

Cena Buffet I

(min 35ppl)

ANTIPASTI

Bruschetta

Roma tomatoes- basil- garlic- focaccetta bread

Calamari Fritti

Fried calamari- Arrabiata sauce

INSALATA

Julius Caesar

Romaine lettuce- parmigiano cheese- garlic croutons- Caesar dressing

ENTREE

Select three entrees from the following:

Spaghetti Con Polpette

Spaghetti pasta- house-made meatballs- polpette sauce

Melanzane Alla Parmigiana

sliced breaded eggplant- Mozzarella cheese- pomodoro sauce.

Salmone Ai Ferri

Grilled salmon-lemon caper cream sauce

Lasagna Napolitana

Lasagna pasta- ricotta cheese- Mozzarella cheese- crumbled meatballs- pomodoro sauce

Rigatoni Toscana

Rigatoni pasta- grilled chicken- sundried tomatoes- mushroom cream sauce

SIDE

House potatoes & Seasonal vegetables

Focaccia Bread & Salsa Verde

DOLCE DUO

Profiteroles

Mascarpone filled cream puffs.

Cannoli

Pastry shells filled with ricotta cheese & chocolate shavings.

\$61 per person

25% service charge and applicable sales tax added to all menu prices.
\$25 corkage fee per 750ml bottle, maximum 2, 750ml bottles per event.