



Special Events

Bruschetta alla Romano

Toasted Italian bread, fresh diced tomatoes, basil and parmesan topped with fresh mozzarella and drizzled with extra virgin olive oil

Calamari Fritti

Freshly cut and seasoned fried Calamari

Insalata alla Za Za

Mixed field greens, romaine, red leaf, endive, with fresh vegetables, kalamata olives, artichoke hearts, olive oil, lemon, balsamic and Danish blue cheese

Caesar Salad

Romaine lettuce with homemade Caesar dressing and freshly shaved parmesan

Pollo Francese

Chicken Breast dipped in egg roasted with garlic, extra virgin olive oil, capers, lemon & white wine

Pollo Vesuvio

Chicken Breast roasted with garlic, olive oil, red onions, sweet peas, fresh rosemary, lemon and white wine

Penne Toamto Basil

Penne pasta with garlic, extra virgin olive oil, in a tomato basil sauce topped with parmesan and fresh herbs

Penne Abbruzzesse

Penne pasta with garlic, extra virgin olive oil, home made char-broiled Italian sausage and pancetta in a spicy plum tomato sauce topped with fresh parmesan

Ravioli Mozzarella

Home-made meat or ricotta cheese filled ravioli with garlic, olive oil in a light tomato basil sauce topped with fresh mozzarella cheese

Pesce Bianco al Spinaci

Whitefish pan seared and roasted with garlic, shallots, capers, lemon, butter and white wine

Tilapia Asparagini

Tilapia roasted with garlic, olive oil, asparagus, wild mushrooms, sundried tomatoes in a light brandy sauce

New York Strip or Bone in Ribeye

New York or Ribeye roasted with garlic & olive dusted with freshly grated peppercorns or topped with a light oregano au jus

Filet or Veal Marsala

Filet or Veal scaloppine medallions roasted with garlic, olive oil, wild mushrooms topped with a sweet marsala wine sauce

Cannoli

Tiramisu

Appetizers

Insalata

Pollo

Pasta

Pesce

Meat

Desserts

Party Menu

Melanzane Parmesan

Eggplant lightly breaded and baked in a light tomato sauce topped with mozzarella

Salsiccia con Peppers

Italian sausage char-broiled & roasted with tri-colored peppers, wild mushrooms, garlic, olive oil & white wine

Asparagus Salad

Asparagus topped with fresh diced tomatoes, Danish blue cheese topped with extra virgin olive oil

Insalata Caprese

Beefsteak tomatoes, fresh mozzarella cheese & fresh basil topped with extra virgin olive oil

Pollo Marsala

Chicken Breast roasted with garlic, olive oil, wild mushrooms topped with a sweet marsala wine sauce

Pollo Limone

Chicken Breast roasted with garlic, olive oil, baby capers, lemon & white wine

Farfalle Con Pollo

Farfalle pasta garlic, olive oil with roasted chicken breast, wild mushrooms, spinach in a brandy cream sauce topped with fresh parmesan, herbs and pine nuts

Tortellini alla Panna

Homemade cheese tortellini with garlic, olive oil, diced italian ham, sweet baby peas in a light tomato cream sauce topped with fresh herbs

Rigatoni Sardi

Rigatoni pasta with garlic, olive oil, white wine, sliced home made Italian sausage and wild mushrooms in a light tomato basil sauce topped with fresh mozzarella

Mahi Mahi Carciofi

Mahi Mahi roasted with garlic, olive oil, roasted spinach, artichoke hearts, diced tomatoes, lemon & white wine

Tilapia Portabella

Tilapia roasted with wild mushrooms, diced tomatoes, spinach, garlic, olive oil, lemon and white wine

Maiale alla Sassi

Pork tenderloin roasted with garlic, olive oil, artichoke hearts and wild mushrooms in a light brandy sauce

Maiale Saltimbocca

Pork tenderloin roasted garlic, olive oil, mushrooms in a light brandy sauce topped with fresh mozzarella and prosciutto

Vanilla or Cappuccino Ice Cream

Lemon or Berry Sorbet

Choice of Chicken (includes one appetizer, salad, pasta).....\$29.95 per person
 Choice of Fish or Pork Tenderloin (includes one appetizer, salad, pasta).....\$35.95 per person
 Choice of Veal or Steak (includes one appetizer, salad, pasta).....\$39.95 per person
 Side Dishes: \$4.95 extra per person (Linguine, Roasted Spinach, Steamed Broccoli, Roasted Potatoes)