



GROUP MENU

\$25 per person

or

\$40 with 3 glasses of wine included

(1st a glass of Prosecco with the appetizer and salad as a starter, 2nd a glass of Cabernet with the meal and 3rd a glass of Moscatto with dessert)

APPETIZERS (served family style, or pre - set on table)

- Bruschetta, Fried Combo

SALAD

- Tossed Salad (Choice of house Italian or ranch dressing)

ENTRÉE (Individual, please choose one from the following)

- Sole Piccata
 - o Seared filet of Sole served with capers in a white wine, lemon butter sauce
- Lobster Ravioli
 - o 4 Lobster raviolis in a rich sauce with leeks, crab meat, baby shrimp, and brandy-cream
- Eggplant Parmigiana ala Fiorentina
 - o Elevated traditional Eggplant Parmesan with spinach, Ricotta cheese and Marinara.
- Chicken Parmigiana
 - o Breaded chicken breast topped with mozzarella cheese and served in a homemade Marinara sauce
- Traditional Lasagna
 - o Stacked fresh pasta sheets, Bolognese sauce, Parmesan and Ricotta cheese
- Veal Marsala
 - o Sautéed veal scaloppini with fresh mushrooms in a Marsala wine sauce and a touch of Marinara
- Capelli al Pomodori (Chicken or Shrimp)
 - o Grilled chicken breast OR 3 grilled shrimp over a bed of angel hair pasta sautéed with fresh basil, tomatoes, and mushrooms in garlic white wine sauce with a bit of Marinara

DESSERT

- Cannoli pastry