
Dinner Menu

Specializing in private functions

Beverage Menu

Open Bar - \$23.95

Beer & Wine - \$11.95

Champagne Toast - \$2.95

Champagne Punch - \$2.95

Sangria Punch - \$4.95

Unlimited Cappuccino & Espresso - \$3.25

***All above pricing are per guest*

Dessert Enhancements

Intermezzo - \$2.25

Fresh Fruit Platters - \$3.25

Chocolate Dipped Fruit Platters - \$3.75

Tray of Cookies per Table - \$2.50

Tray of Pastries per Table - \$3.50

Children's Menu - \$18.95 per child

~ Penne Pasta & Chicken Fingers with French Fries ~

Gluten-Free & Vegetarian Options Available

***All above pricing are per guest*

Toscanello Dinner Menu

A Sampling of Cold Tuscany Appetizers

*To Include Roasted Peppers, Prosciutto Di Parma & Soppresatta
Mixed Mushroom Salad, Bocconcini Mozzarella
& Cherry Tomatoes*

Imported De Cecco Penne Pasta Fileto Di Pomodoro

with San Daniele Ham, Sweet Onions, Fresh Tomato & Basil

Choice Of:

Veal Scaloppini Picatta Style

*Scaloppini of Veal Topped with Capers
In a Lemon & White Wine Sauce*

Pan Seared Chicken Breast

*With Spinach, Leeks, Caramelized Pearl Onions
Mushrooms & Prosciutto, Madeira Sauce*

Pan Seared Salmon

With Sautéed Fennel & Tomato In a Saffron Wine Sauce

***Served with Seasonal Vegetables and Roasted Potatoes*

Occasion Cake

100% Colombian Coffee or Tea

\$44.00 Friday & Saturday

\$39.00 Sunday - Thursday

La Campania Dinner Menu

A Sampling of Hot Appetizers

*To include Mozzarella en Carozza, Baked Clams, Shrimp Oreganata
Eggplant Rollatini & Fried Calamari*

Imported De Cecco Penne Pasta

*Sautéed Eggplant, Zucchini & Yellow Squash
Fresh Tomato & Basil*

Choice Of:

Herb Marinated Grilled Sirloin

In a Chianti Sauce

Breast of Chicken Roulade

*Stuffed with Eggplant, San Daniele Ham, Fresh Mozzarella
In a Marsala Wine Sauce*

Parmigiano Crusted Salmon

with a Porcini Wine Sauce

***Served with Seasonal Vegetables and Roasted Potatoes*

Occasion Cake

100% Colombian Coffee or Tea

\$48.00 Friday & Saturday

\$43.00 Sunday - Thursday

Piemontese Dinner Menu

Baby Field Green Salad

*Sliced Granny Smith Apples, Dried Cranberries & Candied Walnuts
Over Field Green Salad, Lemon Thyme Vinaigrette*

Imported De Cecco Farfalle Pasta

*Topped with Asparagus & Mushrooms In a Light
Parmigiano Reggiano Sauce*

Choice Of:

Scaloppini of Veal

*with San Daniele Ham and Fontina Cheese
Marsala Wine Sauce*

Garlic and Herb Roasted Jumbo Shrimp

Topped with Herb Breadcrumbs

Pan Seared Chicken Breast

*with Sun-Dried Tomatoes & Shiitake Mushrooms
In a Sherry Wine Sauce*

***Served with Seasonal Vegetables and Roasted Potatoes*

Occasion Cake

100% Colombian Coffee or Tea

\$40.00 Friday & Saturday

\$35.00 Sunday - Thursday
