



2025

Private Dining Menu

Specializing in Private Functions

Rated #1 Restaurant on Staten Island

Beverage Menu

Premium Open Bar ~~~ \$26.95 per Guest

Beer, Wine, Sangria & Soft Drinks ~~~ \$16.95 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 ~~~ \$6.95 per Guest (Afternoon Only)

Unlimited Mimosas & Bloody Marys ~~~ \$11.95 per Guest

Unlimited Red & White Sangria ~~~ \$9.95 per Guest (Afternoon Only)

All Drink Packages are Plus Tax and Gratuity

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



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



Choice Of Three:

Shrimp Toscana

Topped with Toasted Herb Breadcrumbs in a Lemon Pinot Grigio Sauce

Pan Seared Chicken Breast

Wild Mushrooms in a Madeira Cream Sauce

Pork Tenderloin

Apricot Demi Sauce

Veal Scallopini Picatta Style ~ \$4.00 Surcharge Per Guest

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

Served with Seasonal Vegetables and Potatoes



Occasion Cake or Assorted Italian Cookies

Afternoon Event \$45.00 Per Guest ~ Evening Event \$50.00

Monday-Friday Afternoon Event ~ \$37.00

Per Guest Plus Tax and Gratuity





Roman Menu

Choice of One Appetizer:



A Sampling of Cold Tuscan Antipasto to Include

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

Or

Frutti di Mare

Seafood Salad with Calamari and Shrimp



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



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 Short Rib

Barolo Wine Sauce

8oz Filet Mignon \$15 Surcharge

Port Wine Sauce

Served with Seasonal Vegetables and Potatoes



Occasion Cake or Assorted Italian Cookies

Afternoon Event \$53.00 Per Guest ~ Evening Event \$58.00

Per Guest Plus Tax and Gratuity



Plated Brunch Menu For the Table



Mini Croissants ~ Assorted Breakfast Pastries ~ Fresh Fruit Platter



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



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

Shrimp Toscana

Topped with Toasted Herb Breadcrumbs in a Lemon Pinot Grigio Sauce

Or

Herb Crusted Salmon



Occasion Cake or Assorted Italian Cookies

\$48.00 Per Guest Plus Tax and Gratuity



Veneto Cocktail Dinner Menu



Tuscany Display

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

Buffet Stations – Choice of Four:

Petite Chicken Piccata
with Capers and Lemon Sauce

Sautéed Chicken Marsala
With Exotic Mushrooms
and Marsala Wine Sauce

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

Eggplant Rollatini

Mixed Vegetables

Braised Short Rib
Barolo Wine Sauce

Imported De Cecco Campanelle
with Pesto Sauce
and Sun Dried Tomatoes

Dessert

Occasion Cake or Assorted Italian Cookies

Menu Enhancements

Clams, Mussels, Shrimp and Sliced Sausage - \$7.00 Per Guest
Add ½ Hour Passed Hors D'oeuvres – Chef's Selection of Four -
\$10.00 Per Guest

Carving Station – Choice of Two: \$10 Per Guest
Roasted Turkey Breast, Sage Pan Gravy
Herb and Garlic Roasted Shell Steak, Cabernet Wine Sauce
Pork Tenderloin with Apricot Demi Sauce

\$55.00 Per Guest
Minimum of 40pp

All Pricing is plus Tax and Gratuity



Menu Enhancements



Tuscany Display \$14.95 Per guest Plus Tax and Gratuity

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

½ Hour Passed Hors D’oeuvres \$10.00 Per Guest

Hot Antipasto First Course \$11.95 Per Guest

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

Cold Antipasto First Course \$8.95 Per Guest

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
\$6.00 Per Guest**

**Mozzarella, Tomato, Roasted
Peppers and Olives
\$5.00 Per Guest**

**Lorenzo’s Signature
Calamari in Padella
\$6.00 Per Guest**

**Children’s Menu \$25.95 Per Guest - Children Under 12 years old
~ Penne Pasta and Chicken Fingers and French Fries ~**

Dessert Enhancements

**Fresh Fruit Platters
\$5.00 Per Guest**

**Assorted Italian Cookie Platters
\$4.50 Per Guest**

**Chocolate Dipped Fruit Platters
\$6.00 Per Guest**

**Assorted Pastry Platters
\$5.50 Per Guest**

All Pricing is plus Tax and Gratuity