



BANQUET LUNCHEON MENU

Fresh Baked Bread, Sun Dried Tomato Pesto,
Choice of Caesar or Julie's Salad, Chef's Choice of Vegetable + Potato (if necessary),
Dessert, Soda, Coffee + Hot Tea
Private Groups of 30 to 75

ENTRÉE:

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| CHICKEN PICCATA | White Wine, Lemon, Capers | 17 |
| CHICKEN MARSALA | Marsala Wine, Wild Mushrooms | 17 |
| LASAGNA | Eggplant, Ricotta, Mozzarella | 17 |
| RIGATONI ALA VODKA | Asparagus, Sun Dried Tomatoes, Parmesan Crusted Chicken | 18 |
| PUTTANESCA COD | Tomato, Olive, Capers | 19 |
| HALIBUT | Pecan Crust, Mustard Crème Sauce | 27 |
| PORK PORTERHOUSE | | 21 |
| SALMON OREGANATA | Panko, Parmesan Crust, Sautéed Grape Tomatoes | 22 |
| FILET DUO | Horseradish, Parmesan-Garlic Crust | 24 |
| FAMILY STYLE | Prime London Broil + Choice of Chicken Breast Marsala, Piccata or Parmesan | 20 |

DESSERT:

Vanilla Bean, Bacio, Spumoni or Sea Salt Caramel Gelato
Limoncello or Raspberry Sorbet

TO START:

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| MEAT + CHEESE PLATE | Aged Meats, Artisanal Cheeses, Assorted Relishes | 5 |
| CALAMARI | Sun Dried Tomato, Marinara | 4 |
| ARANCINI | Italian Rice Balls – Arborio Rice, Beef, Peas, Mozzarella | 4 |
| BRUSCHETTA | Roasted Eggplant, Tomato, Crostini | 3 |
| GRILLED SEAFOOD | Calamari, Polpi, Gulf Shrimp, Mussels, Clams, Arugula, Italian Salsa Verde | 7 |

Prices are subject to 20% Gratuity + Prevailing Sales Tax