



*Fine Italian Cuisine*

**First Course**

**FAMILY STYLE APPETIZER**

• COLD •

**Caprese**

*Homemade mozzarella, sliced tomato, roasted peppers, basil and balsamic dressing*

• HOT •

**Mozzarella In Carrozza**

*Brick oven bread in prosciutto and mozzarella fried in an egg and parmesan cheese with red sauce*

**Funghi Ripieni**

*Mushroom caps stuffed*

**Involtini De Melanzane**

*Eggplant stuffed with ricotta cheese and topped with mozzarella and marinara sauce*

**Calamari Fritti**

*Fried calamari served with a choice of mild, medium, or hot sauce*

**Second Course**

EACH GUEST HAS THE CHOICE OF ONE PASTA:

**Rigatoni Ai Quattro Formaggi**

*Tube Pasta with a Four-Cheese Sauce*

**Orecchiette Alla Barese**

*Orecchiette pasta with arugula, diced mozzarella and fresh tomato*

**Third Course**

**MAIN ENTREE**

EACH GUEST HAS A CHOICE OF ONE OF THE FOLLOWING ENTREES:

**Pollo Scarpariello**

*Breast of chicken sauteed in garlic, mushrooms, peppers, white wine, in a lemon & vinegar sauce*

**Pollo Laziale**

*With gaeta olives, roasted peppers, portobello mushroom and shallots in a sherry wine sauce*

**Veal Vesuviana**

*Veal scaloppine sauteed with tomatoes and eggplant, topped with mozzarella cheese*

**Scaloppine Monteverde**

*Sauteed with shallots, gorgonzola cheese and walnuts in a white wine sauce*

**Sogliola Monte Carlo**

*Filet of sole stuffed with seafood in a champagne sauce*

ALL MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLE OF THE DAY

**Fourth Course**

**DESSERT**

**Your Choice of Cake or Fresh Fruit Platter**

SERVED FAMILY STYLE

**Coffee or Tea**