



## Appetizers

PLATTER

<b>French Fries</b> .....	\$30
<b>Golden Fried Chicken Tenders</b> .....	\$47
served with a side of honey mustard -OR- ketchup	
<b>Mozzarella Sticks (40)</b> .....	\$40
served with a side of tomato sauce	
<b>“BONELESS” Buffalo Wings</b> .....	\$50
boneless buffalo wings tossed in our “famous” buffalo sauce served with a side of bleu cheese dressing	
<b>Crudite</b> .....	\$42
fresh broccoli, red bell peppers, carrots, celery and ranch dressing	
<b>Grilled Vegetable</b> .....	\$45
zucchini, eggplant, peppers & carrots	
<b>Fried Calamari</b> .....	\$48
golden fried calamari served with marinara sauce	
<b>Sauteed Broccoli</b> .....	\$30
<b>Sauteed Assorted Vegetables</b> .....	\$38
<b>Meatballs</b> .....	\$40
<b>Mozzarella di Casa</b> .....	\$46
<b>Buffalo Wings</b> .....	\$49
<b>Garlic Knots</b> .....	1/2 Tray \$11.95 Full Tray \$18.95

## Salads

1/2 Tray 10-12 People Full Tray 20-22 People

<b>Garden Salad</b> .....	\$21	\$30
<b>Caesar Salad</b> .....	\$23	\$33
romaine lettuce tossed with homemade garlic croutons, parmesan cheese & our creamy Caesar dressing		
<b>Gorgonzola Salad</b> .....	\$32	\$52
mixed field greens tossed with honey roasted walnuts, red onions & crumbled gorgonzola cheese in a light raspberry vinaigrette		
<b>Greek Salad</b> .....	\$31	\$47
crisp iceberg & romaine lettuce, calamata olives, grape tomatoes, green peppers, cucumbers & feta cheese		
<b>Antipasto</b> .....	\$35	\$55
our garden salad topped with provolone wedges, rolled ham, genoa salami, marinated mushrooms, broccoli florets & shredded mozzarella		
<b>Farmers Market Salad</b> .....	\$32	\$52
Mixed field greens, crumbled goat cheese, sun-dried cranberries, grape tomato and honey roasted walnuts with our balsamic vinaigrette		
<b>Any salad with chicken</b> .....	\$14	\$22
<b>Any salad with mozzarella</b> .....	\$7	\$10
<b>Any salad chopped</b> .....	\$7	\$10

## Pasta

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

1/2 Tray 10-12 People Full Tray 20-22 People

<b>Penne alla Vodka</b> .....	\$46	\$68
imported prosciutto & scallions sautéed in a creamy pink vodka sauce		
<b>Penne Caprese</b> .....	\$45	\$68
garden tomato basil sauce, tossed with fresh mozzarella		
<b>Rigatoni Marinara</b> .....	\$41	\$58
“Old World Style” garlic & herb plum tomato sauce		
<b>Linguine Primavera</b> .....	\$48	\$68
fresh assorted vegetables sautéed in a garlic and oil brodino		
<b>Rigatoni Fiorentina</b> .....	\$54	\$72
fresh spinach, cubed chicken & shredded mozzarella sautéed in a pink cream sauce		
<b>Penne Broccoli</b> .....	\$45	\$67
fresh broccoli florets & diced Roma tomatoes sautéed in a light garlic & olive oil brodino		
<b>Rigatoni Bolognese</b> .....	\$46	\$67
“Southern Italian” style, fresh ground creamy meat sauce		
<b>Penne Gamberi</b> .....	\$58	\$90
fresh shrimp, broccoli florets & diced Roma tomatoes sautéed in a light roasted garlic & olive oil brodino		
<b>Rigatoni Alfano</b> .....	\$55	\$75
grilled chicken, sun dried tomato and fresh spinach sauteed in a roasted garlic and olive oil brodino		
<b>Penne Pomodoro</b> .....	\$29	\$45
traditional Italian tomato sauce		
<b>Shrimp Marinara -OR- Fra Diavolo</b> .....	\$60	\$90
fresh shrimp sautéed in a marinara style plum tomato sauce -OR- a spicy fra diavolo plum tomato sauce		
<b>Calamari Marinara -OR- Fra Diavolo</b> .....	\$55	\$90
fresh calamari sautéed in a marinara style plum tomato sauce -OR- a spicy fra diavolo plum tomato sauce		
<b>Penne Alfredo</b> .....	\$50	\$72
classic creamy alfredo cheese sauce		

Other options available,  
if you don't see something, please ask!

## Baked Pasta

1/2 Tray 10-12 People Full Tray 20-22 People

<b>Homemade Meat Lasagna</b> .....	\$45	\$75
<b>Baked Ziti</b> .....	\$40	\$60
<b>Baked Stuffed Shells</b> .....	\$45	\$75

## Party Hero

**Grilled Chicken or Fried Chicken Hero \$16 per ft**  
lettuce, tomato, roasted pepper & balsamic dressing

Advance notice required

## Entrees

<b>Chicken Scarpariello</b> .....	\$58	\$90
chicken breast, roasted potatoes, Italian sausage and pimiento peppers simmered in a rosemary brown sauce		
<b>Chicken Vesuvio</b> .....	\$56	\$88
fresh breast of grilled chicken marinated in balsamic vinegar & seasonings, topped with fresh sautéed spinach, broccoli & mushrooms		
<b>Chicken Franchise</b> .....	\$56	\$90
fresh battered breast of chicken sautéed in a white wine, lemon & butter sauce		
<b>Chicken Marsala</b> .....	\$56	\$90
fresh breast of chicken sautéed in a “classic” Marsala wine sauce with fresh mushrooms		
<b>Grilled Chicken Primavera</b> .....	\$58	\$88
sautéed assorted fresh vegetables over grilled chicken marinated in balsamic vinegar & seasonings		
<b>Chicken Parmigiana</b> .....	\$53	\$85
<b>Veal Marsala</b> .....	\$60	\$96
tender medallions of veal sautéed in a “classic” Marsala wine sauce with fresh mushrooms (advance notice required)		
<b>Veal Parmigiana</b> .....	\$60	\$95
(advance notice required)		
<b>Eggplant Rollatini</b> .....	\$49	\$85
fresh battered eggplant rolled with seasoned ricotta, baked “parmigiana style” with tomato sauce & mozzarella cheese		
<b>Eggplant Parmigiana</b> .....	\$48	\$75
<b>Sausage, Peppers &amp; Onions</b> .....	\$50	\$85
plum tomato -OR- white wine sauce		
<b>Shrimp Franchise</b> .....	\$75	\$125
fresh egg battered jumbo shrimp sautéed in a white wine, lemon & butter sauce		
<b>Shrimp Parmigiana</b> .....	\$75	\$125