

Dinner Menu

Specializing in Private Functions

Beverage Menu

<i>Premium Open Bar</i>	\$24.95 per guest
<i>Beer, Wine, Sangria & Soft Drinks</i>	\$14.95 per guest
<i>Champagne Toast</i>	\$2.95 per guest
<i>Champagne Punch</i>	\$3.95 per guest
<i>Sangria Punch</i>	\$5.95 per guest
<i>Wine Bottles by Consumption</i>	\$36.00 per bottle
<i>Unlimited Soft Drinks</i>	\$3.00 per guest
<i>Unlimited Cappuccino & Espresso</i>	\$3.25 per guest

Premium Open Bar To Include:

Tito's • Absolut • Ketel One • Tanqueray • Bombay Dry Gin
Captain Morgan • Bacardi • Bulleit Bourbon
Johnnie Walker Red • Seagram's 7 • Jose Cuervo • Don Julio
Dewar's • Glenlivet
(Excludes Shots)

Children's Menu **\$19.95 per child**

Penne Pasta

Chicken Fingers with French Fries

Gluten-Free & Vegetarian Options Available

Piemontese Dinner Menu

Salad

Choice Of One

Baby Field Greens Salad

with Fennel and Fresh Orange Lemon Thyme Vinaigrette

Caesar Salad

Crispy Romaine Lettuce with Parmigiano-Reggiano Cheese
and Herb Croutons

Pasta

Choice Of One

Imported De Cecco Farfalle Pasta

Topped with Asparagus and Mushrooms
in a Light Parmigiano-Reggiano Sauce

Imported De Cecco Penne Alla Vodka

With Prosciutto and Peas

Main Course

Choice Of Three

Filet of Sole Oreganata

Topped with Herb Breadcrumbs

Pan Seared Chicken Breast

With Sweet Cherry Peppers in a Lemon Sauce

Pork Tenderloin

With Apricot Demi Sauce

Veal Scaloppini Picatta Style (\$3.00 Surcharge)

Scaloppini of Veal Topped with Capers In a Lemon and White Wine Sauce

Served with Seasonal Vegetables and Roasted Potatoes

Occasion Cake or Assorted Cookies • 100% Colombian Coffee or Tea

\$35.00 Sunday - Thursday • \$40.00 Friday & Saturday

Toscanello Dinner Menu

A Sampling of Cold Tuscany Antipasto to Include:

Roasted Peppers • Prosciutto Di Parma • Soppresatta
Mixed Mushroom Salad • Bocconcini Mozzarella • Cherry Tomatoes

Pasta

Choice Of One

Imported De Cecco Penne Pasta Fileto Di Pomodoro

With San Danielle Ham, and Sweet Onions
Fresh Tomato and Basil

Imported De Cecco Campanelle Pasta

With Sun Dried Tomatoes and Pesto

Main Course

Choice Of Three

Scaloppini of Veal

With San Danielle Ham and Fontina Cheese
Marsala Wine Sauce

Sauteed Chicken Breast

With Roasted Artichokes, Capers and Mushrooms
Lemon White Wine Sauce

Pan Seared Salmon

With Sautéed Fennel and Tomato
in a Saffron Wine Sauce

Pork Tenderloin

With Sweet Cherry Peppers
Lemon and White Wine Sauce

Braised Beef Short Rib

With Barolo Wine Sauce

Served with Seasonal Vegetables and Roasted Potatoes

Occasion Cake or Assorted Cookies • 100% Colombian Coffee or Tea

\$42.00 Sunday - Thursday • \$47.00 Friday & Saturday

La Campania Dinner Menu

A Sampling of Hot Appetizers to include:

Mozzarella en Carozza • Baked Clams • Shrimp Oreganata • Stuffed Mushroom • Fried Calamari

Pasta

Choice Of One

Imported De Cecco Penne Pasta

Sautéed Eggplant, Zucchini and Yellow Squash, Fresh Tomato and Basil

Imported De Cecco Gemelli Carbonara

Bacon, Green Peas and Parmigiana Cream Sauce

Main Course

Choice Of Three

Herb Marinated Grilled Sirloin

In a Chianti Sauce

Breast of Chicken Roulade

Stuffed with Eggplant, San Danielle Ham, Fresh Mozzarella
in a Marsala Wine Sauce

Parmigiano Crusted Salmon

With a Porcini Wine Sauce

Stuffed Filet of Sole

With Sautéed Spinach

Pork Tenderloin

With Sautéed Wild Mushrooms
Madeira Sauce

Braised Beef Short Rib

With Barolo Wine Sauce

Served with Seasonal Vegetables and Roasted Potatoes

Occasion Cake or Assorted Cookies • 100% Colombian Coffee or Tea

\$47.00 Sunday - Thursday • \$52.00 Friday & Saturday

Menu Enhancements

Plate of Cookies per Table **\$2.50** per guest

Fresh Fruit Platters **\$3.25** per guest

Plate of Pastries per Table **\$3.50** per guest

Chocolate Dipped Fruit Platters **\$4.25** per guest

Half Hour of Chef's Selection Passed Hors d'oeuvres **\$8.95** per guest

Lorenzo's Signature Dishes – Served Family Style **\$4.00** per item / per guest

Lorenzo's Signature Calamari in Padella

Traditional Crispy Fried Calamari

Mozzarella, Tomato, Roasted Peppers and Olives

Buffet Style Tuscany Display Station **\$14.95** per guest

Prosciutto di Parma and Seasonal Melons • Cremini Mushroom Salad • Lemon Roasted Artichokes
Fire Roasted Tricolor Peppers • Marinated Bocconcini • Assorted Bruschetta and Focaccia • Regional Olives
Salumeria Display of Assorted Regional Hot and Sweet Sausage

4th Entree Addition

Vegetarian Entree Choice **\$3.00** per guest

Fish Entree Choice **\$5.00** per guest

Filet Mignon Entree Choice **\$10.00** per guest