



Italian Menu

1 Pasta with Choice of Salad & Garlic Cheese Bread

\$15 per person

1 Entrée with 3 sides & Garlic Cheese Bread

\$25 per person

1 Entrée, 1 Pasta, 3 sides & Garlic Cheese Bread

\$30 per person

2 Entrée's, 3 sides, 1 Salad & Garlic Cheese Bread

\$35 per person

3 Appetizers, 2 Entrée's, 1 Pasta, 3 sides, 1 Salad & Garlic Cheese Bread

\$45 per person

Ultimate Italian Station- \$75

Italian Charcuterie, 3 Appetizers, 2 Entrees, 2 Pastas, 2 Sides, 1 Salad & Garlic Cheese Bread & 1 Dessert

Entrees

Chicken Marsala – Pan Fried seasoned cutlet cooked in a reduced Marsala sauce and topped with Sauté Mushrooms and fresh chives

Chicken Piccata - Pan Fried seasoned chicken breast cooked in a reduced Sauce of Fresh Lemon Juice, Olive oil, stock, and capers and garnished with fresh parsley

Chicken Parmesan – Pan Fried Seasoned Chicken Layered with our fresh House Marinara sauce and Fresh Mozzarella and Parmigiana cheese and baked till Cheese is Golden

Creamy Tuscan Salmon- Pan Fried Salmon with a flavorful cream sauce with sundried tomatoes, spinach, garlic, and fresh hint of lemon juice

Italian Pot Roast – Slow braised beef with red wine, herbs, garlic and vegetables



Eggplant parmigiana – Pan fried seasoned Sliced Eggplant layers with house marinara sauce and parmesan cheese (**Optional Vegan with no cheese**)

Creamy Parmesan Risotto with Shrimp Scampi – Arborio rice with white wine, parmesan cheese, butter, olive oil and Jumbo Shrimp Scampi on top.

Pastas

4 Layer 4 Cheese spicy Italian Sausage Meat Lasagna- Home Made Meat sauce layer with lasagna, ricotta, mozzarella, parmigiana- reggiano and baked to perfection

***Signature Creamy Blackened Chicken Alfredo Lasagna-** Creamy layers of lasagna, blackened chicken swimming in a rich buttery alfredo sauce and topped with parmesan



Spinach Lasagna- House made marina sauce layer with lasagna, ricotta, mozzarella, fresh sauté spinach and baked (**Optional vegan with Vegan cheese**)

Blackened Cajun Chicken Fettuccini Alfredo – Chicken breast season with blackened Cajun spices and sliced and topped a bed of fettuccine alfredo

Pappardelle with Bolognese – pancetta, ground beef, ground veal, cremini mushrooms and fresh herbs a top Pappardelle pasta.



Butternut squash ravioli with garlic cream sauce – ravioli filled with hearty butternut squash and tossed in light garlic cream sauce and garnished with fresh parsley (**Optional Vegan with Citrus Sauce**)

Lobster Ravioli with Lobster Creamy Tomato Lobster sauce- ravioli filled with hearty lobster meat and tossed in light tomato seafood sauce and garnished with fresh parsley

Seafood Fruitti Di Mare Pasta – Seafood medley of clams, shrimp, mussels, scallops tossed in a garlic sauce over a bed of linguine, fettucine or pappardelle pasta



Penne with Pesto Sauce – Fresh made Basil Pesto made of olive oil, basil, garlic, parmesan, and spices and tossed with penne pasta (additional charge chicken, shrimp, salmon, steak)

Homemade Pizzas



Margherita – Tomato sauce, mozzarella, tomatoes, fresh basil and drizzle of Olive oil

Pepperoni – Tomato sauce, mozzarella, parmesan cheese and pepperoni

Carnivore – Tomato sauce, mozzarella, parmesan cheese, pepperoni, Italian sausage, bacon and ham



Vegetarian – Tomato sauce, mozzarella, olives, onions, bell peppers, mushrooms, tomatoes, red onions, & Artichokes

Sides

Antipasto Salad – Fresh Garden Salad topped with salami, peppercini, olives, tomatoes, red onions & mozzarella cheese

Orange & Shaved Fennel Salad – Fennel, Oranges, dried cranberries, Arugula, Chevre Cheese, with Orange Red wine vinaigrette dressing

Fresh Mixed Green Salad – Fresh Mixed Greens with olives, carrots, tomatoes, cucumber, red onions and croutons

Cold Italian Pasta Salad – tri color pasta, red onions, olives, peppercini, artichoke, tomato, tri color peppers, Italian Dressing & Olive Oil

Cesar Salad – Fresh crisp Romaine Hearts topped with Garlic croutons, fresh parmesan cheese and Cesar Dressing

Roasted Garlic Buttered Mashed Potatoes

Roasted Baby Red Potatoes with Italian Seasoning

Creamy Polenta

Italian Squash Medley – Green and yellow squash sauté with garlic and herbs with red bell peppers

Balsamic Glazed Grilled Vegetable Medley

Marsala Braised Mushrooms

Roasted Cauliflower with Pesto Sauce

Bacon Bourbon Brussel Sprouts

Sweet & Spicy Roasted Heirloom Carrots with Roasted Pistachios

Specialty Appetizers

Italian Charcuterie Grazing Table – Imported Cheeses, Variety of Cured Italian Meats, Olives, Marinated vegetables, nuts, spreads, preserves, Fresh and Dried Fruits, crackers and artisan breads and accoutrements

\$25PP

Arancini with Marinara Dipping Sauce – Italian Rice balls, Fried balls of risotto and mozzarella cheese

\$3.95PP

Toasted Ravioli with Marinara Dipping Sauce- Raviolis dipped in seasoned breading and egg and fried golden and served with marinara sauce for dipping

\$3.95PP

Check out a larger list of Italian Appetizers can be found on our Appetizer Menu!

Specialty Desserts Custom & Specialty Order

Fresh Fruit Tarts

Tiramisu

Crème Brûlée

Olive Oil Cake

Panna Cota with Berries

Cannoli

Italian Almond Cookies