

Pastas

- Pasta Pomodoro – Penne with tomato sauce \$30/\$50
Pasta Primavera – Penne with fresh vegetables in your choice of tomato, pesto, garlic cream or oil \$30/\$50
Pasta Alfredo – Penne with garlic cream sauce \$40/\$70
Pasta alla Vodka – Penne with vodka tomato cream sauce \$40/\$70
Pasta alla Bolognese – Penne with meat sauce \$40/\$70
Lasagna - \$45/\$80
Vegetarian Lasagna - \$40/\$75
Eggplant Parmigiana - \$45/\$80

To Add Chicken to any pasta/salad \$20/\$35

To Add Shrimp to any pasta/salad \$28/\$42

Entrees

- Italian Sausage - with peppers and onions \$50/\$95
Chicken Marsala - \$50/\$95
Meatballs - In a vodka cream sauce – tomato available upon request \$40/\$80

Sides

- Rosemary roasted potatoes \$25/\$40
Green Beans with garlic and roasted peppers \$35/\$60
Broccoli with butter and parmigiana \$35/\$60

Desserts

- Tiramisu – Original, raspberry, caramel baileys, peanut butter chocolate, mint chocolate, seasonal flavors \$50/\$95
Cannoli Aperti – Homemade cannoli filling served with crunch cinnamon sugar pastry chips \$35/\$55
Cannoli - \$1.00/per piece
Hand Rolled Chocolate Truffles - \$1.00/per piece
Assorted Homemade Biscotti - \$.50/per piece
Dessert Platter – Includes tiramisu spoon, biscotti & truffles - \$3.50/per person

Chafers & Sternos - \$6 per set, based on availability
Plates, Napkins, Boxes, etc. available upon request – Price TBD on party size

If there is something you don't see that you would like, just ask!

Grazie Mille!

If you have any questions please call
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