

Private Function - Dinner Menu

ANTIPASTO BUFFET TABLE

Variety of Cheeses & and an assortment of the Chef's
Daily Antipasto Creations

Individual house salad with Balsamic Vinaigrette

MAIN COURSE

All Parties will have their choice of 3 items from the following menu.

All Dinners will be served Sit-Down Family Style and will include Fresh Baked Bread.

Chicken Lasagna

with Mozzarella & Parmesan Cheeses, Basil & Tomato Sauce

Chicken Campagnola

*Chicken stuffed with pinoli nuts, ham and mozzarella cheese.
Cooked in red wine with crimini mushrooms and tomato
sauce.*

Vegetable Lasagna

with Eggplant, Ricotta Cheese and Tomato Sauce

Veal Braciola

*Veal Stuffed with Spinach, Prosciutto Ham, Provolone Cheese and cooked with
Red Wine & Tomato Sauce*

Veal Romangna

*Veal Scaloppina stuffed with mozzarella cheese, ham, pinoli nuts and crimini
mushrooms. Cooked in white wine and demi glaze sauce*

Pollo Ripieno

*Chicken Breast Stuffed with Prosciutto Ham, Fontina Cheese and served with a
Mushroom Demi-glaze*

Pennetta alla Sorrentina

Penne Pasta sautéed with fresh Tomato Sauce, Mozzarella and Basil

Ravioli Aurora

Pasta stuffed with Ricotta Cheese and Spinach served with a light Cream & Tomato Sauce

Mostaccioli Bolognese

Penne Pasta with Ground Veal cooked with Red Wine & Tomato Sauce

Tortellino alla Papalina

Old World Recipe made with Prosciutto Ham, Crimini Mushrooms in a Cream Sauce

Gnocchi della Mamma

Home-made Potato Dumplings with Fresh Tomatoes, Mozzarella and Basil

Pollo con Salsiccia

Boneless Breast of Chicken with Crimini Mushrooms, Sausage and Rosemary

Medaglioni di Vitello

Veal Medallions stuffed with Spinach & Pine nuts cooked in White Wine, Sage and Champignon Mushrooms

Rolled Veal Scaloppina

Stuffed with Prosciutto Ham, Provolone Cheese, and cooked in Brandy, White Wine, Crimini Mushrooms and a Demi-glaze Sauce

Cosciotto D'Agnello all'Erbe

*Leg of Lamb stuffed with Ground Veal, Mascarpone Cheese and seasoned with Fresh Herbs, Red Wine Sauce and Crimini
Mushrooms*

Arista di Maiale

Pork rollatini stuffed with ham and provoloni cheese in a Red Wine tomato Sauce.

\$40.00 per person

Prices do not include Desserts, Drinks, Taxes, Liquor or Gratuities