



GROUP MENU ONE

APPETIZER

Caesar Salad

Romaine Heart, Fresh Grated Parmesan, Sesame Bread Croutons, Oven Roasted Tomatoes tossed in House Made Caesar Dressing

OR

Andiamo Salad

Mixed Greens with Cucumbers, Roasted tomatoes, Shaved Red Onion, Olives and Pepperoncini tossed in White Balsamic Dressing

ENTREE

Chicken Parmigiana

Parmesan Breaded Chicken topped with Fresh Marinara and Melted Mozzarella Cheese served with Marinara tossed Linguine

OR

Eggplant Parmigiana

Parmesan Breaded Eggplant topped with Fresh Marinara and Melted Mozzarella Cheese served with Marinara tossed Linguine

OR

Lasagna Bolognese

Layers of Meat Sauce, Ricotta and Fresh Pasta topped with Melted Mozzarella

DESSERT

Gelato Trio

Vanilla, Salted Caramel and Chocolate served with Chocolate Dipped Biscotti

OR

Tiramisu

Coffee Flavored Cream with Espresso Soaked Lady Fingers

Coffee or Tea

Menu Items Subject To Change



GROUP MENU TWO

APPETIZER

Bruschetta

Diced Tomato, Feta, Basil, Sea Salt and Imported Italian Olive Oil served on an Asiago Crostini with Ricotta and Mascarpone Spread drizzled with Balsamic Glaze and Olive Oil

OR

Italian Wedding Soup

ENTREE

Chicken Piccata

Seared Chicken Breast finished with a Lemon Caper Butter Sauce

OR

Loch Duart Grilled Salmon

Herb Marinated Grilled Salmon finished with Tomato Relish and Citrus Buerre Blanc

OR

Mushroom Rigatoni

Balsamic Glazed Mushrooms with Brown Butter and Arugula tossed with Rigatoni

DESSERT

Espresso Almond Rum Cake

with Sea Salt Gelato and Almond Brittle

OR

Tiramisu

Coffee Flavored Cream with Espresso Soaked Lady Fingers

Coffee or Tea

Price \$51.00 ++



GROUP MENU THREE

APPEIZER

Crispy Fried Calamari and Rock Shrimp

served with Crispy Cherry Peppers, Lemon Aioli and Spicy Marinara

OR

Butter Salad

Butter Lettuce with Shaved Gorgonzola Cheese, Toasted Hazelnuts, Alfonso Olives tossed in a Lemon Crema

ENIREE

12oz. NY Strip

with Horseradish Demi and Fried Onions

OR

Chilean Sea Bass

with Shrimp Scampi Sauce finished with Diced tomatoes and Italian Parsley Oil

OR

Braised Beef Short Ribs

Mirepoix Crusted Short Ribs finished with Demi Glaze and Fresh Parsley

DESSERT

Sicilian Cannoli

Chocolate Dipped Shell with Sweetened Ricotta

OR

Chocolate Frangelico Mousse Gâteau

Chocolate Cake with Hazelnut Mousse finished with Chocolate Ganache

Coffee or Tea

Menu Items Subject To Change



GROUP MENU FOUR

APPEIZER

Heirloom and Fresh Mozzarella Salad

served with Fresh Basil and Arugula Drizzled with Balsamic Glaze and Imported Italian Olive Oil and Sea Salt

OR

Seared Sea Scallops

Crispy Pork Belly and Sweet Corn Silk

ENIREE

7oz. Filet Mignon

Rosemary Scented Demi with Caramelized Onions and Mushrooms

OR

Braised Beef Short Ribs

Mirepoix Crusted Short Ribs finished with Demi Glaze and Fresh Parsley

OR

Chicken Piccata

Seared Chicken Breast finished with a Lemon Caper Butter Sauce

DESSERT

Tiramisu

Coffee Flavored Cream with Espresso Soaked Lady Fingers

OR

Sicilian Cannoli

Chocolate Dipped Shell with Sweetened Ricotta

Coffee or Tea

Menu Items Subject To Change



FAMILY STYLE MENU

APPEIZERS

Andiamo Salad

Mixed Greens with Cucumbers, Roasted tomatoes, Shaved Red Onion, Olives and Pepperoncini tossed in White Balsamic Dressing

Goat Cheese and Roasted Garlic Crostini

served with Roasted Tomato and Basil Cream, Fresh Parsley and Drizzled with Olive Oil

Crispy Fried Calamari and Rock Shrimp

served with Crispy Cherry Peppers, Lemon Aioli and Spicy Marinara

ENIREES

Loch Duart Grilled Salmon

Herb Marinated Grilled Salmon finished with Tomato Relish and Citrus Buerre Blanc

Chicken Parmigiana

Parmesan Breaded Chicken topped with Fresh Marinara and Melted Mozzarella Cheese served with Marinara tossed Linguine

Eggplant Parmigiana

Parmesan Breaded Eggplant topped with Fresh Marinara and Melted Mozzarella Cheese served with Marinara tossed Linguine

Spaghetti and Giant Meatball

Marinara tossed Spaghetti topped Giant Meatball and Parmesan Cheese

SIDES

Braised Broccolini

Roasted Asparagus

Au Gratin Potatoes

DESSERT

Espresso Almond Rum Cake

with Sea Salt Gelato and Almond Brittle

Tiramisu

Coffee Flavored Cream with Espresso Soaked Lady Fingers

Sicilian Cannoli

Chocolate Dipped Shell with Sweetened Ricotta

Coffee or Tea

Menu Items Subject To Change