

La Siciliana

Includes special stuffed bread and **1** of the following

ANTIPASTI

CALAMARI FRITTI

Tender calamari battered & fried

EGGPLANT ROLLATINI

Thin slices of eggplant rolled around prosciutto & ricotta cheese

MOZZARELLA en CAROZZA

Pan-fried breaded mozzarella tossed in marinara sauce with capers

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 & chopped broccoli

PENNE alla VODKA

Penne tossed with a creamy pink vodka sauce, prosciutto & red onions

GNOCCHI SORRENTO

Gnocchi tossed in a traditional tomato sauce with fresh basil & melted mozzarella

RIGATONI POMODORO

Rigatoni tossed with fresh tomato, basil, garlic & seasonings

PRIMI

(select **2** of the following)

POLLO

Your Choice of: Parmigiana, Francese, Piccata, or Marsala

TILAPIA FRANCESE

Fresh tilapia dipped in seasoned eggs & sautéed in a lemon wine sauce

MELANZANE al FORNO

Homemade eggplant parmigiana

DOLCI

Coffee & Tea

Tiramisu & Cannoli

\$45 per person plus tax and gratuity

La Romana

Includes special stuffed bread and **2** of the following

ANTIPASTI

CALAMARI FRITTI

Tender calamari battered & fried

MOZZARELLA en CAROZZA

Pan-fried breaded mozzarella tossed in marinara sauce with 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 & ricotta cheese

INSALATA (select **1** of the following)

ANTIPASTO di CASA

Spring mix, olives, provolone, salami & pepperoncini in a red wine vinaigrette

INSALATA di CAESAR

Traditional Caesar salad served with toasted croutons

PASTA (select **2** of the following)

RIGATONI CARBONARA

Italian pancetta & sweet onions with a touch of cream & parmigiana

TAGLIAGTELLE ALFREDO

Fresh egg fettuccini tossed in a traditional alfredo cream sauce

PENNE AMATRICIANA

Grape tomatoes, pancetta, onions & seasonings in a white wine sauce

PRIMI (select **3** of the following)

POLLO

Your Choice of: Monte Rosa, Sorrentino, or Saltimboca

VITELLO

Your Choice of: Parmigiana, Francese, Piccata, or Marsala

TILAPIA OREGANATA

Broiled in a white wine lemon sauce with breadcrumbs & seasonings

SALMONE CASALINGO

Salmon filet seasoned with bread crumbs, baked in a white wine & lemon caper broth

DOLCI

Coffee & Tea

Tiramisu & Cannoli

\$55 per person plus tax & gratuity

CUSTOM MENU AVAILABLE UPON REQUEST

La Napoletana

Includes special stuffed bread and **3** of the following

ANTIPASTI

GAMBERI AL FORNO

Large shrimp baked with fresh mozzarella & pomodoro sauce

COZZE BIANCO O ROSSO

Sautéed mussels in a white wine garlic sauce or spicy marinara sauce

MOZZARELLA en CAROZZA

Pan-fried breaded mozzarella tossed in marinara sauce with capers

VONGOLE & RAPINI

Littleneck clams, broccoli rabe & sausage sautéed in a white wine garlic sauce

INSALATA (select **1** of the following)

INSALATA di CAESAR

Traditional Caesar salad served with toasted croutons

ANTIPASTO di CASA

Spring mix, olives, provolone, salami & pepperoncini in a red wine vinaigrette

PASTA (select **2** of the following)

PASTA DI MARCO

Fusilli with chopped veal & garlic in a wild mushroom sauce

BLACK TRUFFLE SACCHETTI

Tiny pasta purses stuffed with ricotta & black truffle mushrooms in a roasted almond & sage butter sauce

OSSO BUCCO RAVIOLI

Stuffed with a veal & mirepoix mix in a wild mushroom demi-glace sauce

TORTELLINI BOLOGNESE

Meat stuffed tortellini pasta topped with our rich flavored meat sauce

PRIMI (select **3** of the following)

VITELLO

Your Choice of: Donatello or Fra Diavlo

BISTECCA FIORENTINA

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

ARAGOSTA FRANCESE

Egg battered and sautéed with a lemon butter sauce

POLLO

Your Choice of: Donatello or Fra Diavlo

DOLCI

Coffee & Tea

Tiramisu & Cannoli

\$75 per person plus tax & gratuity