



Private Dining Al Fresco Menu

Specializing in Private Functions

Beverage Menu

Premium Open Bar ~~~ \$24.95 per guest

(\$150 Bartender Fee for Open Bar)

Beer, Wine, Sangria & Soft Drinks ~~~ \$14.95 per guest

Champagne Toast ~~~ \$2.95 per guest

Wine Bottles by Consumption ~~~ \$36.00 per bottle

Unlimited Soft Drinks ~~~ \$3.00 per guest

Unlimited Champagne Cocktail ~~~ \$4.95 per guest (Afternoon Only)

Unlimited Sangria ~~~ \$7.95 per guest (Afternoon Only)

Premium Open Bar To Include

~ Tito's ~ Absolut ~ Ketel One ~ Tanqueray ~ Bombay Dry Gin ~

~ Captain Morgan ~ Bacardi ~ Bulleit Bourbon ~

Johnnie Walker Red ~ Seagrams 7 ~ Jose Cuervo ~ Don Julio ~

~ Dewars ~ Glenlivet ~

Excludes Shots

Beer and Wine

Cabernet Sauvignon, Merlot,

Pinot Grigio, Chardonnay, White Zinfandel

Bud, Bud Light, Corona, Heineken, Sam Adams, Blue Moon

Children's Menu ~~~ \$24.95 per child

~ Penne Pasta and Chicken Fingers with French Fries ~

Gluten-Free & Vegetarian Options Available



Genovese Menu

Choice Of One Salad:

Baby Field Greens Salad

*Dried Cranberries, Candied Walnuts, and Sliced Granny Smith Apple
Lemon Thyme Vinaigrette*

or

Caesar Salad

*Crispy Romaine Lettuce with Parmigiano Reggiano Cheese
and Herb Croutons*

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*Choice Of One Pasta:*

***Imported De Cecco Farfalle Pasta***

*Topped with Asparagus and Mushrooms Light Parmigiano Reggiano Sauce*

*or*

***Imported De Cecco Penne alla Vodka***

*Prosciutto and Peas*

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Choice Of Three:

Filet of Sole Oreganata

Topped with Toasted Herb Breadcrumbs

Pan Seared Chicken Breast

Sweet Cherry Peppers in a Lemon Chardonnay Sauce

Pork Tenderloin

Apricot Demi Sauce

Veal Scallopini Picatta Style ~ \$3.00 Surcharge

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

Served with Seasonal Vegetables and Roasted Potatoes

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*Occasion Cake or Duet of Mini Cannoli & Rainbow Cookie*

*Afternoon Event \$40 Per Person ~ Evening Event \$45.00 Per Person  
Plus Tax and Gratuity*



**Roman Menu**

*Choice of One Appetizer*

***A Sampling of Cold Tuscan Antipasto to Include***

*Roasted Peppers, Prosciutto Di Parma and Soppressata,  
Mixed Mushroom Salad, Bocconcini Mozzarella and Cherry Tomatoes*

*or*

***Frutti di Mare***

*Seafood Salad with Calamari, Shrimp and Octopus*

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Choice Of One Pasta:

Imported De Cecco Penne Pasta Filetto Di Pomodoro

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

or

Imported De Cecco Penne Pasta

Sautéed Zucchini and Yellow Squash, Fresh Tomato and Basil

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*Choice Of Three:*

***Scallopini of Veal***

*San Danielle Ham and Fontina Cheese, Marsala Wine Sauce*

***Sautéed Chicken Breast***

*Roasted Artichokes, Capers and Mushrooms , Lemon Chardonnay Sauce*

***Pan Seared Salmon***

*Sautéed Fennel and Tomato, In a Saffron Wine Sauce*

***Pork Tenderloin***

*Sweet Cherry Peppers, Lemon White Wine Sauce*

***Braised Beef Short Rib***

*Barolo Wine Sauce*

***8oz Filet Mignon \$10 Surcharge***

*(Cooked Medium)*

*Port Wine Sauce*

*Served with Seasonal Vegetables and Roasted Potatoes*

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Occasion Cake or Duet of Mini Cannoli & Rainbow Cookie

Afternoon Event \$47 Per Person ~ Evening Event \$52.00 Per Person

Plus Tax and Gratuity