

HORS D'OEUVRES

To be served butler style during the reception hour

Choose four of the following at \$14.00 per person for your
pre-dinner cocktail reception

(Additional charges are for Shrimp or Crab hors d'oeuvres and will be
\$16.00 per person)

For a (2) Hour Cocktail Reception only, the charge is \$35.00 per person
(Up to 8 choices, buffet or butler style)

- **Vitello Marches**
Ground veal meatballs dusted with mama mandola breadcrumbs
- **Salmon e Asparagi**
Fresh asparagus tips wrapped with smoked salmon
- **Foccacia Crostini with Shrimp**
Arugula and drizzled with lemon vinaigrette
- **Soffio**
Seasoned veal in a tomato sauce, wrapped in a puff pastry
- **Assorted Brushetta**
Tomato basil, goat cheese-pesto
- **Selvole**
Vine ripe cherry tomatoes filled with mascarpone cheese
- **Cold Boiled Shrimp – (additional charge for this item)**
Served with a zesty cocktail sauce
- **Stuffed Mushrooms - (with crab additional charge)**
Mushrooms stuffed with whipped mascarpone and spinach garnished with a smoked salmon rosette
- **Stuffed Gorgonzola Olives**
Olives stuffed with gorgonzola cheese dusted in Italian bread crumbs
- **Caramelized Onion Tarts**
Phyllo pastry cups filled with caramelized onions
- **Prosciutto con Tres Formaggi**
Thinly sliced prosciutto wrapped around herbed cheeses
- **Prosciutto e Melone**
1 inch slices of fresh cantaloupe wrapped with prosciutto
- **Spinaci and Sausage Frittata**
Baked in an egg tort with spinach, Italian sausage and mascarpone and then cut into 1 inch squares

HORS D'OEUVRES

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- **Calamari Fritti al Pomodoro**
Fried calamari served with a light tomato basil sauce
- **Gamberoni con Prosciutto**
Gulf shrimp wrapped in prosciutto and grilled
- **Involtini di Pollo**
Medallions of grilled breast of chicken stuffed with spinach and roasted sweet peppers
- **Gnocchi Verde**
Spinach and cheese dumplings baked in a tomato cream sauce
- **Sausage and Peppers**
Sliced Italian fennel sausage with sautéed peppers
- **Cannelloni di Carne**
Small pasta tubes stuffed with seasoned ground veal and baked in a tomato cream sauce
- **Dita de Pollo**
Chicken tenders coated in Mama Mandola's breadcrumbs and pan seared
- **Eggplant Saltimbocco**
Sautéed eggplant rolled with prosciutto and mozzarella, topped with a touch of pomodoro sauce
- **Pomodoro e Cipolla**
Sliced roma tomatoes and red onion in a balsamic vinaigrette

Private Party Menu

ANTIPASTI FREDDI

Peppers and Anchovies <i>grilled sweet peppers marinated with extra virgin olive oil, garlic, capers, and anchovies</i>	7
Antipasto Misto <i>an assortment of cold appetizers from the antipasto table</i>	9
Prosciutto con Asparagi <i>prosciutto crudo, steamed asparagus and a lemon vinaigrette</i>	9

ANTIPASTI CALDI

Garlic Bread <i>toasted with herbs and parmigiano</i>	3
Calamari Fritti <i>fried baby squid</i>	12
Gnocchi Verdi <i>spinach and cheese dumplings baked in a tomato cream sauce</i>	13
Sausage and Peppers <i>Italian fennel sausage with roasted peppers and grilled onions</i>	10
Shrimp Damian <i>sautéed with garlic, white wine, lemon and butter</i>	12
Asparagus Mike Wells <i>parmesan crusted asparagus with fresh jumbo lump crabmeat with a nino sauce</i>	13

INSALATE

Insalata Mista <i>classic Italian mixed salad</i>	9
Verde Gorgonzola <i>a green salad with gorgonzola cheese and walnut dressing</i>	9
Tomatoes Siciliano <i>with olives, sliced red onion and parmigiano with a red wine vinaigrette</i>	10
Insalata Mona Lisa <i>mixed lettuces with creamy balsamic dressing, topped with tomatoes, sweet roasted almonds and feta cheese</i>	10
Tomatoes Caprese <i>sliced beefsteak tomatoes, fresh mozzarella, and basil</i>	10
Insalata due Mille <i>arugula, dressed in a raspberry vinaigrette with fresh goat cheese and caramelized pecans</i>	9
Insalata di Asparagi <i>grilled asparagus, vidalia onion topped with walnuts, roasted garlic and gorgonzola cheese with a lemon vinaigrette</i>	9
Insalata di Pear <i>mixed greens with poached pear filled with gorgonzola cheese with a Chianti pear vinaigrette</i>	11

PASTA

*“Amici e maccheroni, se non sono caldi, non sono buoni.”
“Friends, like macaroni, if they’re not warm, they’re not good.”*

Spaghetti Carrettieri whole wheat pasta in a sauce of crushed tomato, garlic, olive oil and fresh basil	15
Spaghetti Bolognese a classic ragu meat sauce	16
Spaghetti Primavera pasta tossed with spring vegetables, garlic and oil	15
Ravioletti con Pesto stuffed with ricotta topped with pesto	15
Eggplant Parmigiana baked eggplant with mozzarella cheese, fresh tomato sauce, basil	15
Tortellini alla Pana pasta bows stuffed with chicken, pork, mortadella, ricotta and spices in a cream sauce	16
Cannelloni large pasta tubes filled with ground veal, chicken and spinach with béchamel	15
Lasagna Bolognese pasta layered with ground veal, mozzarella, ricotta, and parmesan cheeses baked in tomato sauce	16
Sweet Potato Ravioli topped with a sage butter	15
Linguine alla Gamberoni linguine pasta, shrimp, basil, black garlic, cherry tomato tossed in aglio	20
Linguini di Amore shrimp, asparagus and sundried tomato in aglio olio	28
Fra Diavolo linguine pasta, spicy marinara, jumbo lump crabmeat and tiger shrimp	30
Fedilini al Buongustaio fine spaghetti with tiger shrimp and lump crabmeat in a tomato cream sauce	30

PIATTI FORTI

*“Cento mani Dio benedica, pero fuori dal mio piatto!”
“Let 100 hands partake of the feast with God’s blessing – but not from my plate!”*

POLLAMI

Lamberti chicken milanese with a lemon caper butter sauce	20
Pollo alla Napoleon chicken milanese topped with wild mushroom gorgonzola cream sauce	20
Pollo Menichino grilled, balsamic marinated chicken breast topped with goat cheese, sun dried tomatoes with a lemon bianco	21
Pollo alla Marsala sautéed chicken topped with mushrooms, prosciutto and Marsala wine	20
Firenze sautéed chicken with artichoke hearts, fresh diced tomatoes topped with a lemon bianco	20
Involtini di Pollo stuffed chicken with Italian sausage, spinach topped with Marsala wine sauce	22

CARNI

Veal Piccata veal scaloppines sautéed with lemon, fresh parsley with a white wine bianco	23
Veal Marsala veal scaloppines sautéed in Marsala wine with mushrooms and prosciutto	25
Veal Francese veal scaloppines dipped in an Italian egg wash, sautéed with capers, lemon with a white wine bianco	23
Costolette de Orrichietto 8 ounce pork chop dusted in mama mandola breadcrumbs topped with mozzarella, pesto, diced tomatoes and roasted pinenuts	23
Costolette de Maiale Albanese 10 ounce center cut pork chop marinated and grilled topped with caramelized onions, and raisins with a port wine reduction	24
Filetto alla Griglia 8 ounce, center-cut filet mignon grilled and finished with ammoghiu	37
Bistecca 14 ounce, bone in rib eye grilled and served with oven roasted potatoes and fresh green beans	35
Costoletta alla Griglia grilled 14 ounce veal chop rubbed with fresh rosemary	43
Vitello al Funghi our 14 ounce veal chop, grilled to perfection, topped with sautéed mushrooms with garlic and extra virgin olive oil	42
Vitello Valdostanna veal rib chop milanese stuffed with fontina and prosciutto topped with mushrooms and Marsala wine	44
Agnello di Palacio baby lamb chops marinated in balsamic and herbs then grilled	44

PESCI

Gamberoni Vincenzo gulf shrimp stuffed Italian style with crabmeat and served with capellini	22
Shrimp Damian sautéed with garlic, white wine and butter, served with fettuccine alfredo	24
Flounder Milanese sautéed fillet of flounder dusted with mama mandola breadcrumbs topped with crawfish tails and fresh crushed tomato with basil and oil	24
Flounder Venezia sautéed gulf flounder crusted in parmesan cheese topped with diced tomatoes, mushrooms and shrimp drizzled with a citrus beurre blanc	25
Trotelle Alle Genovese rainbow trout, pan seared, topped with diced shrimp, artichokes and served over a bed of spinach risotto topped with a saffron sauce	23
Salmon Pistachio pistachio crusted Atlantic salmon over primavera risotto	26
Snapper Nino Jr. grilled fillet of snapper with shrimp, tomatoes, fresh mint, and basil bianco	26
Snapper Butera grilled gulf red snapper topped with jumbo lump crabmeat, light basil oil	34
Branzino Azzurro grilled, herb dusted sea bass and jumbo lump crabmeat over cannellini carrettieri, sautéed spinach and a white wine bianco	35

Great Additions

*add a course to create a wonderful Italian Meal
Bon Appetito!*

Pasta Course

\$6.00 per person

Select a pasta and a sauce

Pasta

*Spaghetti
Linguine
Penne
Fettuccine
Spinach Fettuccine*

Sauce

*Marinara – spicy tomato
Pomodoro- fresh tomato
Aglio olio- garlic and olive oil
Creamy Pesto- basil and olive oil with cream*

*Optional –add sautéed spinach to penne pasta
with Aglio olio*

Ravioli Course

\$7.50 per person

*stuffed with veal and spinach topped with pomodoro
stuffed with sweet potato topped with a sage butter
stuffed with mushroom topped with a light pesto
stuffed with ricotta and spinach topped with a tomato cream*

Intermezzo

\$3.00 per person

cleanse the palate before the entree

Flavors

raspberry sorbetto

lemoncello sorbetto

basil Prosecco sorbetto

mint sorbetto

Italian Bottled Water

\$7.00 per large bottle

Aqua Panna (spring water)

San Pellegrino (sparkling)

DOLCI

Tiramisu	8
<i>Layers of sweetened rum-flavored mascarpone cheese, chocolate and ladyfingers flavored with espresso</i>	
Panna Cotta	7
<i>A traditional sweetened “cooked cream” flavored with vanilla bean and served with fresh berries</i>	
Italian Cream Cake	8
<i>Damian’s classic pecan studded cake with cream cheese filling</i>	
Chocolate Raspberry Tart	8
<i>with fresh raspberries</i>	
Lemon Tart	8
<i>A lemon curd in a flaky crust</i>	
Tuscan Bread Pudding	7
<i>served with Jack Daniel’s sauce</i>	
Infusione di Cioccolato	8
<i>layers of brownie, milk chocolate mousse and whipped cream</i>	
Limoncello Cheesecake	8
<i>Topped with roasted almonds and pecans</i>	
Cannoli	4
<i>The classic Italian dessert. Crisp pastry shell filled with sweetened ricotta cheese, chocolate chips and pistachio</i>	
Gelato or Sorbetto	4
<i>Your choice of chocolate, vanilla or stracciatella gelato, raspberry or lemon sorbetto (Select One)</i>	