



Private Dining Menu

Specializing in Private Functions

Rated #1 Restaurant on Staten Island

Beverage Menu

- Premium Open Bar ~~~ \$25.95 per guest
- Beer, Wine, Sangria & Soft Drinks ~~~ \$15.95 per guest
- Champagne Toast ~~~ \$3.50 per guest
- Wine Bottles by Consumption ~~~ \$36.00 per bottle
- Unlimited Soft Drinks ~~~ \$3.00 per guest
- Unlimited Champagne Cocktail ~~~ \$5.95 per guest (Afternoon Only)
- Unlimited Mimosas & Bloody Marys ~~~ \$10.95 per guest
- Unlimited Red & White Sangria ~~~ \$8.95 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



Our Farmers harvest our 40,000sf Farm daily so Guests can enjoy the delicious, fresh delights as they dine in Lois and Richard Nicotra's Restaurants & Ballrooms

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

Crisp 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:

Shrimp Toscana

Topped with Toasted Herb Breadcrumbs in a Lemon Pinot Grigio Sauce

Pan Seared Chicken Breast

Sweet Cherry Peppers in a Lemon Chardonnay Sauce

Pork Tenderloin

Apricot Demi Sauce

Veal Scallopini Picatta Style ~ \$4.00 Surcharge

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

Served with Seasonal Vegetables and Potatoes

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Occasion Cake or Assorted Italian Cookies

Afternoon Event \$43.00 Per Person ~ Evening Event \$48.00

Monday-Friday Afternoon Event ~ \$35.00

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 and Shrimp

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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 \$15 Surcharge

Port Wine Sauce

Served with Seasonal Vegetables and Potatoes

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Occasion Cake or Assorted Italian Cookies

Afternoon Event \$50.00 Per Person ~ Evening Event \$55.00

Per Person Plus Tax and Gratuity



Plated Brunch Menu

For the Table

Mini Croissants ~ Assorted Breakfast Pastries ~ Fresh Fruit Platter

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### Quiche Lorenzo

Crispy Bacon, Broccoli and Cheddar Cheese  
Served with Field Greens and Cherry Tomatoes

Or

### Crème de la Crepe

Hand Rolled with your Selection of Fillings  
Ricotta with Wild Mushrooms ~ Provolone and Spinach  
Served with Alfredo Sauce

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Choice of Three:

Imported De Cecco Penne Primavera
With Fresh Seasonal Vegetables

Or

Imported De Cecco Campanelle Carbonara
With Green Peas, Pancetta, Touch of Cream

Chicken and Waffles

Crispy Fried Chicken and Buttermilk Waffles With Peach Maple Syrup

Or

Chicken Pailard

Topped with Tomato Bruschetta

Roasted Filet of Sole

With Fire Roasted Cherry Tomatoes

Or

Herb Crusted Salmon

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~ Occasion Cake or Assorted Italian Cookies ~ 100% Colombian Coffee or Tea ~  
\$45.00 Per Person Plus Tax and Gratuity



## Veneto Cocktail Dinner Menu

### Tuscany Display

Prosciutto di Parma and Seasonal Melons,  
Cremíni 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

### Buffet Stations – Choice of Four:

Petite Chicken Piccata  
with Capers and Lemon Sauce

Sautéed Chicken Marsala  
With Exotic Mushrooms and  
Marsala Wine Sauce

Braised Short Rib  
Barolo Wine Sauce

Eggplant Rollatini

Medley of Mixed Vegetables

Imported De Cecco  
Penne Rigate  
with Prosciutto Green Peas,  
Blush Vodka Sauce

Imported De Cecco  
Campanelle with Pesto Sauce  
and Sun Dried Tomatoes

### Dessert

Assorted Italian Cookies or Occasion Cake

### Menu Enhancements

Clams, Mussels, Shrimp and Sliced Sausage - \$6.00

Add 1/2 Hour Passed Hors D'oeuvres – Chef's Selection of Four - \$9.00

Carving Station – Choice of Two: \$10.00

Roasted Turkey Breast, Sage Pan Gravy  
Herb and Garlic Roasted Shell Steak, Cabernet Wine Sauce  
Pork Tenderloin with Apricot Demi Sauce

*\$50.00 per person Plus Sales Tax and Gratuity*

*Minimum of 40pp*



## Menu Enhancements

### Tuscany Display \$14.95 per guest

Prosciutto di Parma and Seasonal Melons,  
Cremini Mushroom Salad, Lemon Roasted Artichokes,  
FireRoasted Tricolor Peppers, Marinated Bocconcini,  
Assorted Bruschetta and Foccacia, Regional Olives,  
Salumeria Display of Assorted Regional Hot and Sweet Sausage  
1/2 Hour Chef's Selection Passed Hors D'oeuvres \$10.00 per guest

### Hot Antipasto First Course \$11.95

A sampling of Hot Appetizers including:  
Mozzarella en Carozza • Eggplant Rollatini •  
Shrimp Oreganata • Fried Calamari

### Cold Antipasto First Course \$8.95

A sampling of Cold Antipasto including:  
Roasted Peppers • Prosciutto di Parma and Soppressata •  
Mixed Mushroom Salad • Bocconcini Mozzarella and Cherry Tomatoes

### Lorenzo's Signature Dishes Served Family Style

Traditional Crispy Fried Calamari

\$5.00 per guest

Lorenzo's Signature  
Calamari in Padella

\$5.00 per guest

Mozzarella, Tomato, Roasted  
Peppers and Olives

\$5.00 per guest

### Children's Menu \$24.95 per person plus tax and gratuity

~ Penne Pasta and Chicken Fingers and French Fries ~

## Dessert Enhancements

Fresh Fruit Platters

\$4.50 per guest

Assorted Italian Cookie Platters

\$3.50 per guest

Chocolate Dipped Fruit Platters

\$5.50 per guest

Assorted Pastry Platters

\$4.50 per guest