



## PRIVATE EVENT MENU

### ANTIPASTI

**Bruschetta**  
**Insalata Caprese**

**Choose one below**

**Antipasto Misto**

*Prosciutto de Parma, dry salami Calabrese,  
fresh mozzarella, aged provolone,  
marinated vegetables*

**Insalata Azzura**

*House smoked salmon, mixed greens,  
EVOO, balsamic, shaved aged cheese*

### DESSERT (PICK ONE)

**Tiramisu**

**Cannoli**

**Chocolate Tartufo**

**Lunch Price 30/person**

**Dinner Price 50/person**

### ENTRÉE (PICK 3)

**Veal Braciola**

*Veal stuffed with spinach, Prosciutto, provolone and  
cooked with a red wine tomato sauce*

**Veal Romagnolo**

*Veal Scalloppina stuffed with mozzarella, ham, pine nuts, and  
crimini mushrooms. cooked in white wine with a demi glaze*

**Veal Pizzaiola**

*Veal scalloppina sautéed in EVOO, garlic, fresh  
tomato sauce, white wine and capers*

**Pollo Ripieno**

*Chicken breast stuffed with Prosciutto, Fontina  
cheese and served with a mushroom demi glaze*

**Pollo con Salsiccia**

*Boneless chicken breast with cremini mushrooms,  
sausage and rosemary*

**Piccata di Pollo al Limone**

*Chicken scalloppina sautéed in olive oil with white  
wine and lemon juice*

**Penetta alla Sorrentina**

*Penne pasta sautéed with fresh tomato sauce,  
mozzarella and basil*

**Ravioli Aurora**

*Ravioli stuffed with ricotta, spinach and served with  
a light cream and tomato sauce*

**Tortellino alla Papalina**

*Old world recipe made with Prosciutto, crimini  
mushrooms in a cream sauce*

**Gnocchi della mamma**

*Home-made potato dumplings with fresh tomatoes,  
mozzarella and basil*

**Lasagna**

*You have the choice between chicken, veal, sausage  
or Veggie*