
SIT DOWN

SALAD

(Choose 1)

Crisp House Salad

Mixed greens with cucumbers, tomatoes, carrots, red onions, croutons and a choice of dressing.

or

Traditional Caesar

Romaine hearts tossed with our famous homemade Caesar dressing with croutons and Romano cheese.

Served with freshly baked garlic and Italian bread.

PASTA COURSE

(Choose 3)

Rigatoni a la Vodka

Rigatoni with prosciutto in a vodka infused tomato cream sauce

Penne con Broccoli

Broccoli florets, Romano cheese in a garlic broth

Linguini D'Angelo

Linguini with shrimp, scallops and crabmeat in a creamy pink sauce

Farfalle San Remo

Sautéed chicken and sausage with escarole in a garlic broth tossed with bow-tie pasta and Romano cheese

Tortellini ala Panna

Tri-color tortellini in an Alfredo sauce with prosciutto

Cheese Ravioli

Homemade ravioli with Marinara or Bolognese sauce

Linguini Palermo

Linguini with sautéed shrimp, fresh chopped clams and garlic in a crushed plum tomato-basil sauce

Farfalle Primavera

Farfalle pasta with fresh vegetables and your choice of garlic broth or a creamy pink sauce

Linguini Dimitri

Linguini with chicken & shrimp tosses with onions, garlic, plum tomatoes, and scallions in a light broth with feta cheese

Spaghetti Marinara

A hearty helping of spaghetti topped with plum Marinara sauce

Linguini with Clam Sauce

Linguini with fresh chopped clams in a garlic red or white sauce

ENTRÉE COURSE

(Choose 1 of Each)

CHICKEN

Parmigiana

Breaded chicken breast topped with our signature tomato sauce and mozzarella cheese

Marsala

Boneless chicken breast sautéed with mushrooms and a Marsala wine brown sauce

Francaise

Lightly battered boneless chicken breast sautéed in a white wine lemon butter sauce

Caprese

Breast of chicken topped with diced fresh tomatoes, mozzarella, olive oil and basil with a balsamic glaze

SHRIMP

Scampi

Succulent jumbo shrimp sautéed with garlic and a white wine, lemon butter sauce

Francaise

Lightly battered shrimp with a white wine, lemon butter sauce, artichoke hearts, diced tomatoes and a twist of angel hair pasta

Parmigiana

Breaded and baked with tomato sauce and mozzarella

Dijonaise

Jumbo shrimp in a Dijon mustard cream sauce

VEAL

Parmigiana

Breaded cutlets baked with tomato sauce and mozzarella cheese

Marsala

Nature veal pounded thin, sautéed with mushrooms and a rich Marsala wine brown sauce

Francaise

Lightly battered veal sautéed in a white wine lemon butter sauce

Piccata

Nature veal pounded thin, sautéed with artichoke hearts in a white wine, lemon butter sauce

FILET OF SOLE

Broiled

Fresh fillet broiled with white wine lemon sauce

Stuffed

Fresh fillet stuffed with shrimp, scallops, crab and spinach with a savory white wine lemon sauce with diced tomato

Francaise

Lightly battered fillet sautéed with white wine and lemon butter sauce

Oreganata

Filet of sole in garlic broth topped with seasoned oreganata bread crumbs

Unlimited Soda ♦ Coffee & Tea ♦ Occasion Cake

ADDITIONAL OPTIONS

Hot Antipasto \$4.00 per Person
Specialty Desserts

MINIMUM 20 ADULTS

\$28.00 per person
20% Gratuity Additional + Sales Tax

"ALL YOU CAN EAT" BUFFET

SALAD

Crisp House Salad

Mixed greens with cucumbers, tomatoes, carrots, red onions, croutons and a choice of dressing.

Traditional Caesar

Romaine hearts tossed with our famous homemade Caesar dressing with croutons and Romano cheese

Served with freshly baked garlic and Italian bread.

HOT CHAFING DISHES

(Choice of 7 Unlimited Food)

Baked Clams

Chopped clams baked with our special seasonings

Farfalle Primavera

Farfalle pasta with fresh vegetables and your choice of garlic broth or a creamy pink sauce

Rigatoni a la Vodka

Prosciutto in a vodka infused tomato cream sauce

Zucchini Fritti

Zucchini sticks with marinara or horseradish sauce

Mussels Marinara

Prince Edward Island mussels steamed in a white wine garlic or marinara sauce

Penne con Broccoli

Broccoli florets, Romano cheese in a garlic broth

Tortellini Panna

Tri-color tortellini in an Alfredo sauce with prosciutto

Mozzarella Fritti

Crispy fried mozzarella with a side of tomato sauce

Calamari Fritti

Crispy calamari rings with Fra Diablo sauce

Rigatoni d'Angelo

Rigatoni with shrimp, scallops and crabmeat in a creamy pink sauce

Stuffed Mushrooms

Stuffed and baked in our special seasonings

Farfalle San Remo

Sautéed chicken and sausage with escarole in a garlic broth tossed with bow-tie pasta and Romano cheese

Grilled Chicken Caprese

Breast of chicken topped with diced fresh tomatoes, mozzarella, olive oil and basil with a balsamic glaze

Baked Penne

Baked pasta in Marinara with ricotta and mozzarella

Chicken Parmigiana

Breaded chicken breast topped with our signature tomato sauce and mozzarella cheese

Rice Pilaf with Vegetables

Chicken Francaise

Lightly battered boneless chicken breast sautéed in a white wine lemon butter sauce

Eggplant Rollatine

Breaded eggplant stuffed with seasoned ricotta, baked with tomato sauce and mozzarella with a twist of linguini

Chicken Marsala

Boneless breast of chicken sautéed with mushrooms and a Marsala wine brown sauce

Sausage & Peppers

Traditional sausage, peppers and onions

Chicken Fingers

Beef & Broccoli

Sliced beef teriyaki with broccoli

Unlimited Soda ♦ Coffee & Tea ♦ Occasion Cake

MINIMUM 25 ADULTS

\$28.00 per Person

40 OR MORE ADULTS

\$27.00 per Person

18% Gratuity Additional + Sales Tax

SALADS

½ Tray | Full Tray

Traditional Tossed Salad..... 25 | 40

Mixed greens with cucumbers, tomatoes, carrots, red onions, croutons and a choice of dressing

Spinach Salad..... 40 | 70

Crisp baby spinach, mushrooms, hard-boiled egg, bacon bits and red onion with a choice of dressing

Goat Cheese Salad..... 45 | 75

Goat cheese, caramelized walnuts and cucumbers on a bed of mixed greens with a raspberry vinaigrette

Caesar Salad 35 | 55

Romaine hearts tossed with our famous homemade Caesar dressing with croutons and Romano cheese

Chicken Caesar Salad..... 45 | 75

Romaine hearts and grilled chicken tossed with our famous homemade Caesar dressing with croutons and Romano cheese

APPETIZERS

½ Tray | Full Tray

Zucchini Fritti 35 | 55

Crispy zucchini sticks with marinara or horseradish sauce

Calamari Fritti 45 | 80

Crispy calamari rings with Fra Diablo sauce

Stuffed Mushrooms 35 | 55

Stuffed and baked with our special seasonings

Mussels Marinara 40 | 65

Prince Edward Island mussels steamed in a white wine garlic or marinara sauce

Traditional Baked Clams 30 | 50

Chopped clams baked with our special seasonings

Grilled Vegetables 45 | 80

Assorted vegetables grilled, served with pesto oil

Sautéed Vegetables 30 | 50

Assorted vegetables sautéed

PASTA COURSE

½ Tray | Full Tray

Baked Penne 35 | 60

Baked pasta in Marinara with ricotta and mozzarella

Rigatoni Regatta..... 40 | 60

Rigatoni tossed with fresh spinach and a Bolognese cream sauce

Tortellini Ala Panna 45 | 75

Tri-color tortellini in an Alfredo sauce with prosciutto

Rigatoni Dimitri 45 | 75

Rigatoni with chicken & shrimp tosses with onions, garlic, plum tomatoes, and scallions in a light broth with feta cheese

Farfalle San Remo..... 40 | 65

Sautéed chicken and sausage with escarole in a garlic broth tossed with bow-tie pasta and Romano

Rigatoni ala Vodka 40 | 65

Rigatoni with prosciutto in a vodka infused tomato cream sauce

Penne Con Broccoli..... 35 | 55

Broccoli florets, Romano cheese in a garlic broth

Farfalle D'Angelo..... 35 | 55

Bow-tie pasta with shrimp, scallops and crabmeat in a creamy pink sauce

Penne Primavera..... 35 | 55

Penne pasta with fresh vegetables and your choice of garlic broth or a creamy pink sauce

Rice Pilaf..... 25 | 40

ENTREES

½ Tray | Full Tray

Chicken Francaise..... 55 | 95

Lightly battered boneless chicken breast sautéed in a white wine lemon butter sauce

Chicken Parmigiana..... 45 | 85

Breaded chicken breast topped with our signature tomato sauce and mozzarella cheese

Chicken Marsala..... 55 | 95

Boneless breast of chicken sautéed with mushrooms and a Marsala wine brown sauce

Grilled Chicken Caprese..... 65 | 125

Breast of chicken topped with diced fresh tomatoes, mozzarella, olive oil and basil with a balsamic glaze

Chicken Fingers 40 | 65

Eggplant Rollatine 50 | 90

Breaded eggplant stuffed with seasoned ricotta, baked with tomato sauce and mozzarella with a twist of linguini

Sausage & Onion/Peppers..... 50 | 90

Traditional sausage, peppers and onions

Veal Marsala 70 | 125

Nature veal pounded thin, sautéed with mushrooms and a rich Marsala wine brown sauce

Veal Parmigiana..... 60 | 115

Breaded cutlets baked with tomato sauce and mozzarella cheese

Broiled Salmon 65 | 115

Fresh salmon broiled with white wine lemon sauce

Stuffed Sole..... 70 | 125

Fresh fillet stuffed with shrimp, scallops, crab and spinach with a savory white wine lemon sauce with diced tomatoes

Beef & Broccoli 55 | 100

Sliced beef teriyaki with broccoli

Shrimp Scampi 35 | 75

Succulent jumbo shrimp sautéed with garlic and a white wine, lemon butter sauce

Shrimp Parmigiana..... 65 | 125

Breaded and baked with tomato sauce and mozzarella

Meatballs 65 | 125