



La Siciliana

Includes special garlic bread and one of the following


ANTIPASTI

 CALAMARI FRITTI
Tender calamari battered and fried.

EGGPLANT ROLLATINI
Thin slices of eggplant rolled around prosciutto and ricotta cheese.


 MOZZARELLA en CAROZZA
Baked fresh mozzarella served with a light marinara sauce with capers & parmigiana cheese.

INSALATA


 INSALATA di CAESAR
Traditional Caesar salad, served with toasted croutons.


PASTA

select 2 of the following

 CAVATELLI AND BROCCOLI
Cavatelli sautéed with roasted garlic, white wine and chopped broccoli, seasoned to perfection.


 RIGATONI WITH GORGONZOLA PESTO SAUCE
Rigatoni tossed in a creamy gorgonzola and pesto sauce

 GNOCCHI SORRENTO
Gnocchi with red sauce, ricotta cheese and mozzarella.


 RIGATONI POMODORO
Fresh tomato, basil, garlic and seasonings.

PRIMI

select 2 of the following

 POLLO MARSALA
Mushrooms sautéed in a Marsala wine sauce.

 VITELLO PICCATA
Sautéed in a lemon white wine sauce.

 MELANZANE al FORNO
Homemade eggplant Parmigiano

DOLCI

 Assorted Italian Pastries

 Coffee & Tea


\$ 40 per person


Plus tax and gratuity


La Romana


Includes special garlic bread and 2 of the following


ANTIPASTI

 CALAMARI FRITTI
Tender calamari battered and fried


 FUNGHI SICILIANO
Tender mushroom caps stuffed with Italian sausage


 MOZZARELLA en CAROZZA
Fresh mozzarella served with a light marinara sauce and capers

 COZZE BIANCO O ROSSO
Sautéed mussels in a white wine garlic sauce or spicy marinara sauce

 EGGPLANT ROLLATINI
Thin slices of eggplant rolled around prosciutto and ricotta cheese.

INSALATA (select 1 of the following)


 ANTIPASTO di CASA
Our special salad with spring mix olives, imported cheeses and meats, peppers, tomatoes and onions.

 INSALATA di CAESAR
Traditional Caesar salad, served with toasted croutons.

PASTA (select 2 of the following)


 GNOCCHI GORGONZOLA
A sauté of garlic, gorgonzola cheese and olive oil, baby arugula

 PASTA DI MARCO
Homemade fusilli with chopped veal and garlic in a wild mushroom sauce.


 FUSILLI ROMANO
Pesto cream rosa sauce with roasted peppers, sun-dried tomatoes and garlic.


 PENNE AMATRICIANA
Grape tomatoes, pancetta, onions and seasonings in a white wine

PRIMI (select 3 of the following)

 POLLO SORRENTINO
Sautéed with eggplant and topped with prosciutto, mozzarella and a plum tomato sauce with fresh basil


 VITELLO FRANCESE
Dipped in seasoned egg and sautéed in a white wine lemon sauce.

 PESCE FRESCO del GIORNO
Fresh fish selection of the day by the chef

 MAIALE LA STALLA
Pan-seared pork chops with hot cherry peppers, portabella mushrooms and roasted peppers finished with balsamic

DOLCI

 Coffee, Tea, Espresso or Cappuccino

 Assorted Italian pastries

\$50 per person

Plus tax and gratuity


CUSTOM MENU AVAILABLE UPON REQUEST


La Napoletana


Includes special garlic bread and 3 of the following


ANTIPASTI

 GRILLED CALAMARI OVER ARUGULA

 GAMBERI AL FORNO
Large shrimp baked with fresh mozzarella and pomodoro sauce.


 COZZE BIANCO O ROSSO
Sautéed mussels in a white wine garlic sauce OR spicy marinara sauce.


 MOZZARELLA en CARROZZA
Fresh mozzarella served with a light marinara sauce and capers

 FUNGHI SICILIANO
Tender mushroom caps stuffed with Italian sausage.


 BAKED BAY SCALLOPS IN SHELL
Baked with garlic, lemon, olive oil and spices

INSALATA (select one of the following)

 INSALATA di CAESAR
Traditional Caesar salad, served with toasted croutons.

 ANTIPASTO di CASA
Our special salad with spring mix, olives, imported cheeses and meats, peppers, tomatoes and onions.

PASTA (select 2 of the following)

 RIGATONI CARBONARA
Italian pancetta and sweet onions with a touch of cream and Parmigiano.


 TAGLIATELLE ROMANO
Sun-dried tomatoes, roasted peppers, grape tomatoes, finished in a light cream pesto sauce.


 CAVATELLI BROCCOLI
Homemade pasta sautéed with fresh broccoli and tossed with Parmigiano cheese.


 GNOCCHI GORGONZOLA
Gnocchi tossed in a creamy garlic gorgonzola sauce garnished with arugula.


 LINGUINI PUTANESCA
Black olives, capers and garlic sautéed in a plum tomato sauce.

PRIMI (select 3 of the following)


 POLLO LA STALLA
Chefs special recipe

 VEAL DONNATELLO
Sautéed in a white wine sauce, topped with roasted peppers, crabmeat and fresh mozzarella.

 BISTECCA FIORENTINA
Our juicy 30 oz. Porterhouse steak char-grilled to perfection

 ARAGOSTA FRANCESE
Egg battered and sautéed with a lemon butter sauce.

DOLCI

 Assorted Italian pastries

 Coffee, Tea, Espresso or Cappuccino

\$70 per person

Plus tax and gratuity