



Private & Group Dining Menu

First Course

FRESH GARGANELLI PASTA

HOST SELECTION:

Primavera | Tomato & Basil | Vodka Sauce

Second Course

SALAD

HOST SELECTION:

Garden Salad | Caesar Salad

Entrées

GUEST CHOICE

CHICKEN MANGIA BENE

boneless chicken breast,
cherry pepper pan sauce

VEAL TENDERLOIN

veal scallopine, shiitake
mushrooms, cognac sauce

SALMON FILET

north atlantic salmon, lemon,
wine, capers,

EGGPLANT ROLLATINI

sicilian eggplant, ricotta, fresh
tomato, parmesan cheese

ENTREES ARE ACCOMPANIED BY FAMILY STYLE SERVICE:

Roasted Fingerling Potatoes | Sautéed String Beans

Dessert

FRESH FRUIT PLATTER


family style seasonal fresh fruit platters

Beverages

SOFT DRINKS | BEER & WINE | FULL COFFEE SERVICE

Enhancements

 FAMILY STYLE
HOT & COLD ANTIPASTO

 ADDITIONAL ENTREES
NY Strip Steak | Veal Chop
New Zealand Lamb Chop
Jumbo Shrimp

 ADDITIONAL PASTA | SALAD COURSE

 ADDITIONAL DESSERTS
Nutella Pizza | Zeppoles & Dark Chocolate

 OPEN BAR
Premium Spirits & Wines

Minimum guarantee of 30 guests is required for private dining.

Minimum guarantee of 20 guests is required for group dining package pricing.

All children 12 year old and younger will be served entire meal with the exception of entrees. Children will be offered chicken fingers and french fries and will be charged 1/2 price once the minimum number of guests has been met.