



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:

CHICKEN PICCATA	White Wine, Lemon, Capers	20
CHICKEN MARSALA	Marsala Wine, Wild Mushrooms	20
LASAGNA	Eggplant, Ricotta, Mozzarella	20
RIGATONI ALA VODKA	Asparagus, Sun Dried Tomatoes, Parmesan Crusted Chicken	21
PUTTANESCA COD	Tomato, Olive, Capers	22
HALIBUT	Pecan Crust, Mustard Crème Sauce	30
PORK PORTERHOUSE		24
SALMON OREGANATA	Panko, Parmesan Crust, Sautéed Grape Tomatoes	25
FILET DUO	Horseradish, Parmesan-Garlic Crust	27
FAMILY STYLE	Prime London Broil + Choice of Chicken Breast Marsala, Piccata or Parmesan	23

DESSERT:

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

TO START:

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
No Credit/Debit/Gift Cards Accepted for events.