



Fine Italian Cuisine

First Course

FAMILY STYLE APPETIZER

• COLD •

Caprese

Homemade mozzarella, sliced tomato, roasted peppers, basil and balsamic dressing

• HOT •

Mozzarella In Carrozza

Brick oven bread in prosciutto and mozzarella fried in an egg and 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 ONE PASTA:

Rigatoni Ai Quattro Formaggi

Tube Pasta with a Four-Cheese Sauce

Orecchiette Alla Barese

Orecchiette pasta with arugula, diced mozzarella and fresh tomato

Third Course

MAIN ENTREE

EACH GUEST HAS A CHOICE OF ONE OF THE FOLLOWING ENTREES:

Pollo Scarpariello

Breast of chicken sauteed in garlic, mushrooms, peppers, white wine, in a lemon & vinegar sauce

Pollo Laziale

With gaeta olives, roasted peppers, portobello mushroom and shallots in a sherry wine sauce

Veal Vesuviana

Veal scaloppine sauteed with tomatoes and eggplant, topped with mozzarella cheese

Scaloppine Monteverde

Sauteed with shallots, gorgonzola cheese and walnuts in a white wine sauce

Sogliola Monte Carlo

Filet of sole stuffed with seafood in a champagne sauce

ALL MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLE OF THE DAY

Fourth Course

DESSERT

Your Choice of Cake or Fresh Fruit Platter

SERVED FAMILY STYLE

Coffee or Tea