

**DINNER PACKAGE**

\$35 per guest

\$18 per child under 12

Prices do not include NJ sales tax and 20% suggested gratuity.

**This package is only available Tuesday - Thursday**

This dinner package includes:

**BREADS**

Our homemade Italian rolls and fresh tomato garlic bread will be provided, complimentary, throughout the entire meal.

**SALAD**

Each guest will receive a fresh house salad with our creamy balsamic vinaigrette dressing.

You may upgrade your salad for an additional cost:

Caesar Salad (\$2.50 extra per guest): Crisp Romaine lettuce, homemade croutons and egg tossed with our special dressing  
Tre-Colori Salad (\$3.00 extra per guest): Mixed greens, sun-dried tomatoes, beans, artichokes, walnuts, onions, goat cheese, honey white balsamic vinaigrette dressing

**ENTREES**

Each guest will be offered a selection of three entrees, chosen from the seafood, veal or chicken, and pasta entrees listed on the back. A steak option is available for an additional cost.

**BEVERAGES**

Soft drinks, coffee and tea will be provided throughout your event.

Bottled water (Acqua Panna and San Pellegrino), cappuccino and espresso are available for an additional charge.

**DESSERT**

There will be a \$3.00 per guest charge for a sheet cake; \$4.00 per guest charge for a fancy cake.  
There will be \$4.00 per guest charge if you choose to bring your own cake or desserts.

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For an additional charge, you can add an appetizer selection.

**APPETIZERS**

All served family-style. Priced per guest.

Zucchini Fritti, \$5.99 per guest

Mussels, \$5.99 per guest

Roasted Peppers & Mozzarella, \$6.99 per guest

Broccoli Rabe (when available), \$6.99 per guest

Prosciutto & Mozzarella, \$6.99 per guest

Fried Calamari, \$6.99 per guest

- A \$200 deposit is required to hold the space and will be applied to your final balance.
  - 10 days prior to your event, final head count and final payment are due.
    - Final payment is by cash or check only.
  - If you cancel your party, your deposit will not be refunded.

## ENTRÉE SELECTIONS

### SEAFOOD

- North Atlantic Salmon Scampi** Baked in a garlic, white wine and lemon sauce with chopped tomatoes and fresh basil, served with capellini pasta
- Grilled North Atlantic Salmon** Seasoned and grilled to perfection, served over baby greens with potatoes and seasonal vegetables, balsamic reduction and extra virgin olive oil
- Modo Nostro** Rock shrimp sautéed in a garlic and fresh tomato basil sauce with a touch of marinara, served over capellini pasta
- Flounder Francese** Egg-batter dipped and sautéed golden brown with shiitake mushrooms, Chablis wine and lemon juice, served over capellini pasta

### VEAL OR CHICKEN

(all served with capellini pasta)

- Parmigiana** Breaded and pan-fried, smothered with marinara sauce and mozzarella cheese
- Marsala** Sautéed with fresh mushrooms, sun-dried tomatoes, a touch of marinara sauce and a marsala wine reduction
- Piccata** Sautéed in a garlic, white wine and lemon sauce with mushrooms and capers
- Maximo** Sautéed in a sherry wine sauce with fresh tomatoes, a touch of marinara, sun-dried tomatoes, mushrooms, asparagus and topped with mozzarella cheese
- Abruzzi** Sautéed in a shallot, brandy cream sauce with fresh tomatoes, a touch of marinara, sun-dried tomatoes, mushrooms, asparagus and topped with mozzarella cheese

### PASTA

- Baked Ziti** Fresh basil, ricotta and mozzarella cheese baked in a marinara sauce
- Primavera** An array of fresh garden vegetables sautéed in a garlic, fresh tomato sauce with marinara, tossed with freshly grated parmigiano cheese and capellini pasta
- Vodka** Penne pasta tossed in a zesty vodka cream sauce with fresh and sun-dried tomatoes and fresh basil
- Alfredo** Egg-fettuccine tossed in a creamy parmigiano reggiano cheese sauce
- Broccoli Rabe** Bitter Italian greens sautéed in garlic and olive oil with sweet Italian sausage and roasted red peppers, tossed with linguine and grated parmigiano cheese; drizzled with extra virgin olive oil  
(when available)
- Sausage & Peppers** Sweet sausage and bell peppers served in a fresh tomato marinara sauce, tossed with penne pasta

### STEAK

- Filet Mignon** Grilled and served with mushroom demi-glace sauce  
Available for an additional \$15.00 per guest