



*Fine Italian Cuisine*

**First Course**

**FAMILY STYLE APPETIZERS**

**Funghi Ripieni**

*Mushroom caps stuffed*

**Mozzarella In Carroza**

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

**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*

**Stuffed Clams Oreganato**

**Second Course**

**SALAD**

**Assorted Mixed Green Salad**

**Third Course**

**MAIN ENTREE**

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

**Pollo Al Vino Bianco**

*Boneless chicken with white wine, garlic, butter and wild mushrooms*

**Pollo Papale**

*Breast of chicken breaded topped with eggplant and mozzarella sauteed in a sherry wine sauce*

**Veal Sorrentino**

*Veal scaloppine with eggplant, prosciutto, fresh mozzarella cheese in a light tomato sauce*

**Salmon Porro**

*Sauteed with diced tomatoes, leeks and fresh herbs in a White Wine Sauce*

**Filetto De Sogliola Francese**

*Filet of sole lightly battered with butter and lemon*

ALL MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES

**Fourth Course**

**DESSERT**

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

SERVED FAMILY STYLE

**Coffee or Tea**