Grazing Table

CURED MIXED ITALIAN MEATS, CAPRESE SALAD, SUN-DRIED TOMATOES, OLIVES, GRILLED PEPPERS, ZUCCHINI & EGGPLANTS, SMOKED SALMON TOPPED WITH BERMUDA ONIONS & CAPERS, MIXED HERITAGE GREENS, STUFFED HOT BANANA PEPPERS, BEET SALAD, RICE SALAD, MUSSELS AL POMODORO, SPREADS INCLUDING HUMMUS, OLIVE TAPENADE, SERVED WITH CROSTINI AND FRESHLY BAKED BREADS.

Mini Bar

SOFT DRINKS, COFFEE, TEA, ESPRESSO

PRICING VALID FOR MARCH - NOVEMBER
MONDAY- THURSDAY
MINIMUM 25 PEOPLE

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Antipasto Bar

CURED MIXED ITALIAN MEATS, CAPRESE SALAD, SUN-DRIED TOMATOES, OLIVES, GRILLED PEPPERS, ZUCCHINI & EGGPLANTS, MIXED HERITAGE GREENS, BEET SALAD, RICE SALAD, SPREADS INCLUDING HUMMUS, OLIVE TAPENADE, SERVED WITH CROSTINI AND FRESHLY BAKED BREADS

Pasta

IN OUR MANY TYPES OF SIGNATURE HOMEMADE SAUCES

Choice of 1 Main Entree

POLLO ALLA ROMANA | CHICKEN SCALLOPINE WITH SUNDRIED TOMATOES, BLACK OLIVES, & CAPERS

VEAL SCALLOPINE | AI FUNGHI OR AL LIMONE MAIN ENTRÉES SERVED WITH SEASONAL VEGETABLES & ROASTED POTATOES

Mini Bar

SOFT DRINKS, COFFEE, TEA, ESPRESSO

PRICING VALID FOR MARCH - NOVEMBER
MONDAY- THURSDAY
MINIMUM 25 PEOPLE

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Antipasto Classico Platter

PROSCIUTTO, SALAMI, GRILLED VEGETABLES, CAPRESE, & OLIVES
ASSORTMENT OF BREADS

Choice of Pasta

IN OUR MANY TYPES OF SIGNATURE HOMEMADE SAUCES

Choice of 1 Main Entree

POLLO ALLA ROMANA

CHICKEN SCALLOPPINE WITH SUNDRIED TOMATOES, BLACK OLIVES, & CAPERS

OR

AI FUNGHI OR AL LIMONE

VEAL SCALLOPPINE WITH SEASONAL VEGETABLES & ROASTED POTATOES

SOFT DRINKS, COFFEE, TEA, ESPRESSO

ADD ON'S PER PERSON

BRUSCHETTA \$3 | ADDITIONAL PASTA \$5

ADDITIONAL MEAT (VEAL OR CHICKEN) \$8 | FRENCH CUT VEAL CHOP \$15 | STRIP LOIN \$20

CALAMARI FRITTI \$8 | FRITTURA OR ZUPPA DI PESCE \$15-18

FRUIT \$7 | DESSERT \$8

PRICING VALID FOR MARCH - NOVEMBER
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