fresh basil



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ENTREES (CHOICE OF)

Chicken Toscana

Romano cheese crust, melted sweet tomatoes

Chicken Francese

Batter dipped, pan fried golden; lemon, white wine butter sauce

Shrimp Santino

Stuffed with crabmeat, cheese & herbs; baked golden with oreganata crumbs in a lemon butter sauce

Seasonal Salmon

Prepared with the seasons freshest offerings

Pork Chop Milanese

Brined, breaded & pan fried golden; topped with sweet peppers, onions & garlic in a red wine vinegar sauce

Pat Lafrieda New York Strip Steak

Grilled to your liking

Eggplant Rollatini Parmigiana

Crisp fried cutlets, filled with a blend of ricotta & Romano cheese, topped with marinara & melted mozzarella

DESSERT

Special Occasion Cake

Freshly brewed coffee, tea, cappuccino & espresso