

4 COURSE DINING PACKAGE:

\$59 Per Person (Plus NYS Sales Tax & 22% Gratuity)

First Course: Choose 1

Caesar - OR - House Salad

Second Course: Choose 1

Cavatappi - OR - Rigatoni Pasta

With Bolognese, Marinara, alla Vodka or Pomodoro

Third Course: Choice of 3

Classic Entrees Available

Francese, Marsala, Parmigiana

-Pollo Brasato

Boneless chicken thighs, fennel sausage, potatoes, peppers, onions, rosemary plum tomato brown sauce

-Salmone con Carciofi

Baby artichokes, lemon basil pesto, cauliflower-potato smash

-Shrimp Oreganata

Breadcrumb sauce, baby spinach

-Chicken Milanese

Fried chicken breast, arugula, fennel, red onions, tomatoes, parmigiana reggiano, balsamic drizzle

-Eggplant Parmigiana

Breaded and fried, pomodoro sauce, mozzarella, pecorino romano, basil

-Beef Short Ribs Marsala

Vegetable medley

-Filet of Sole Mediterranean

White wine lemon butter sauce, potatoes, scallions, capers

-Grilled Chicken Primavera

Seasonal vegetables

-Sausage & Broccoli Rabe

Grilled Sicilian cheese & parsley pinwheel sausage, sauteed broccoli rabe, Sicilian olives

Fourth Course: Dessert

Mini Sicilian Cannoli's & Assorted Italian Cookies

Includes:

House-made Breads & Fountain Soft Drinks

American Coffee & Hot Tea Available

Cappuccino, Espresso

Menu Pricing

CHILDREN'S MENU

(12 & Under) \$20

Choice of:

Margarita Pizza w/ Pepperoni

Chicken Tenders & Fries

Pasta Pomodoro w/ Meatballs

Minimum 35 adult guests for private room

Pricing is based on 3-Hour Time Limit

Bar Tab Only

Event Must be Paid In Full 7 Days Prior cash or certified check

*Private room **NOT** available Friday or Saturday nights*