

appetizer menu

BRUSCHETTE MISTE grilled ciabatta bruschetta with baked fresh goat cheese, oil cured olives, grape tomatoes and fresh mozzarella *4.75 per person*

SPIEDINO DI CAPRESE fresh mozzarella, grape tomatoes and watermelon skewer topped with E.V.O.O. and a balsamic reduction *NEED PRICE*

PERE CON MASCARPONE E PROSCIUTTO fresh pear with mascarpone cheese wrapped with prosciutto de parma, black olives and E.V.O.O. *4.95 per person*

CALAMARI FRITTI crispy fried calamari with roasted garlic tomato sauce *4.95 per person*

FILETTO DI MANZO ALLA WELLINGTON puff pastries stuffed with beef filet and wild mushroom served with marsala wine sauce *NEED PRICE*

DUO DI FORMAGGI mini fried purses stuffed with talaggio and provolone cheese *NEED PRICE*

GAMBERI CON NOCE DI COCCO coconut battered fried shrimp with a Lemoncello sweet sauce *NEED PRICE*

GAMBERI CON PANCETTA grilled shrimp wrapped with pancetta *6.25 per person*

POLENTA E SALSICCIA mini fried polenta squares topped with a baked Italian sausage and tomato relish *NEED PRICE*

RAVIOLI FRITTI homemade fried ravioli stuffed with spinach ricotta cheese *4.25 per person*

SPIEDINO DI SALMON grilled marinated salmon skewers *7.95 per person*

SPIEDINO DI VITELLO grilled marinated filet skewers *6.95 per person*

FUNGHI RIEPIENI oven baked mushroom caps stuffed with parmesan cheese and pancetta *3.95 per person*

pizze

\$8.95 per person

Private Dinner Menu Packages include Pizza

MARGHERITA Mozzarella, Tomato Sauce and Fresh Basil

CONTADINA Fontina Cheese, Garlic, Fresh Tomato, Roasted Chicken and Arugula Salad

SALSICCIA Provolone Cheese, Tomato Sauce, Roasted Red Peppers, Italian Sausage with Fresh Basil

PEPERONI Mozzarella, Tomato Sauce and Italian Pepperoni