

# PARTY MENU

## ~Package 1~ The Amalfitana

\$35 pp +tax and gratuity (20%)

- (Hosts choice of 1) House Salad, Chop Salad, Caesar Salad
- (Hosts choice of 1) Penne Marinara or Rigatoni Alla Vodka
- (Guest choice of 3 from List) 1 Chicken, 1 Meat or 1 Fish all entrees served with mixed julienne of vegetables
- Dessert: Mini Cannoli's
- Unlimited soda, coffee, tea, red and white wine
- Fresh Baked Garlic Sticks and Grandpa Style Focaccia

## ~Package 2~ The Positano

\$45pp +tax and gratuity (20%)

- (Hosts choice of 3 from List) Family Style Hot Antipasto
- (Hosts choice of 1) House Salad, Chop Salad, Caesar Salad, Davinci Salad
- (Hosts Choice of 1) Penne Marinara, Rigatoni Alla Vodka, Orrechetti Giacamino
- (Hosts Choice of 4 from List) 1 Chicken, 1 Meat or 1 Fish all entrees served with mixed julienne of vegetables
- Dessert (Hosts choice of 1) Mini Cannoli's or Whistle Stop Chocolate Swirl Cheese Cake
- Unlimited coffee, tea, soda, espresso or cappuccino
- Unlimited Red and White wine
- Fresh Baked Garlic Sticks and Grandpa Style Focaccia

## ~Package 3~ The Sorrento

\$55pp +tax and gratuity (20%)

- (Hosts choice of 4 from List) Family Style Hot Antipasto
- (Hosts choice of 1) Chop Salad, Caesar Salad, DaVinci Salad, Baby Arugula Salad
- (Hosts Choice of 1) Rigatoni Bolognese, Linguini in White Clam Sauce, Tortorlini Shrimp and Asparagus, Orrechetta Giacamino
- (Hosts Choice of 5 from List) Chicken, 2 choices of Meat and 2 choices of Fish
- (Hosts choice of 1 vegetable) Spinach, Broccoli, Broccoli Rabe, Escarole and Beans or Julienne of Mixed Vegetables
- Dessert: Custom Baked Cake or your choice of fresh fruit platters
- Unlimited coffee, tea, soda, espresso or cappuccino
- Unlimited Red and White wine
- Fresh Baked Garlic Sticks and Grandpa Style Focaccia

~Children's Menu~ \$20 pp must be 10 years of age and under

Please choose from the following List of Entrees when making your selections:

### ~Chicken~

CHICKEN ROMANO	CHICKEN SCARPRELLO
CHICKEN GRANITA	CHICKEN MARSALA
CHICKEN VERDE	CHICKEN FRANCAISE
CHICKEN BRUZZETTA	CHICKEN PICCATA
CHICKEN PRIMAVERA	CHICKEN PARMESAN
CHICKEN ROLLITINI	CHICKEN ISABELLA

### ~Meat~

VEAL & EGGPLANT GRANITA	STEAK PIZZIOLA <small>(SORRENTO ONLY)</small>
VEAL MARSALA	STEAK OREGANATA <small>(SORRENTO ONLY)</small>
VEAL FRANCAISE	VEAL SALTOMBOCA <small>(SORRENTO ONLY)</small>
VEAL PICCATA	PORKCHOP GABRIELLA <small>(SORRENTO ONLY)</small>
VEAL PARMESAN	
VEAL VALDOSTANO	

### ~Fish~

SALMON SOZZI	FILET OF SOLE
SHRIMP SCAMPI	OREGANATA
BAKED SHRIMP	SHRIMP FRANCAISE
OREGANATA	STUFF FILET OF SOLE
BASA FRESCO	WITH SHRIMP AND CRAB <small>(SORRENTO ONLY)</small>
TILAPIA LIVORNASE	

### ~Hot Antipasta~ (choose 3 items: \$5pp)

- |                         |                      |                                 |
|-------------------------|----------------------|---------------------------------|
| • Mozzarella and Tomato | • Calamari Arabiatte | • Baked Artichoke Hearts        |
| • Chicken Meatballs     | • Fried Calamari     | • Zuppa Di Clams (Red or White) |
| • Beef Meatballs        | • Baked Clams        |                                 |
| • Calamari Leonardo     |                      |                                 |

### ~Liquor~

- Beer - Domestic, Imported, Craft Draft on Tap: \$6pp for 2 hours
- Premium Open Bar: \$25pp for 2 hours
- Champagne Toast: \$3pp
- Red and White Wine: \$6pp for the length of the affair

*"The Hidden Treasure of the South Shore"*

Consumption of raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of contracting food borne illness, especially if you have certain medical conditions. Prices subject to change.