

PLATED LUNCHEON MENUS

AVAILABLE UNTIL 3:00PM

MENU #1 - \$26

PAPPARDELLE BOLOGNAISE

WIDE PAPPARDELLE NOODLES TOSSED WITH A RICH, MEATY BOLOGNESE SAUCE, TOMATOES, AND HERBS, TOPPED WITH PARMESAN CHEESE AND PARSLEY

CHICKEN PICATTA

TENDER CHICKEN BREASTS LIGHTLY COATED IN FLOUR AND SAUTÉED UNTIL GOLDEN BROWN, THEN SIMMERED IN A TANGY AND ZESTY SAUCE MADE WITH LEMON JUICE, CAPERS, WHITE WINE, AND CHICKEN BROTH. SERVED WITH A SIDE OF AL DENTE LINGUINE PASTA AND GARNISHED WITH FRESH PARSLEY

DUA SALAD

A REFRESHING AND COLORFUL BLEND OF BABY GREENS, CRISP RADICCHIO, AND JUICY PEARS, TOPPED WITH CRUNCHY CANDIED PECANS AND TANGY SMOKED BLUE CHEESE CRUMBLES. SERVED WITH A LIGHT AND FLAVORFUL CHAMPAGNE VINAIGRETTE DRESSING

MENU #2 - \$29

ROASTED CHICKEN

JUICY AND TENDER CHICKEN MARINATED IN A ZESTY BLEND OF LEMON, GARLIC, AND FRAGRANT HERBS, ROASTED TO PERFECTION UNTIL GOLDEN AND CRISPY. SERVED WITH A SIDE OF SAVORY AND AROMATIC ROSEMARY POTATOES, CRISPY ON THE OUTSIDE AND FLUFFY ON THE INSIDE

GRILLED SALMON

SERVED WITH A SIDE OF TENDER AND CRISPY ASPARAGUS, CREAMY AND SMOOTH MASHED POTATOES, AND A TANGY AND BUTTERY LEMON BEURRE BLANC SAUCE

BUCATINI CARBONARA

A CLASSIC ITALIAN DISH FEATURING AL DENTE BUCATINI PASTA TOSSED WITH CRISPY BACON, RICH EGG YOLK, AND FRESHLY GRATED PARMESAN CHEESE

BACI DI MAMMA

HANDMADE PASTA PURSES FILLED WITH A CREAMY BLEND OF FOUR CHEESES - RICOTTA, MOZZARELLA, PARMESAN, AND GORGONZOLA - SERVED WITH A SAVORY AND TANGY TOMATO SAUCE, WILTED SPINACH, AND A DRIZZLE OF EARTHY TRUFFLE OIL

MENU #3 - \$31

CHICKEN MARSALA

TENDER CHICKEN BREASTS SAUTÉED WITH MUSHROOMS, SHALLOTS, AND GARLIC IN A RICH MARSALA WINE SAUCE, FINISHED WITH A SPLASH OF CREAM AND A SQUEEZE OF LEMON JUICE. SERVED WITH A SIDE OF GOLDEN AND CRISPY ROSEMARY POTATOES, ROASTED TO PERFECTION WITH A BLEND OF AROMATIC HERBS AND ZESTY LEMON

SHRIMP RISOTTO

CREAMY AND VELVET ARBORIO RICE COOKED TO PERFECTION WITH SAUTÉED SHRIMP, FRAGRANT GARLIC, AND GRATED PARMESAN CHEESE. SERVED WITH A SIDE OF TENDER AND CRISPY ASPARAGUS, CREAMY AND SMOOTH MASHED POTATOES, AND A TANGY AND BUTTERY LEMON BEURRE BLANC SAUCE

PACCHERI WITH RICOTTA AND ITALIAN SAUSAGE

LARGE, TUBE-SHAPED PASTA WITH A SATISFYINGLY CHEWY TEXTURE, TOSSED WITH CRUMBLED ITALIAN SAUSAGE AND CREAMY RICOTTA CHEESE

CHICKEN ROMANO

TENDER CHICKEN BREASTS WRAPPED IN THIN SLICES OF SALTY PROSCIUTTO AND TOPPED WITH MELTED MOZZARELLA CHEESE AND A RICH AND TANGY POMODORO SAUCE. SERVED WITH A SIDE OF PERFECTLY COOKED PASTA, COATED IN A LIGHT TOMATO SAUCE AND GARNISHED WITH FRESH BASIL LEAVES

MENU #4 - \$40

SEAFODD PASTA

A DELICIOUS MEDLEY OF FRESH SEAFOOD, INCLUDING SUCCULENT SCALLOPS, PLUMP SHRIMP, AND TENDER CALAMARI, SERVED ON A BED OF PERFECTLY COOKED LINGUINE PASTA

BARRAMUNIDI

PAN-SEARED BARRAMUNDI FILLETS WITH NUTTY BROWN BUTTER, BRINY CAPERS, AND LEMON. SERVED ON CREAMY ARTICHOKE RISOTTO WITH WILTED GARLIC SPINACH

28 DAY AGED RIBEYE

EXPERTLY GRILLED RIBEYE STEAK AGED FOR 28 DAYS, SERVED WITH CREAMY MASHED POTATOES AND SEASONED ASPARAGUS

ALL PACKAGES INCLUDES BREAD, SIDE SALAD AND SOFT BEVERAGES

ALL FOOD AND BEVERAGES ARE SUBJECT TO A 6% STATE TAX AND A 20% SERVICE CHARGE. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.



HORS D'OEUVRES

AVAILABLE UNTIL 3:00PM

(BASED ON ONE HOUR REPLENISH WITH ENTRÉE PACKAGES)

CHOICE OF THREE \$16.95 PER PERSON, OR CHOOSE FOUR \$18.95 PER PERSON

COLD APPETIZERS

CAPRESE SKEWERS

A FRESH AND COLORFUL APPETIZER FEATURING CHERRY TOMATOES, CREAMY MOZZARELLA CHEESE, AND FRAGRANT BASIL LEAVES SKEWERED TOGETHER FOR EASY EATING

BRUCHETTA

A CLASSIC ITALIAN APPETIZER OF TOASTED BREAD SLICES RUBBED WITH GARLIC AND TOPPED WITH RIPE TOMATOES, FRESH BASIL, AND DRIZZLED WITH EXTRA-VIRGIN OLIVE OIL

DEVILED EGGS

CLASSIC BOILED EGGS FILLED WITH A TANGY BLEND OF YOLKS, MAYO, MUSTARD, AND CAYENNE PEPPER. TOPPED WITH CHIVES AND PAPRIKA

SEASONAL FRUIT TRAY

A VIBRANT DISPLAY OF FRESH, RIPE FRUITS THAT ARE IN SEASON

HOT APPETIZERS

ARANCINI BALLS

A SAVORY SELECTION OF LIGHTLY BATTERED IMPORTED CHEESES, SWEET PEAS, AND ROASTED PEPPERS FOR A CRISPY AND IRRESISTIBLE TEXTURE

FRITTO MISTO

A DELIGHTFUL MIX OF CRISPY CALAMARI, SUCCULENT SHRIMP, AND ZESTY PEPPER RINGS, ALL LIGHTLY BATTERED AND FRIED TO PERFECTION

MATBALLS WITH MARINARA

ITALIAN MEATBALLS, SLOW-COOKED TO PERFECTION WITH A BLEND OF SAVORY GROUND BEEF, HERBS, AND BREADCRUMBS, AND SMOTHERED IN ZESTY MARINARA SAUCE MADE WITH VINE-RIPENED TOMATOES, GARLIC, AND SPICES

MINI SPINACH PIES

CRISPY, FLAKY PHYLLO DOUGH FILLED WITH A RICH BLEND OF SPINACH, FETA CHEESE, AND HERBS

ITALIAN SAUSAGES WITH PEPPERS

PAN FRIED TO PERFECTION WITH SWEET BELL PEPPERS

**SHRIMP COCKTAIL PLATTER: \$245 PER PLATTER
(60 JUMBO SHRIMP)**

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DESSERTS - INDIVIDUALLY SERVED

(PRICED PER PERSON)

MAMA DRITAS CHEESECAKE \$9

TIRAMISU \$9

FLOURLESS CHOCOLATE CAKE \$9

CARROT CAKE \$9