

Private Function – Lunch Menu

Only Available Monday through Friday

BRUSCHETTA

Variety and assortment of the Chef's Daily Bruschetta

Individual house salad with Balsamic Vinaigrette

MAIN COURSE

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

All Lunches 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.

\$25.00 per person

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