



## PARTY MENU 3

\$54.00 Per Person

### APPETIZER

choice of one

#### Eggplant Rollatini

Prosciutto and ricotta cheese stuffed eggplant baked with marinara sauce and topped with mozzarella cheese

#### Assortment of Cheeses and Misto Grilled Vegetables

#### Tomato-Basil Bruschetta

Seasoned grilled Italian bread topped with a vine-ripened tomato basil salsa, finished with balsamic syrup

### SALAD

choice of one

#### Arugula Salad

Arugula salad with shavings of parmigiano reggiano cheese

#### Insalata Toscana

Mixed green salad with smoked mozzarella cheese and olives

#### Caesar Salad

Hearts of romaine with croutons, parmesan and a classic Caesar dressing recipe

### AFTER YOUR MEAL

#### Coffee and Chef's Choice of Dessert

Wine, alcoholic drinks and beverages upon consumption

An 18% gratuity and a 2% House charge will be added to all Party orders

### PASTA

choice of two

#### Penne Toscana

Wild mushroom, onions and pancetta

#### Rigatoni Matriciana

Red sauce, prosciutto, shallots and shaved parmesan

#### Penne alla Vodka

Penne pasta served in a pink cream sauce

### ENTREES

choice of three

#### Pesce Spada alla Livornese

Grilled swordfish with tomatoes, capers and olives in a plum tomato sauce

#### Filet Mignon

Grilled filet topped with a grilled portobello mushroom, then drizzled with a red wine reduction

#### Veal Marsala

Veal sautéed with mushrooms in a marsala wine sauce

#### Pollo Gorgonzola

Boneless chicken breast served with artichoke hearts and sundried tomatoes in a mushroom gorgonzola cream sauce

#### Shrimp Piccata

Sauteed shrimp with capers, artichoke hearts in a lemon white wine sauce

For Our Guests With Food Allergies, please feel free to make special requests.