\$35.95 / person | 1/2 price for kids 10 & under

SALAD

- served individually plated -

INSALATA DELLA CASA iceberg and romaine lettuce tossed with our house vinaigrette, shaved carrots, diced tomatoes and croutons

ENTRÉE

- served family-style -

POLLO ARROSTO roasted chicken, onion, bell pepper, vesuvio sauce

SALMONE PICCATA sautéed salmon, white wine, lemon sauce, capers

PENNINE POMODORO baby mostaccoli tossed with our homemade tomato-basil sauce

S I D E _____

[ALL ENTRÉES ARE SERVED WITH CHEF-SELECTED VEGETABLE OR POTATO]

DOLCE-

- served individually plated -

TIRAMISU espresso-rum soaked lady fingers layered with mascarpone cream

 $$46.95 / person \mid 1/2$ Price for kids 10 & under

PASTA-

- served individually plated -

FARFALLE CIPRIANI bowtie pasta tossed with tomato, brandy, a touch of cream, and fresh basil

SALAD

- served individually plated -

TOSCANA mixed greens in a light bleu cheese vinaigrette with sun-dried tomatoes, hearts of palm, black olives, and provolone cheese

ENTRÉE-

- served family-style -

POLLO ALLA MARSALA sautéed chicken breast with marsala wine and mushrooms

TILAPIA PORTOFINO sautéed tilapia with white wine, basil, sun-dried tomatoes, roasted pine nuts

BISTECCHINA grilled skirt steak

[ALL ENTRÉES ARE SERVED WITH CHEF-SELECTED VEGETABLE OR POTATO]

DOLCE-

- served individually plated -

TORTA DI FRUTTA italian fruit tart with a pecan crust, filled with dark chocolate and topped with fresh berries

package includes american coffee, tea & soft drinks | options and pricing subject to change applicable tax and 2% service charge will be added to the final bill | 18% gratuity is automatically added for all groups & parties



\$44.95 / person

PASTA-

- served individually plated, select 1 for your guests -

FARFALLE CIPRIANI bowtie pasta tossed with tomato, brandy, a touch of cream, and fresh basil

PENNINE AL BRIVIDO baby mostaccoli tossed with a light spicy tomato sauce

SALAD-

- served individually plated, select 1 for your guests -

CAESAR romaine hearts, shaved parmigiano, croutons

HOUSE iceberg and romaine lettuce tossed with our house vinaigrette, shaved carrots, diced tomatoes and croutons

ENTRÉE

- served individually plated, select 4 for your guests to choose from-

TILAPIA PORTOFINO with white wine, basil, sun-dried tomatoes, roasted pine nuts

SALMONE PICCATA sautéed salmon with white wine, lemon sauce, capers

VEAL SCALOPPINE pan-fried veal cutlets, choose from: marsala or piccata

CHICKEN BREAST sautéed chicken breasts, choose from: marsala, piccata or parmigiana

EGGPLANT PARMIGIANA tender eggplant, tomato sauce, parmigiano, fresh mozzarella

SAUSAGE & PEPPERS italian sausage, roasted bell peppers and onions, tomato sauce

SIDE-

[ALL ENTRÉES ARE SERVED WITH CHEF-SELECTED VEGETABLE OR POTATO]

DOLCE-

- served individually plated, select 1 -

TIRAMISU espresso-rum soaked lady fingers layered with mascarpone cream

CANNOLI cookie pastry with creamy ricotta, mini chocolate chips, pistachio

SPUMONI traditional italian spumoni

WHITE CHOCOLATE sponge cake layered with white chocolate mousse, shaved white chocolate MOUSSE CAKE

package includes american coffee, tea & soft drinks | options and pricing subject to change applicable tax and 2% service charge will be added to the final bill | 18% gratuity is automatically added for all groups & parties



\$58.95 / person

APPETIZERS

FRIED CALAMARI house cocktail sauce, lemon garlic aïoli

CAPRESE SKEWERS cherry tomatoes, mozzarella

SAUSAGE & PEPPER SKEWERS italian sausage, bell peppers, onions

SALAD

- served individually plated, select 1 for your guests -

CAESAR romaine hearts, shaved parmigiano, croutons

TOSCANA mixed greens tossed with a light bleu cheese dressing, sun-dried tomatoes, black olives, hearts of palm, garbanzo beans and provolone cheese

ENTRÉE

- served individually plated, select 4 for your guests to choose from-

VITELLA AL LIMONE sautéed veal medallions with white wine and lemon

SALMONE MICHELANGELO sautéed salmon with white wine, lemon sauce, capers

FARFALLE PRIMAVERA bowtie pasta tossed with garlic-olive oil and grilled vegetables

EGGPLANT PARMIGIANA tender eggplant, tomato sauce, parmigiano, fresh mozzarella

CHCKEN MARSALA sautéed chicken breast with a marsala wine sauce

FILETTO ALLA GRIGLIA 8 oz filet mignon

SIDE ____

[ALL ENTRÉES ARE SERVED WITH CHEF-SELECTED VEGETABLE OR POTATO]

DOLCE-

- served individually plated, select 1 -

TIRAMISU espresso-rum soaked lady fingers layered with mascarpone cream

CANNOLI cookie pastry with creamy ricotta, mini chocolate chips, pistachio

SPUMONI traditional italian spumoni

PROFITEROLES puff pastry filled with pastry cream, covered with chocolate

package includes american coffee, tea & soft drinks | options and pricing subject to change applicable tax and 2% service charge will be added to the final bill | 18% gratuity is automatically added for all groups & parties

TUSCANY Appetizers

[these appetizer options can be added to any plated or family-style package]

Á LA CARTE

- minimum 2 dozen per order -

MINI CRAB CAKES \$58/DOZEN

BACON-WRAPPED BLACKENED SEA SCALLOPS \$58/DOZEN

SHRIMP COCKTAIL (COLD) \$60/DOZEN

GRILLED SHRIMP (HOT) \$60/DOZEN

BRUSCHETTA \$28/DOZEN

CHERRY TOMATO & MOZZARELLA CAPRESE \$23/DOZEN

SAUSAGE AND PEPPER SKEWERS \$28/DOZEN

CHICKEN PORTOBELLO SKEWERS \$29/DOZEN

PIZZA

- thin crust pizza from our wood-burning oven -

MARGHERITA \$15

mozzarella & tomato sauce

SAUSAGE \$15

italian sausage & mozzarella

FAMILY-STYLE

- serves 20-25 people -

VEGETABLE CRUDITES \$65

FRIED CALAMARI \$120

FRIED ZUCCHINI \$75

ANTIPASTI PLATTER \$125

MOZZARELLA STICKS \$70

MEATBALLS \$95

FRESH SEASONAL FRUIT \$125