



Special Events

Party Menu

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

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

Rigatoni alla Vodka
Homemade Rigatoni with garlic, extra virgin olive oil, in a light vodka sauce topped with parmesan cheese and 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).....\$34.95 per person
Choice of Fish or Pork Tenderloin (includes one appetizer, salad, pasta).....\$42.95 per person
Choice of Veal or Steak (includes one appetizer, salad, pasta).....\$52.95 per person
Side Dishes: \$4.95 extra per person (Linguine, Roasted Spinach, Steamed Broccoli, Roasted Potatoes)