

PLATINUM DINNER

APPETIZER served family style
HOT & COLD ANTIPASTO, CALAMARI FRITTI AND BRUSCHETTA

\$55.95 Per Person + Tax and Gratuity

I N S A L A T E (CHOICE OF 1)

- MISTA SALAD**
Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese
- CAESAR SALAD**
Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese
- MANGO MATTO**
Baby arugula, romaine lettuce served with goat cheese, mango, goat cheese, roasted almonds, orange vinaigrette

SECOND COURSE (CHOICE OF 1)

PENNE **RIGATONI** **CAVATELLI**

- POMODORO FRESCO:** light tomato sauce, basil, parmesan cheese
- SKY VODKA:** light pink vodka sauce
- BOLOGNESE:** our famous rustic meat sauce
- ALDO MORO:** broccoli rabe, sausage, roasted garlic olive oil

MAIN COURSE (CHOOSE 1 OF EACH)

FISH/BRANZINO

- MEUNIERE :** Mediterranean sea bass butterfly pan seared with fresh herbs, lemon and white wine sauce
- LIVORNESE:** Mediterranean sea bass with capers, black olives, fresh tomatoes with a roasted garlic
- OREGANATA:** Mediterranean sea bass baked with breadcrumbs and finished with lemon and white wine

CHICKEN

- POLLO RUSTICO:** Chicken breast sautéed with hot and sweet peppers, sausage in a light brown sauce
- POLLO BAROLO:** Chicken breast sautéed with mushrooms in a light marsala demi glaze
- POLLO FRANCESE:** Egg-battered chicken breast pan fried and finished with a lemon and white wine sauce

MEAT

- SCALOPPINI RUSTICO:** Veal scaloppini sautéed with hot and sweet peppers, sausage in a light brown sauce
- ANGUS STEAK:** New York Strip steak marinated and grilled to perfection, mixed vegetables, roasted potatoes
- VEAL MARTINI:** Veal scaloppini crusted with Parmigiano-Reggiano pan fried served in a white wine demi glaze

**PASTA , SALAD AND MAIN COURSE CAN BE REPLACED WITH PRE-SELECTED DINNER MENU ITEMS*

DESSERT

ITALIAN PASTRIES

Assortment of pastries served with coffee or tea

BEVERAGE PACKAGES "soda Included"

- 1 LITRE CARAFE OF WINE (Red and White) \$30 PER CARAFE
- BEER AND WINE 3 HOURS \$15 PER PERSON "adult only"
- ELITE OPEN BAR 3 HOURS \$30 PER PERSON "adult only"
- HOST TAB PAID BY PARTY HOST
- CASH BAR EACH DRINK PAID BY GUEST

GOLD DINNER

\$45.95 Per Person + Tax and Gratuity

INSALATE (CHOICE OF 1)

- MISTA SALAD
Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese
- CAESAR SALAD
Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese
- MELA ACERBA
Baby arugula, crispy apple, lemon vinaigrette shaved parmigiano

SECOND COURSE (CHOICE OF 1)

PENNE RIGATONI

- POMODORO FRESCO: light tomato sauce, basil, parmesan cheese
- SKY VODKA: light pink vodka sauce
- BOLOGNESE: our famous rustic meat sauce

MAIN COURSE (CHOOSE 1 OF EACH)

FISH/SALMON

- MEUNIERE :Wild salmon pan seared with fresh herbs, lemon and white wine sauce
- PUTTANESCA: Wild salmon with capers, black olives, fresh tomatoes with a roasted garlic
- DIJON: Wild salmon broiled served with a light dijon mustard reduction sauce

CHICKEN

- POLLO AL CARCIOFO: Chicken breast sautéed with capers, artichokes in a white wine & rasted garlic sauce
- POLLO BAROLO: Chicken breast sautéed with mushrooms in a red wine reduction sauce
- POLLO FRANCESE: Egg-battered chicken breast pan fried and finished with a lemon and white wine sauce

MEAT

- VEAL RUSTICO: Veal scaloppini sautéed with hot and sweet peppers, sausage in a light brown sauce
- VEAL FLORIO: Veal scaloppini sautéed with wild mushrooms in a marsala whine reduction
- VEAL PICCATA: Veal scaloppini sautéed with capers in a white wine sauce

**PASTA , SALAD AND MAIN COURSE CAN BE REPLACED WITH PRE-SELECTED DINNER MENU ITEMS*

DESSERT

ITALIAN PASTRIES

Assortment of pastries served with coffee or tea

BEVERAGE PACKAGES

- 1 LITRE CARAFE OF WINE (Red and White) \$30 PER CARAFE
- BEER AND WINE 3 HOURS \$15 PER PERSON "adult only"
- ELITE OPEN BAR 3 HOURS \$30 PER PERSON "adult only"
- HOST TAB PAID BY PARTY HOST
- CASH BAR EACH DRINK PAID BY GUEST

Party Lunch Menu

Available Only 11:00 - 1PM

APPETIZER served family style

\$39.95 Per Person + Tax and Gratuity

COLD ANTIPASTO, CALAMARI FRITTI, BRUSCHETTA

INSALATE (CHOICE OF 1)

- MISTA SALAD
Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese
- CAESAR SALAD
Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese

SECOND COURSE (CHOICE OF 1)

PENNE RIGATONI

- SORRENTINO SAUCE: tomato sauce, eggplants & melted mozzarella
- SKY VODKA: light pink vodka sauce
- GRAMMY SAUCE: marinara sauce slowly cooked, with pork, veal & beef

MAIN COURSE (CHOOSE 1 OF EACH)

FISH/SOLE

- ALMONDINE: filet of sole pan seared topped with roasted almonds finish in a white wine and roasted garlic sauce
- PROSECCO: filet of sole pan seared with shaved cheese, topped with mozzarella cheese, in a sparkling white wine
- FRANCESE: egg-battered filet of sole pan seared finished with lemon and white wine sauce

CHICKEN

- POLLO FIOR DI LATTE: breaded chicken breast, baked with tomato sauce and melted mozzarella
- POLLO ROLLATINE: stuffed chicken with spinach mozzarella & prosciutto in a light cognac sauce
- POLLO FIORENTINA: chicken breast sautéed in a demy glaze sauce layered with baby eggplant and mozzarella cheese

VEGETARIAN

- EGGPLANT ROLLATINE: baby eggplant stuffed with fresh ricotta & spinach, finished in the Oven with tomato sauce and shaved Parmesan
- VEGANA: Grilled quinoa and polenta stuffed with corn and green peas served over our homemade marinara sauce with marinated grilled vegetables.

DESSERT

ITALIAN PASTRIES

Assortment of pastries served with coffee or tea

BEVERAGE PACKAGES "soda Included"

1 LITRE CARAFE OF WINE (Red and White)	\$30 PER CARAFE
BEER AND WINE 3 HOURS	\$15 PER PERSON "adult only"
ELITE OPEN BAR 3 HOURS	\$30 PER PERSON "adult only"
HOST TAB	PAID BY PARTY HOST
CASH BAR	EACH DRINK PAID BY GUEST

CONTRACT

Name _____

Email _____

Phone _____

Date and Time of Event _____

Adults _____ # Kids _____

Occasion _____

Head Line _____

Location: ()Main Dining ()Side Dining ()Veranda ()Closed Doors

Additional Details _____

Deposit: Cash \$ _____ Credit Card \$ _____