



# 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)**

**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**

Sweet Cherry Peppers in a Lemon Chardonnay 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 \$43.00 Per Guest ~ Evening Event \$48.00**

**Monday-Friday Afternoon Event ~ \$35.00**

**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 Per Guest**

Port Wine Sauce

## **Served with Seasonal Vegetables and Potatoes**



## **Occasion Cake or Assorted Italian Cookies**

**Afternoon Event \$50.00 Per Guest ~ Evening Event \$55.00**

**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**

**\$45.00 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

**Eggplant Rollatini**

**Sautéed Chicken Marsala**  
With Exotic Mushrooms  
and Marsala Wine Sauce

**Mixed Vegetables**

**Braised Short Rib**  
Barolo Wine Sauce

**Imported De Cecco  
Penne Rigate**  
with Prosciutto Green Peas,  
Blush Vodka 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 - \$6.00 Per Guest**

**Add ½ Hour Passed Hors D’oeuvres – Chef’s Selection of Four -  
\$9.00 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

**\$50.00 Per Guest  
Minimum of 40pp**

**All Pricing is plus Tax and Gratuity**



# Menu Enhancements



## Tuscany Display \$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

## 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 Soppresata ·  
Mixed Mushroom Salad · Bocconcini Mozzarella and Cherry Tomatoes

*Lorenzo’s Signature Dishes Served Family Style*

**Traditional Crispy  
Fried Calamari  
\$5.00 Per Guest**

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

**Lorenzo’s Signature  
Calamari in Padella  
\$5.00 Per Guest**

**Children’s Menu \$24.95 Per Guest - Children Under 12 years old  
~ 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**

**All Pricing is plus Tax and Gratuity**



# Preset Menu Cake Selection



## Type of Cake

Vanilla Sponge

**Or**

Chocolate Sponge

**Or**

Napoleon

## Fillings:

### **(Choice Of Two Fillings)**

Peach, Pineapple, Cherry, Lemon, Strawberry, Raspberry,  
Fresh Raspberry, Custard Cream, French Cream, Chocolate Cream,  
Cannoli Cream, Banana Cream, Chocolate Mousse,  
White Chocolate Mousse, Chocolate French Cream,  
Chocolate French Cream with Bananas

## Topping:

Whipped Cream **Or** Buttercream

*Personalized Inscription Included*