

2 COURSE LUNCHEON PACKAGE:

\$45 Per Person (Plus NYS Sales Tax & 22% Gratuity)

Salad -OR- Pasta Course: Choose 1

Caesar - OR - House Salad

-OR-

Cavatappi - OR - Rigatoni Pasta

With Bolognese, Marinara, alla Vodka or Pomodoro

Entree Course: Choice of 3

-Pollo Brasato

Boneless chicken thighs, fennel sausage, potatoes, peppers, onions, rosemary plum tomato brown sauce

-Chicken Marsala

Mushrooms, brown marsala sauce

-Chicken Parmigiana

Breaded chicken, pomodoro sauce, mozzarella, pecorino romano, basil

-Chicken Francese

Egg Battered, white wine lemon butter sauce

-Filet of Sole Mediterranean

White wine lemon butter sauce, potatoes, scallions, capers

-Eggplant Parmigiana

Breaded and fried, pomodoro sauce, mozzarella, pecorino romano, basil

-Grilled Chicken Primavera

Seasonal vegetables

-Chicken Involtino

Panko chicken rollatini with squash, spinach, mozzarella & provolone, parmesan vegetable risotto, cognac mushroom sauce

-Shrimp Vespa (+5)

Blistered tomatoes, vodka garlic cream sauce, parmesan vegetable risotto

Includes:

House-made Breads & Fountain Soft Drinks

American Coffee & Hot Tea Available

Cappuccino, Espresso

Menu Pricing

Dessert Add-On:

Mini Sicilian Cannolis & Assorted Italian Cookies

Additional \$5pp

CHILDREN'S MENU

(12 & Under) \$20

Choice of:

Margarita Pizza w/ Pepperoni

Chicken Tenders & Fries

Pasta Pomodoro w/ Meatballs

Minimum 40 adult guests for private room

Pricing is based on 3-Hour Time Limit

Bar Tab Only

Event Must be Paid In Full 7 Days Prior cash or certified check

*Private room **NOT** available Friday or Saturday nights*

This Package is Only Available for Day-Time/Weekday Events
Appetizers Available at Menu Pricing (served Family-Style)