

Capri Package
\$50.00 Per Person

Appetizers

*Warm Portabella - Sliced Portabella Mushrooms, Slightly Sautéed with Garlic and Basil
Topped with Aged Balsamic*

Eggplant Rotilini - Rolled Eggplant Filled with Ricotta Baked with Marinara Sauce

Fried Calamari - with Putanesca Sauce and Pesto

*Ricotta Bruschetta - Crispy Toasted Bread, Topped with Ricotta Cheese, Tomatoes,
Fresh Basil, Roasted Peppers and Red Onions
(Choice of one, per party)*

Salads

*Mozzarella Caprese - Fresh Sliced Ripe Tomato with Fresh Mozzarella, Drizzled with
Olive Oil and Aged Balsamic*

Caesar Salad - with Parmesan Cheese

*Insalata D'Amore - Hearts of Romaine, Cucumber, Tomatoes, Fresh Mozzarella and
Carrots with Balsamic Vinaigrette
(Choice of one, per party)*

Entrées

*Sausage and Peppers - Grilled mild Italian Sausage tossed with Carmelized Onions,
roasted Red and Green peppers in a light Spicy Marinara Sauce with Penne Noodles*

Chicken Marsala - Boneless Breast Sautéed with Marsala wine and Mushrooms

*Michaelangelo - Fettucini, Prosciutto, Mushrooms and Peas in a Light Cream and
Asiago Sauce.*

*Prime Rob of Pork - Grilled Double Cut Pork Chop, Served with a Fruit Chutney
(Choice of two, per party)*

Dessert

*Cannoli
Tiramisu*

(Choice of one, per party)

Beverages are NOT included in set price, 22% gratuity will be added on the final bill.

Venetian Package

\$60.00 Per Person

Appetizers

Fried Calamari - with Putanesca Sauce and Pesto

Shrimp Scampi - Sautéed Shrimp, Garlic, Herbs in Lemon White Wine Butter Sauce

*Pan Seared Sea Scallops - With Fresh Squeezed Orange and Peach Sauce, Infused with Cinnamon and Nutmeg
(Choice of one, per party)*

Salads

Caesar Salad - with Parmesan Cheese

Portofino Salad - Romaine Lettuce, Raddichio, Arugula, Mandarin Oranges, Pecans, Red Onion and Gorgonzolla Cheese Tossed with Maple Vinaigrette

Mozzarella Caprese - Fresh Sliced Ripe Tomato, Fresh Mozzarella, Drizzled with Olive Oil and Aged Balsamic

*Warm Goat Cheese - Baby Arugula tossed with Julienne Granny Smith Apples, Toasted Hazelnuts in a Sherry Vinaigrette, topped with Imported Goat Cheese encrusted with Coarsely Ground Hazelnuts
(Choice of one, per party)*

Entrées

Catch of the Day

Michaelangelo - Fettucini, Prosciutto, Mushrooms and Peas in a Light Cream and Asiago Sauce.

Linguini Alle Vodka - Plum Tomato, Prosciutto Di Parma, Roasted Sliced Garlic, Fresh Basil, vodka, a touch of Cream and Mascarpone Cheese

Veal Marsala - Sautéed Veal with Garlic, Mushrooms and a splash of Marsala Wine

Chicken Parmesan - Pounded, Breaded Airline Chicken topped with Marinara, Mozzarella and Parmesan Cheese

*Ossobucco - Slow Roasted Tender Veal Shank, Braised in an Aromatic Mirepoix of Vegetables, served over Pappardelle Noodles
(Choice of two, per party)*

Dessert

Cannoli

Tiramisu

Pannacotta

(Choice of one, per party)

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