

# "FAMILY STYLE MEALS FOR WEDDINGS"



Build your family style meal by first choosing a package option and then select an item from each category.

*Custom packages are also available.*

**TRADITIONAL** ..... \$19.00  
Meatballs • Salad • Grilled Vegetables • Pasta

**CLASSICO** ..... \$25.00  
Chicken dish • Salad • Meatballs • Pasta • Vegetables

**MAGNIFICO** ..... \$30.00  
Veal Dish • Salad • Meatballs • Pasta • Vegetables

**SUPREMO** ..... \$35.00  
Veal or Chicken • Salad • Seafood • Pasta • Vegetable

**GLORIOSO** ..... \$40.00  
Filet • Salad • Veal or Chicken or Seafood or Other Protein  
Pasta • Vegetable

**Other Sides:**

Grilled Vegetables, Sautéed Vegetables, Fried Vegetable Platter, Beans & Greens, Polenta

**Substitution for Pasta:**

Risotto, Garlic Mashed, Roasted Potatoes

**Additional Protein:**

Add Seafood Protein.....\$7.00  
Add Lamb Chops.....\$7.00

**Custom Proteins:**

Prime Rib  
Filet  
Veal Chops  
Pork Loin

*\*Prices do not include on-site labor, or china, glassware or rentals.*

## APPETIZERS

*\*Priced per person*

**Gourmet Meat & Cheese tray**.....\$9.00  
Beautifully presented with fresh fruit, crostini, bruschetta and four varieties of cheese and meats including hot soppressetta, pepperoni, prosciutto and cheeses derived from cattle, sheep and goat

**Domestic Meat & Cheese Tray**.....\$5.00  
Pepperoni, salami, provolone, cheddar, swiss, fruit and bruschetta

**Antipasto Platter**.....\$4.00  
Olives, green, black, calamato, artichoke hearts, fresh mozzarella, cherry peppers (add meats and cheeses and build a custom platter)

**Lamb chops**.....\$6.00  
Prepared medium served room temperature

**Smoked Cured Salmon**.....\$5.00  
Smoked Cured Salmon with capers, hard boiled eggs, onions and cream cheese

**Pinwheels**.....\$3.00  
Our flat-bread dough stuffed with provolone, spinach, roasted peppers and pepperoni rolled, baked and sliced. Served room temperature. (can be made vegetarian)

**Bruschetta**.....\$3.00  
Thin sliced toasted bread topped with a tomato and cheese mixture

**Componata**.....\$2.00  
Eggplant dish over crostini

**Salami Cornets**.....\$2.00  
Salami stuffed with boursin cheese

**Stuffed Tomatoes**.....\$2.00  
Tomatoes stuffed with gorgonzola cheese

**Antipasto Skewer**.....\$3.00  
Mozzarella, sundried tomato artichoke heart and calamata olive

*\*Ask About Custom Meat & Cheese Trays*

*\* Additional appetizers available with upcharge.*

*\* Combination platter available with upcharge.*

# CHICKEN

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## Chicken & Peppers

Sautéed sweet peppers, onions and mushrooms sautéed in olive oil over chicken

## Chicken Piccata

Chicken breast sautéed with white wine, garlic, lemon, capers and fresh mushrooms, presented with vegetables.

## Chicken Marsala

Chicken breast sautéed in butter, garlic and Italian herbs in a Marsala wine sauce with fresh mushrooms, presented with vegetables.

## Portabello Chicken

Chicken sautéed with Portabello mushrooms, roasted red peppers, spinach and garlic, topped with Fontinella cheese, presented with vegetables.

## Grilled Double Chicken Breast

Chargrilled Breast of Chicken

## Chicken Saltimbocca

Tender chicken topped with prosciutto and provolone served in a sauce of sage, garlic, mushrooms, rosemary, sherry and Marsala wine, presented with vegetables.

# BEEF

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## Filet

Tenderloin of beef, grilled or blackened to your taste, with fresh mushrooms, sautéed in butter and flamed with sherry, accompanied with sautéed spinach and roasted red peppers.

## Prime Rib

Roasted to perfection in natural juices

# VEAL

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## Veal & Peppers

Sautéed sweet peppers, onions and mushrooms sautéed in olive oil over veal

## Veal Marsala

Premium veal sautéed in fresh garlic, Italian herbs and Marsala wine sauce with fresh mushrooms, presented with vegetables.

## Veal Saltimbocca

Tender veal topped with prosciutto and provolone served in a sauce of sage, garlic, mushrooms, rosemary, sherry and Marsala wine, presented with vegetable Scallopine-Peppers.

## Veal Piccata

Premium veal sautéed with white wine, garlic, lemon, capers and fresh mushrooms, presented with vegetables.

# PASTA

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## Spaghetti, Cavatappi or Rigatoni with Red Sauce

Our original dish first served in 1939 by Angelo and Giacomina Passalacqua. This is what started it all and the sauce is still made the way Grandma made it.



## Pasta with Vodka Sauce

Our marinara sauce sautéed with a little vodka and combined with our Alfredo sauce.

## Ravioli

Plump ravioli stuffed with ricotta cheese or seasoned ground meats. Try them half and half or with a spaghetti combination.

## Fettuccine Alfredo

A classic Roman dish of butter, heavy cream and Parmesan cheese tossed over homemade fettuccine.

# SEAFOOD

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## Salmon

## Tilapia

## Tuna

## Striped Bass

4 Seafood Selections Served Grilled or Blackened with your choice of the following sauces:

## Gorgonzola

Cheese and hot-wax peppers



## Lemon Caper Wine Sauce

## Alla Angelo

Tomato, garlic, Fontinella cheese and sautéed spinach

## Diablo

Hot peppers, mushrooms, spinach, tomato and Romano cheese

*\*Custom dishes available upon request.*