



BRONZE MENU

Oven Fresh Baguettes with Butter, Pepperoncino & Parmigiano

APPETIZER (CHOICE OF ONE)

- *Grilled Vegetable Salad: Grilled zucchini, peppers and eggplant with seasoned tossed greens & our balsamic vinaigrette topped with goat cheese & sun-dried tomato drizzle*
- *Classic Caesar: Romaine leaves, creamy garlic dressing, asiago, garlic croutons*

PASTA (ONE CHOICE OF PASTA WITH A SAUCE)

Pasta Noodles - Penne, Rigatoni, Farfalle or Fusilli

Pasta Sauces - Tomato/Basil, Bolognese, Rose or Alfredo sauce

ENTRÉE (CHOICE OF ONE)

Served with Roasted Rosemary Potatoes & Assorted Seasonal Vegetables

- *Chicken rosemary: Boneless skinless Chicken breast served with wine mushrooms reduction*
- *Chicken parmigiana: Breaded chicken breast topped with tomato sauce and mozzarella*
- *Petto di pollo: Pan seared chicken breast topped with a white wine, mushroom cream sauce*
- *Chicken Piccata: Pan seared chicken breast topped with a lemon caper sauce with diced tomatoes and sliced onions*
- *Chicken Marsala: Dusted and pan seared chicken breast topped with Marsala reduction*

HOT BEVERAGE

Coffee & Tea



SILVER MENU

Oven Fresh Baguettes with Butter, Pepperoncino & Parmigiano

APPETIZER

Individually plated antipasto with grilled vegetables, bocconcini cheese, olive and Prosciutto alongside a wedge of Seasonal melon with in-house Balsamic dressing

PASTA (ONE CHOICE OF PASTA WITH A SAUCE)

Pasta Noodles - Penne, Rigatoni, Farfalle or Fusilli

Pasta Sauces - Tomato/Basil, Bolognese, Rose or Alfredo sauce

ENTRÉE (CHOICE OF ONE)

Served with Roasted Rosemary Potatoes & Assorted Seasonal Vegetables

- ➔ *Chicken rosemary: Boneless skinless Chicken breast served with wine mushrooms reduction*
- ➔ *Chicken parmigiana: Breaded chicken breast topped with tomato sauce and mozzarella*
- ➔ *Petto di pollo: Pan seared chicken breast topped with a white wine, mushroom cream sauce*
- ➔ *Chicken Marsala: Dusted and pan seared chicken breast topped with Marsala reduction*
 - ➔ *Veal Parmigiana: Breaded veal cutlet topped with tomato sauce and mozzarella*
- ➔ *Roasted Vitello: Hand carved rib eye veal topped with a mushroom, red wine reduction*

SALAD

Bowls Tossed greens (green leaf and radicchio) in a Balsamic Vinaigrette

HOT BEVERAGE

Coffee, Tea & Espresso



GOLD MENU

Oven Fresh Baguettes with Butter, Pepperoncino & Parmigiano

APPETIZER (CHOICE OF ONE)

- Individually plated antipasto with grilled vegetables, bocconcini cheese, olive and Prosciutto alongside a wedge of Seasonal melon with in-house Balsamic dressing
- Calamari Fritti: Crispy Fried Calamari with side garlic aioli

PASTA (ONE CHOICE OF PASTA WITH A SAUCE)

Pasta Noodles - Penne, Rigatoni, Farfalle or Fusilli

Pasta Sauces - Tomato/Basil, Bolognese, Rose or Alfredo sauce

ENTRÉE (CHOICE OF ONE)

Served with Roasted Rosemary Potatoes & Assorted Seasonal Vegetables

- Chicken rosemary: Boneless skinless Chicken breast served with wine mushrooms reduction
- Chicken parmigiana: Breaded chicken breast topped with tomato sauce and mozzarella
- Petto di pollo: Pan seared chicken breast topped with a white wine, mushroom cream sauce
- Chicken Marsala: Dusted and pan seared chicken breast topped with Marsala reduction
- Veal Parmigiana: Breaded veal cutlet topped with tomato sauce and mozzarella
- Roasted Vitello: Hand carved rib eye veal topped with a mushroom, red wine reduction
- Baby Pork Back Ribs - marinated & rubbed with spices with in-house sauce & grilled to perfection

SALAD

Bowls Tossed Greens (Green Leaf and Radicchio) in a Balsamic Vinaigrette

HOT BEVERAGE

Coffee, Tea & Espresso



DIAMOND MENU

Oven Fresh Baguettes with Butter, Pepperoncino & Parmigiano

APPETIZER (CHOICE OF ONE)

- *Italian traditional style antipasto platters: Meat and Cheese Board*
- *Calamari Fritti: Crispy Fried Calamari with side garlic aioli*

PASTA (ONE CHOICE OF PASTA WITH A SAUCE)

Pasta Noodles - Penne, Rigatoni, Farfalle or Fusilli
Pasta Sauces - Tomato/Basil, Bolognese, Bolognese, Rose or Alfredo sauce

ENTRÉE (CHOICE OF ONE)

- Served on a bed of Garlic Mashed Potatoes & Assorted Seasonal Vegetables*
- *Chicken rosemary: Boneless skinless Chicken breast served with wine mushrooms reduction*
 - *Chicken parmigiana: Breaded chicken breast topped with tomato sauce and mozzarella*
 - *Stuffed Chicken: Breaded chicken breast stuffed with spinach, red peppers and mozzarella served on a bed of classic Bechamel sauce*
 - *Veal Parmigiana: Breaded veal cutlet topped with tomato sauce and mozzarella*
 - *Baby Pork Back Ribs - marinated & rubbed with spices with in-house sauce & grilled to perfection*
 - *Osso Bucco: Tender veal shank braised in a mirepoix of assorted vegetables*

SALAD (CHOICE OF ONE)

- *Grilled Vegetable Salad: Grilled zucchini, peppers and eggplant with seasoned tossed greens & our balsamic vinaigrette topped with goat cheese & sun-dried tomato drizzle*
- *Classic Caesar: Crisp romaine leaves tossed in a creamy garlic dressing topped with in-house crotons*

HOT BEVERAGE

Coffee, Tea & Espresso



EMERALD MENU

Oven Fresh Baguettes with Butter, Pepperoncino & Parmigiano

APPETIZER (CHOICE OF ONE)

- *Italian traditional style antipasto platters: Meat and Cheese Board*
- *Calamari Fritti: Crispy Fried Calamari with side garlic aioli*

PASTA (TWO CHOICES OF PASTA WITH A SAUCE)

Pasta Noodles - Penne, Rigatoni, Farfalle or Fusilli

Pasta Sauces - Tomato/Basil, Bolognese, Bolognese, Rose or Alfredo sauce

ENTRÉE (CHOICE OF TWO)

Served on a bed of Garlic Mashed Potatoes & Assorted Seasonal Vegetables

- *Chicken rosemary: Boneless skinless Chicken breast served with wine mushrooms reduction*
 - *Chicken parmigiana: Breaded chicken breast topped with tomato sauce and mozzarella*
 - *Stuffed Chicken: Breaded chicken breast stuffed with spinach, red peppers and mozzarella served on a bed of classic Bechamel sauce*
- *Veal Parmigiana: Breaded veal cutlet topped with tomato sauce and mozzarella*
- *Roasted Vitello: Hand carved rib eye veal topped with a mushroom, red wine reduction*
- *Baby Pork Back Ribs - marinated & rubbed with spices with in-house sauce & grilled to perfection*
 - *Osso Bucco: Tender veal shank braised in a mirepoix of assorted vegetables*

SALAD (CHOICE OF ONE)

- *Grilled Vegetable Salad: Grilled zucchini, peppers and eggplant with seasoned tossed greens & our balsamic vinaigrette topped with goat cheese & sun-dried tomato drizzle*
- *Classic Caesar: Crisp romaine leaves tossed in a creamy garlic dressing topped with in-house crotons*

COLD & HOT BEVERAGE

Soft Drinks, Juice, Coffee, Tea & Espresso
