

7 LIMIT AVAILABILITY

WEEKDAY LUNCHEON MENUS

FAMILY STYLE

MON - FRI ONLY \$29.95 PLUS TAX & GRATUITY
(CHILDREN AGES 5-10 / HALF PRICE)

FIRST COURSE

APPETIZER & SALAD SERVED TOGETHER

APPETIZERS

TOMATO BRUSCHETTA & EGGPLANT CAPONATA

ADD APPETIZERS

MOZZARELLA CAPRESE +2 ZUCCHINI FRITTE +2
MOZZARELLA POPCORN +2 STUFFED MUSHROOMS +2
FRIED CALAMARI +3 CLAMS OREGANATA +3

SALADS

— CHOOSE ONE —

HOUSE SALAD CAESAR SALAD
NONNA'S ANTIPASTI +2

SECOND COURSE

PASTA

— CHOOSE TWO —

RIGATONI VODKA ORECCHIETTE PUGLIESE
SPAGHETTI ALFREDO POMODORO FRESCO
LINGUINE GARLIC & OIL

ENTRÉE

— CHOOSE TWO —

CHICKEN MARSALA VEAL MARSALA
CHICKEN LEMONE VEAL PICCATA
CHICKEN PARMIGIANA VEAL SALTIMBOCCA
EGGPLANT ROLLATINI STUFFED SHELLS
BONELESS SHORT RIB +3 SHRIMP SCAMPI +2
FILET MIGNON +6 SALMON NONNA +3

THIRD COURSE

DESSERT

SAMPLING OF NONNA'S HOMEMADE DESSERTS
COFFEE AND TEA

INDIVIDUALLY PLATED ENTRÉE WITH FAMILY STYLE APPS

MON - FRI ONLY \$32.95 PLUS TAX & GRATUITY
(CHILDREN AGES 5-10 / HALF PRICE)

FIRST COURSE

APPETIZER & SALAD SERVED TOGETHER

APPETIZERS

TOMATO BRUSCHETTA & EGGPLANT CAPONATA

ADD APPETIZERS

MOZZARELLA CAPRESE +2 ZUCCHINI FRITTE +2
MOZZARELLA POPCORN +2 STUFFED MUSHROOMS +2
FRIED CALAMARI +3 CLAMS OREGANATA +3

SALADS

— CHOOSE ONE —

HOUSE SALAD CAESAR SALAD
NONNA'S ANTIPASTI +2

SECOND COURSE

Guests will select one entrée to be served individually

ENTRÉE

— CHOOSE FOUR FOR YOUR GUESTS MENU —

CHICKEN MARSALA VEAL MARSALA
CHICKEN LEMONE VEAL PICCATA
CHICKEN PARMIGIANA VEAL SALTIMBOCCA
EGGPLANT ROLLATINI STUFFED SHELLS
BONELESS SHORT RIB +3 SHRIMP SCAMPI +2
FILET MIGNON +6 SALMON NONNA +4

SERVED WITH ROASTED POTATOES & VEGETABLES

THIRD COURSE

DESSERT

SAMPLING OF NONNA'S HOMEMADE DESSERTS
COFFEE AND TEA

8. LIMITED AVAILABILITY

COCKTAIL PARTY

MON - THUR \$37.95 PLUS TAX & GRATUITY
SAT 12-3 \$49.95/AFTER 4 \$54.95 PLUS TAX & GRATUITY
SUN \$49.95 PLUS TAX & GRATUITY

ANTIPASTI STATIONS

— CHOOSE THREE —
FLATBREAD SAMPLER - ROASTED EGGPLANT, GREEN OLIVE CAPONATA & HUMMUS WITH FLATBREADS

MOZZARELLA & GRILLED VEGETABLES - FRESH MOZZARELLA WITH MIXED GRILLED VEGETABLES - EV OLIVE OIL

CHEESE & MEAT BOARD - SPECIALTY MEATS & CHEESES - OLIVES & PEPPERS - CRUSTINI

NONNAS SALAD - ITALIAN MEATS & CHEESES WITH OLIVES, PEPPERONCINI, ONIONS & TOMATO - GREENS

CRUDITIE - GARDEN VEGETABLES - DIPPING SAUCE

PASTA CHAFER - SELECT PASTA & SAUCE FROM OUR MENU PASTA STATION WITH SERVER SET

— ADD/ CAPTAIN STATION —

PASTA STATION - CHEF PREPARED - INCLUDES (2) PASTAS & (2) SAUCES - \$9.95 PER PERSON PLUS \$125 FOR CHEF

CARVING STATION - FILET & PORK LOIN WITH SAUCES \$15.95 PER PERSON PLUS \$125 FOR CHEF

TRAY PASS

— CHOOSE FOUR —

MOZZARELLA POPCORN - FRESH BOCCONCINI MOZZARELLA BALLS CRUSTED WITH PESTO BREAD CRUMBS - SPICY MARINARA

MEATBALL SLIDERS - CROSTINI TOPPED WITH MELTED MOZZARELLA

STUFFED MUSHROOMS - SAUSAGE, FONTINA & SPINACH STUFFING - LEMON BUTTER SAUCE

MOZZARELLA & PEPPER SKEWERS
MOZZARELLA, ROASTED PEPPERS & GARLIC CROUTONS ON A SKEWER

SHRIMP SCAMPI BREAD - GARLIC BREAD TOPPED WITH JUMBO SHRIMP & MELTED CHEESE

FRIED RAVIOLI - THREE CHEESES & ROASTED TOMATO - DIPPING SAUCE

CALAMARI CUPS - CRISPY CALAMARI - MARINARA DIPPING SAUCE - SERVED IN SOUFFLE CUPS

GOURMET PIZZA - MIX OF GOURMET PIZZAS

CHICKEN PARM SATAY - CHICKEN KEBABS WITH

ZUCCHINI FRITTE - PANKO CRUSTED ZUCCHINI GARLIC AIOLI DIPPING

CARPACCIO - THINLY SLICED FILET MIGNON CAPER AIOLI

ORECCHIETTE SPOONS - SWEET ITALIAN SAUSAGE BROCC. RABE - GARLIC & EVOL

BRUSCHETTA - TOMATO & EGGPLANT TAPENADE

— ADD /SPECIALTY OPTIONS —

Tray Pass & Desserts.....

SHRIMP COCKTAIL - JUMBO SHRIMP SERVED IN SHOT GLASS - COCKTAIL SAUCE

BABY LAMB CHOPS - NEW ZEALAND LAMB BALSAMIC FIG DIPPING SAUCE

CRAB CAKES - JUMBO LUMP CRAB - ROASTED PEPPER AIOLI DIPPING SAUCE

DESSERT SAMPLER - SAMPLING OF NONNAS HOMEMADE DESSERTS
(EACH ADDITIONAL CHOICE \$5.95 PER PERSON)