

Minimum group of 20. Final menu selections and guest count must be confirmed 48 hours before the event. Additional menu requests can be accommodated in consultation with our banquet manager. Includes unlimited non-alcoholic house beverages. Tax and gratuity not included. We print individual menus for your guests.

### PLATED LUNCH

\$19.95 per person

#### Appetizers

(choose one)

Antipasto, Bruschetta  
Calamari Fritti, Bruschetta Romana  
Crostini Funghi, Garlic Bread

#### Soups & Salads

(choose one)

Minestrone Soup  
Stracciatella Soup  
Mixed Green Salad  
Caesar Salad

#### Entrees

(choose two)

Grilled Chicken Caesar Salad  
Grilled Salmon Salad  
(add \$2.00)  
Seven Grain Salad  
Penne Russo  
Farfalle Primavera  
Rigatoni Bolognese  
Penne Alfredo  
Farfalle Quattro Formaggio  
Ravioli Pomodoro  
Tortellacci Crema  
Pollo Vesuvio  
Pollo Marsala  
Pollo Picatta  
Pollo Parmigiana  
Eggplant Parmigiana  
Veal Marsala  
(add \$4.00 per guest)  
Veal Picatta  
(add \$4.00 per guest)  
Veal Saltimbocca  
(add \$4.00 per guest)  
Salmon Alforno  
(add \$2.00 per guest)  
Salmon Limone  
(add \$2.00 per guest)  
Filet Mingon  
(add \$7.00 per guest)

#### Desserts

(choose one)

Tiramisu, Mini Cannoli  
Vanilla Gelato, Chocolate Gelato

**Grilled Chicken Caesar**

Romaine lettuce, croutons, parmigiana cheese and Caesar dressing topped with a grilled chicken breast.

**Grilled Salmon Salad**

Grilled salmon filet placed on a bed of greens topped with our homemade dill dressing.

**Seven Grain Salad**

Mixed grains with grilled chicken, tomatoes almond, raisins and mint in E.V.O and lemon sauce.

**Penne Russo**

Penne pasta sautéed in a vodka tomato cream parmigiana cheese sauce.

**Rigatoni Bolognese**

Rigatoni pasta sautéed in a meat sauce.

**Farfalle Pomodoro**

Bowtie pasta sautéed in a tomato sauce.

**Ravioli Pomodoro**

Homemade square pasta stuffed with ricotta cheese sautéed in a tomato sauce.

**Tortellacci Crema**

Homemade round pasta stuffed with ricotta cheese sautéed in a tomato cream sauce.

**Farfalle Quattro Formaggi**

Bowtie pasta sautéed in a four cheese cream sauce.

**Eggplant Parmigiana**

Layers of breaded eggplant baked in a tomato sauce topped with mozzarella cheese, served with side of pasta.

**Pollo Vesuvio**

Chicken breast baked with potatoes in a garlic herb, white wine sauce.

**Pollo Marsala**

Chicken breast sautéed with mushrooms in a marsala wine sauce,  
served with vegetables and potatoes.

**Pollo Picatta**

Chicken breast sautéed with capers in a lemon wine sauce,  
served with vegetables and potatoes.

**Pollo Parmigiana**

breaded chicken breast baked in a tomato sauce topped  
with mozzarella cheese, served with side of pasta.

**Salmone Alforno**

Norwegian Salmon filet baked in a tomato white wine sauce,  
served with vegetables and potatoes.

**Salmone Limone**

Norwegian Salmon filet baked in a lemon white wine sauce,  
served with vegetables and potatoes.

**Veal Marsala**

Veal medallions sautéed with mushrooms in a marsala wine sauce,  
served with vegetables and potatoes.

**Veal Picatta**

Veal medallions sautéed with capers in a lemon white wine sauce,  
served with vegetables and potatoes.

**Veal Marsala**

Veal medallions sautéed with prosciutto in a sage white wine sauce,  
served with vegetables and potatoes.

**Grilled Fillet**

10oz grilled filet mignon, topped with sautéed mushrooms,  
served with vegetables and potatoes.