



Fine Italian Cuisine

First Course

FAMILY STYLE APPETIZERS

Cozze Del Golfo

Mussels in white or red sauce

Mozzarella In Carroza

Brick oven bread in prosciutto & mozzarella fried in a egg & parmesan cheese with red sauce

Funghi Ripieni

Mushroom caps stuffed

Involtini de Melanzane

Eggplant stuffed with ricotta cheese and topped with mozzarella and marinara sauce

Calamari Fritti

Fried calamari served with a choice of mild, medium, or hot sauce

Second Course

EACH GUEST HAS THE CHOICE OF
Caesar or Assorted Mixed Green Salad

Third Course

MAIN ENTREE

EACH GUEST HAS THE CHOICE OF ONE OF THE FOLLOWING:

Pollo Al Vino Bianco

Boneless chicken with white wine, garlic, butter and wild mushrooms

Pollo Francese

Chicken Breast with lemon, shallots & white wine

Veal Papale

Breaded Scaloppine with Eggplant, Mozzarella & Sherry Wine

Dentice Riviera

Baby Red Snapper with wild mushrooms, sundried tomatoes, gaeta olives, white wine and balsamic vinegar

Filetto De Sogliola Francese

Filet of Sole lightly battered with butter and lemon

Rigatoni Filetto

Short Pasta sauteed with Prosciutto & Onions in a Light Tomato Basil Sauce

ALL MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES

Fourth Course

DESSERT

Your Choice of Cake or Fresh Fruit Platter

SERVED FAMILY STYLE

Coffee or Tea