

Appetizers

PLATTER

Golden Fried Chicken Tenders	\$41
served with a side of honey mustard -OR- ketchup	
Mozzarella Sticks (40)	\$37
served with a side of tomato sauce	
“BONELESS” Buffalo Wings	\$45
boneless buffalo wings tossed in our “famous” buffalo sauce served with a side of bleu cheese dressing	
Fried Calamari	\$43
golden fried calamari served with marinara sauce	
Sauteed Broccoli	\$28
Sauteed Assorted Vegetables	\$32
Meatballs	\$36
Mozzarella di Casa	\$42
Buffalo Wings	\$40
Garlic Knots	1/2 Tray \$11.95 Full Tray \$18.95

Salads

1/2 Tray 12-14 People Full Tray 20-22 People

Garden Salad	\$20	\$29
romaine lettuce tossed with homemade garlic croutons, parmesan cheese & our creamy Caesar dressing		
Caesar Salad	\$22	\$32
romaine lettuce tossed with homemade garlic croutons, parmesan cheese & our creamy Caesar dressing		
Gorgonzola Salad	\$30	\$48
mixed field greens tossed with honey roasted walnuts, red onions & crumbled gorgonzola cheese in a light raspberry vinaigrette		
Greek Salad	\$29	\$44
crisp iceberg & romaine lettuce, calamata olives, grape tomatoes, green peppers, cucumbers & feta cheese		
Antipasto	\$32	\$50
our garden salad topped with provolone wedges, rolled ham, genoa salami, marinated mushrooms, broccoli florets & shredded mozzarella		
Farmers Market Salad	\$31	\$50
Mixed field greens , crumbled goat cheese, sun-dried cranberries, grape tomato and honey roasted walnuts with our balsamic vinaigrette		
Any salad with chicken	\$12	\$20
Any salad with mozzarella	\$6	\$9
Any salad chopped	\$6	\$9

Pasta

All pasta dishes served as listed or with your choice of:
Penne ~ Rigatoni ~ Spaghetti ~ Linguine
Tortellini Additional Charge

1/2 Tray 12-14 People Full Tray 20-22 People

Penne alla Vodka	\$41	\$61
imported prosciutto & scallions sautéed in a creamy pink vodka sauce		
Penne Caprese	\$40	\$60
garden tomato basil sauce, tossed with fresh mozzarella		
Rigatoni Marinara	\$35	\$50
“Old World Style” garlic & herb plum tomato sauce		
Linguine Primavera	\$42	\$60
fresh assorted vegetables sautéed in a garlic and oil brodino		
Rigatoni Fiorentina	\$48	\$70
fresh spinach, cubed chicken & shredded mozzarella sautéed in a pink cream sauce		
Penne Broccoli	\$41	\$61
fresh broccoli florets & diced Roma tomatoes sautéed in a light garlic & olive oil brodino		
Rigatoni Bolognese	\$42	\$62
“Southern Italian” style, fresh ground creamy meat sauce		
Penne Gamberi	\$51	\$81
fresh shrimp, broccoli florets & diced Roma tomatoes sautéed in a light roasted garlic & olive oil brodino		
Rigatoni Alfano	\$48	\$70
grilled chicken, sun dried tomato and fresh spinach sauteed in a roasted garlic and olive oil brodino		
Penne Pomodoro	\$26	\$42
traditional Italian tomato sauce		
Shrimp Marinara -OR- Fra Diavolo	\$51	\$80
fresh shrimp sautéed in a marinara style plum tomato sauce -OR- a spicy fra diavolo plum tomato sauce		
Calamari Marinara -OR- Fra Diavolo	\$48	\$78
fresh calamari sautéed in a marinara style plum tomato sauce -OR- a spicy fra diavolo plum tomato sauce		
Penne Alfredo	\$44	\$66
classic creamy alfredo cheese sauce		

Baked Pasta

1/2 Tray 12-14 People Full Tray 20-22 People

Homemade Meat Lasagna	\$42	\$72
Baked Ziti	\$38	\$58
Baked Stuffed Shells	\$42	\$70

Advance notice required

Entrees

Chicken Scarpariello	\$52	\$84
chicken breast, roasted potatoes, Italian sausage and pimiento peppers simmered in a rosemary brown sauce		
Chicken Vesuvio	\$52	\$84
fresh breast of grilled chicken marinated in balsamic vinegar & seasonings, topped with fresh sautéed spinach, broccoli & mushrooms		
Chicken Franchise	\$52	\$86
fresh battered breast of chicken sautéed in a white wine, lemon & butter sauce		
Chicken Marsala	\$52	\$86
fresh breast of chicken sautéed in a “classic” Marsala wine sauce with fresh mushrooms		
Grilled Chicken Primavera	\$52	\$84
sautéed assorted fresh vegetables over grilled chicken marinated in balsamic vinegar & seasonings		
Chicken Parmigiana	\$49	\$80
Veal Marsala	\$52	\$90
tender medallions of veal sautéed in a “classic” Marsala wine sauce with fresh mushrooms (advance notice required)		
Veal Parmigiana	\$54	\$90
(advance notice required)		
Eggplant Rollatini	\$45	\$80
fresh battered eggplant rolled with seasoned ricotta, baked “parmigiana style” with tomato sauce & mozzarella cheese		
Eggplant Parmigiana	\$41	\$69
Sausage, Peppers & Onions	\$46	\$81
plum tomato -OR- white wine sauce		
Shrimp Franchise	\$67	\$118
fresh egg battered jumbo shrimp sautéed in a white wine, lemon & butter sauce		
Shrimp Parmigiana	\$67	\$118