

Menu 1 - \$65 + gratuity

FIRST COURSE

Combo Pasta Ravioli, Rigatoni, Risotto (1 dish combo)

SECOND COURSE

Choice of:

*Veal Special (Pizzaiola-roasted peppers, mushrooms, light tomato sauce)
*Pollo Special (Martini-dipped in parmigiana cheese, wine, lemon and garlic)
*Pollo Special (Sausage, peppers)

*Fish Special (Salmon-wine, lemon and garlic)

*Fish Special (Snapper Livornese-olives, onions, capers and light tomato sauce)

Chef choice green vegetables provide.

THIRD COURSE

Coffee & Dessert





Menu 1 - \$105 + gratuity

FIRST COURSE

Combo Pasta Ravioli, Rigatoni, Risotto (1 dish combo)

SECOND COURSE

Choice of:

*Veal Special (Pizzaiola-roasted peppers, mushrooms, light tomato sauce)
*Pollo Special (Martini-dipped in parmigiana cheese, wine, lemon and garlic)

*Pollo Special (Sausage, peppers)

*Fish Special (Salmon-wine, lemon and garlic)

*Fish Special (Snapper Livornese-olives, onions, capers and light tomato sauce)

Chef choice green vegetables provide.

THIRD COURSE

Coffee & Dessert

WINE, BEER and SODA
Open Bar 2 HRS





Menu 2 - \$120 + gratuity

FIRST COURSE

Hot Antipasto Combination Baked Clams, Scallops, Calamari

SECOND COURSE

Combo Pasta Ravioli, Rigatoni, Risotto (1 dish combo)

THIRD COURSE

Choice of:

*Veal Special (Pizzaiola-roasted peppers, mushrooms, light tomato sauce)

*Fish Special (Salmon-wine, lemon and garlic)

*Fish Special (Snapper Livornese-olives, onions, capers and light tomato sauce)

Chef choice green vegetables provide.

FOURTH COURSE

Coffee & Dessert

WINE, BEER and SODA
Open Bar 2 HRS



Menu 3 - \$95 + gratuity

FIRST COURSE

Hot Antipasto Combination Baked Clams, Scallops, Calamari

SECOND COURSE

Taste of our homemade pasta Combo Pasta Ravioli, Rigatoni, Risotto (1 dish combo)

THIRD COURSE

*Veal Special (Pizzaiola-roasted peppers, mushrooms, light tomato sauce)

*Pollo Special (Martini-dipped in parmigiana cheese, wine, lemon)

*Fish Special (Salmon-wine, lemon and garlic)

*Fish Special (Snapper Livornese-olives, onions, capers and light tomato sauce)

*Ribeye Steak

Chef choice green vegetables provide.

FOURTH COURSE

Coffee & Dessert





Menu 3 - \$135 + gratuity

FIRST COURSE

Hot Antipasto Combination Baked Clams, Scallops, Calamari

SECOND COURSE

Taste of our homemade pasta Combo Pasta Ravioli, Rigatoni, Risotto (1 dish combo)

THIRD COURSE

*Veal Special (Pizzaiola-roasted peppers, mushrooms, light tomato sauce)

*Pollo Special (Martini-dipped in parmigiana cheese, wine, lemon)

*Fish Special (Salmon-wine, lemon and garlic)

*Fish Special (Snapper Livornese-olives, onions, capers and light tomato sauce)

*Ribeye Steak

Chef choice green vegetables provide.

FOURTH COURSE

Coffee & Dessert

WINE, BEER and SODA
Open Bar 3 HRS