

PRIVATE DINNER MENU 2

*Appetizer*

*(Choice of)*

**Hot Antipasto**

Eggplant Rollatine, Baked Clams, Fried Calamari, & Shrimp Oreganata

**Arugula Salad**

with Grape Tomatoes, Dried Cranberries, and Shaved Parmesan Cheese

*Pasta*

*(Choice of)*

**Lobster Ravioli**

**Penne with Asparagus & Roasted Peppers**

*Entrée*

*(Choice of)*

**Veal Medallions topped with Prosciutto, Italian Eggplant, & Fresh  
Mozzarella served with Potato Croquette**

**Grilled Salmon with Corn & Shiitake Mushrooms topped with Julienne  
Potatoes**

**Grilled Chicken with Broccoli Rabe and Roasted Potatoes**

*Dessert*

*(Choice of)*

**Chocolate Mousse -- Italian Cheesecake -- Tartufo**

**\$49.95 PER PERSON, PLUS TAX & GRATUITY**

**INCLUDES SODA, COFFEE, & TEA. PRICING DOES  
NOT INCLUDE ALCOHOL**

*Please inquire about party wine selections, open bar options, occasional cakes, champagne toasts,  
or other details you wish to add to your party*

*Minimum of 20 adults required to reserve a private room. Our largest room can accommodate  
up to 85 guests.*

*Please inquire to discuss room availability and requirements for each. Pricing subject to change*