

Menu A

\$23 per person



Soup or Salad (Choose One)

Minestrone Hearty Italian vegetable soup, Purely Vegetarian

Chopped Italian Salad Mixed chopped lettuce, chopped tomatoes, garbanzos, zucchini, carrots, pepperoncini, olives, and cheese chopped fine, with our classic Italian dressing. Purely Vegetarian!

Caesar Salad Romaine, homemade croutons, classic Caesar dressing & shaved parmesan cheese.

Entrees (Select a Choice of 3)

Penne Michelangelo Fresh mushrooms & spinach lightly sauteed with olive oil & garlic.

Linguini Bolognese Our meat sauce simmered with mushrooms, onions, fresh garlic & Marsala

Fusilli-Meat Sauce Beef & pork, browned, simmered for hours with garlic, tomatoes & herbs.

Gnocchi Marinara Homemade ricotta dumplings ala marinara.

Fusilli Broccoli al Pesto We can prepare this dish with a touch of cream for a richer flavor, at your request.

Spaghetti Marinara Light & delicious authentic Naples sauce.

Ravioli ala Marinara Fresh pasta stuffed with ricotta & parmesan cheese.

Eggplant Parmigiana Eggplant layered with mozzarella, pecorino, parmesan cheese & marinara sauce.

Fettuccine Alfredo Fresh cream with pecorino & parmesan.

Menu B

\$27 per person



Soup or Salad (Select One)

Minestrone Hearty Italian vegetable soup, Purely Vegetarian!

Chopped Italian Salad Mixed chopped lettuce, chopped tomatoes, garbanzos, zucchini, carrots, pepperoncini, olives & cheese chopped fine, with our classic Italian dressing.
Purely Vegetarian!

Caesar Salad Romaine, homemade croutons, classic Caesar dressing & shaved parmesan cheese.

Appetizers Served Family Style (Select a Choice of 2)

Calamari Fritti Calamari dusted with seasoned flour & quick fried. Served with marinara sauce.

Bruschetta Diced tomatoes, fresh basil, olive oil & sliced garlic.
Served with grilled garlic herb bread.

Zucchini Fritti Handmade breaded zucchini sticks. Served with marinara sauce.

Broccoli Limone Dressed with fresh lemon & sliced garlic.

Formaggio Fritti Soft flavorful cheese breaded & quick fried. Served with marinara sauce.

Caprese Salad Fresh milk mozzarella cheese, fresh basil, roma tomatoes drizzled with olive oil.

Entrées

(Select a Choice of 3)

Cheese Ravioli Delicious paper thin pasta pillows filled with ricotta

Chicken Ravioli With smoked mozzarella tossed in a roasted red pepper cream sauce.

Meat Ravioli "Hoboken Style" Fresh pasta stuffed with beef, pork & ricotta cheese
in our marinara sauce.

Fettuccine Primavera Sautéed fresh seasonal vegetables tossed with pasta.

Chicken Marsala Sautéed with fresh mushrooms & Marsala wine. Served with vegetables & pasta.

Chicken Florentine Chicken breast dusted with flour, sautéed with marsala wine sauce made
with veal stock & topped with sautéed spinach & mozzarella cheese.

Chicken Piccata Sautéed in lemon butter, white wine & capers. Served with vegetables & pasta.

Chicken Santa Rosa Sautéed with garlic, butter, sun-dried tomatoes, white wine & dijon mustard.
Served with vegetables & pasta.

Menu C

\$35 per person



Soup or Salad (Select One)

Minestrone Hearty Italian vegetable soup, Purely Vegetarian

Chopped Italian Salad Mixed chopped lettuce, chopped tomatoes, garbanzos, zucchini, carrots, pepperoncini, olives & cheese chopped fine, with our classic Italian dressing. Purely Vegetarian!

Caesar Salad Romaine, homemade croutons, classic Caesar dressing & shaved parmesan cheese.

Appetizers Served Family Style

(Select a Choice of 2)

Calamari Fritti Calamari dusted with seasoned flour & quick fried. Served with marinara sauce.

Bruschetta Diced tomatoes, fresh basil, olive oil & sliced garlic.

Served with grilled garlic herb bread.

Zucchini Fritti Handmade breaded zucchini sticks. Served with marinara sauce.

Broccoli Limone Dressed with fresh lemon & sliced garlic.

Formaggio Fritti Soft flavorful cheese breaded & quick fried. Served with marinara sauce.

Caprese Salad Fresh milk mozzarella cheese, fresh basil, roma tomatoes & drizzled with olive oil.

Entrées

(Select a Choice of 3)

Eggplant Parmigiana Eggplant, quick fried, layered with mozzarella, marinara sauce & of course, imported pecorino & parmesan.

Mushroom Risotto A medley of field mushrooms, Creamy & Delicious

Vegetarian Lasagna Fresh spinach pasta, béchamel sauce, smoked mozzarella, grilled zucchini, portabella mushrooms, broccoli atop & marinara sauce.

Chicken Piccata Sauteed in lemon butter, white wine & capers. Served with vegetables & pasta.

Chicken Santa Rosa Sauteed with garlic, butter, sun-dried tomatoes, white wine & dijon mustard. Served with vegetables & pasta.

Chicken Marsala With fresh mushrooms & marsala wine brown sauce, & fresh mushrooms. Served with vegetables & pasta.

Calamari Fra Diavolo Tender calamari in a spicy marinara sauce tossed with pasta

Shrimp Maria Scampi-style shrimp prepared with fresh garlic, butter, lemon & white wine tossed with pasta

Shrimp Diavolo Shrimp simmered in spicy marinara sauce tossed with pasta

4/15/2009

Dine In Pre-Set Menu

Menu D

\$47 per person



First Course

(Select One)

Mixed Baby Greens & Gorgonzola Salad Fresh baby lettuce, crispy bacon, mushrooms, gorgonzola cheese, glazed toffee walnuts & balsamic vinaigrette.

Cleopatra Salad Feta cheese, red onions, olives, tomatoes & romaine in our special balsamic vinaigrette.

Second Course

(Select One per guest)

Seasonal Risotto With sautéed garden fresh vegetables

Cheese Filled Pasta Purses Delicious paper thin pasta pillows filled with ricotta.

Third Course

Shrimp Piccata Sautéed in lemon butter, white wine & capers. Served with vegetables & pasta.

Steak Florentine Pounded thin & pan fried with garlic, oregano & olive oil.

Chicken Piccata Sautéed in lemon butter, white wine & capers. Served with vegetables & pasta.

Served with

(Select One)

Pasta Aglio Olio Extra virgin olive oil, fresh sliced garlic & chopped Italian parsley
(or in same sauce as dish)

Italian Mashed Potatoes

Dessert

(Select One)

Tiramisu Homemade spongecake soaked with coffee & layered with sweetened mascarpone & marsala wine custard topped with Belgian chocolate shavings.

Seasonal Fruit Crumble Freshest fruit of the season topped with homemade old fashioned Crumble.

Cannoli Handmade cannoli shells filled with a sweetened creamy ricotta cheese & dipped in chopped pistachio nuts.

4/15/2009

Dine In Pre-Set Menu

Menu E

\$60 per person

Appetizers Served Family Style
(Select a Choice of 2)

Bruschetta Diced tomatoes, fresh basil, olive oil & sliced garlic.
Served with grilled garlic herb bread.

Mini Blue Crab Cakes With Italian tartar sauce.

Stuffed Mushrooms With breadcrumbs, herbs & parmesan cheese.

First Course

(Select One)

Mixed Baby Greens & Gorgonzola Salad Fresh baby lettuce, crispy bacon, mushrooms,
gorgonzola cheese, glazed toffee walnuts & balsamic vinaigrette.

Cleopatra Salad Feta cheese, red onions, olives, tomatoes & romaine in our special
balsamic vinaigrette.

Second Course

(Select One)

Seasonal Risotto With sautéed garden fresh vegetables

Cheese Filled Pasta Purses Delicious paper thin pasta pillows filled with ricotta.

Third Course

(Select One)

Shrimp Piccata Succulent shrimp sautéed in lemon butter, white wine & capers.

Steak Florentine Pounded thin & pan fried with garlic, oregano & olive oil.

Chicken Piccata Chicken breast sautéed in lemon butter, white wine and capers.

Served with (Select One)

Pasta Aglio Olio Extra virgin olive oil, fresh sliced garlic & chopped Italian parsley
(or in same sauce as dish)

Italian Mashed Potatoes

Desserts

(One per person)

Tiramisu Homemade spongecake soaked with coffee & layered with sweetened mascarpone, marsala
wine custard and topped with Belgian chocolate shavings.

Seasonal Fruit Crumble Freshest fruit of the season topped with homemade old fashioned crumble

Cannoli Handmade cannoli shells filled with sweetened creamy ricotta cheese & dipped in chopped
pistachio nuts.



Menu F

\$80 per person

(Choice of 2)



First Course

Wild arrugula, shaved parmesan, meyer lemon, extra virgin olive oil.

Grilled asparagus, organic tomatoes, burrata, extra virgin olive oil.

Grilled rolled & ricotta stuffed Japanese eggplant.

Warm mixed seafood, baby potatoes, pesto, meyer lemon.

Large wild shrimp, poached, chilled, served with saffron aioli.

Second Course

(Choice of 3)

Soft creamy polenta with wild mushroom ragout.

Wild shrimp wrapped in bacon & smoked paprika risotto.

Lemon Spaghetti bundle with baby squid.

Sachettini & organic chicken with wild arrugula pesto.

Macheroni Amatriciana, organic tomatoes, garlic, chili & crispy bacon, fried egg & pecorino.

Third Course

(Choice of 3)

Steak Robes Pierre, pounded & cooked quickly in the pizza oven, served with a wild arrugula salad.

Baby lamb chops, wild rosemary, meyer lemon, port wine.

Veal Scallopine Picatta with caperberries, capers, meyer lemon, Super-butter.

Wild shrimp, scallop & scmpi, meyer lemon, drinkable wine, Super-butter.

Branzino (Mediterranean sea bass) baked in the pizza oven with organic tomatoes, baby squash, fresh oregano, drinkable wine, extra virgin olive oil.

Special Dessert

(Choice of 2)

Panna cotta (pistachio, vanilla, ginger, meyer lemon)

Individual ricotta tart with Farmer's Market seasonal fruit

Chocolate Budino (bread pudding served warm with crème fraiche)

Mocha chiffon (espresso chiffon & bittersweet Belgian chocolate mousse)