



GROUP MENU #1

ENTREES:

Plate of prosciutto melon, mozzarella di bufala & tomatoes
and grilled vegetables per person
With a shared plate of fried calamari in the middle of the table

SECOND COURSE:

Cavatelli Rapini with Cherry Tomatoes

MAIN COURSE:

- [1] Veal Marsala (or)
- [2] Salmon (or)
- [3] Rib Steak 12 oz +\$6.00 (or)
- [4] Filet Mignon 8 oz +\$10.00

DESSERT:

Client brings cake (cake service included)

Coffee, Tea, Espresso, Cappuccino,
Latte, Soft Drinks Included

\$85.00+ tax + 15% service per person

BEVERAGES

- Domestic Beer: \$7.00
- Imported Beer : \$9.00
- House Wine: \$35.00 per bottle
- Hard Drinks: \$11.00
- Premium/Martinis: \$14.00

IF YOU WOULD LIKE TO ADD:

- Shared Grilled Octopus +\$8.00 per person
- Shared Shrimp Size 6-8 +\$9.00 per person
- Meatballs +\$6.00 per person
- Chocolate Cake Dessert +\$5.00 per person



GROUP MENU #2

Please note: This menu is valid upon availability. Not valid on Sundays

ENTRÉES SERVED IN THE MIDDLE :

Smoked Salmon
Fried Calamari
Mozzarella Di Bufala
Sautéed Shrimps

MAIN COURSES SERVED IN THE MIDDLE :

Lamb Chops
Filet Mignon
Gnocchi tomato sauce
Risotto with mixed mushrooms
Meatballs
Mixed Salad

DESSERT:

Client brings cake (cake service included)

Coffee, Tea, Espresso, Cappuccino,
Latte, Soft Drinks Included

\$80.00 + tax + 15% service per person

BEVERAGES

Domestic Beer: \$7.00
Imported Beer : \$9.00
House Wine: \$35.00 per bottle
Hard Drinks: \$11.00
Premium/Martinis: \$14.00

IF YOU WOULD LIKE TO ADD:

Shared Grilled Octopus +\$8.00 per person
Chocolate Cake Dessert +\$5.00 per person



GROUP MENU #3

Please note: This menu is valid upon availability

ENTREES:

Mozzarella di Bufala and Tomatoes, Prosciutto & Melon & a shared plate of fried calamari in the middle of the table

SECOND COURSE:

Mixed Salad

MAIN COURSE:

[1] Veal Marsala (or)

[2] Salmon (or)

[3] Bavette (or)

[4] Chicken

DESSERT:

Client brings cake (cake service included)

Coffee, Tea, Espresso, Cappuccino,
Latte, Soft Drinks Included

\$70.00 + tax + 15% service per person

BEVERAGES

Domestic Beer: \$7.00

Imported Beer : \$9.00

House Wine: \$35.00 per bottle

Hard Drinks: \$11.00

Premium/Martinis: \$14.00

IF YOU WOULD LIKE TO ADD:

Shared Grilled Octopus +\$8.00 per person

Shared Shrimp Size 6-8 +\$9.00 per person

Meatballs +\$6.00 per person

Chocolate Cake Dessert +\$5.00 per person



GROUP MENU #4

Please note: This menu is valid upon availability

ENTREES:

Soup or Salad

MAIN COURSE:

- [1] Veal Marsala (or)
- [2] Salmon (or)
- [3] Bavette (or)
- [4] Chicken (or)
- [5] Ravioli

DESSERT:

Client brings cake (cake service included)

Coffee, Tea, Espresso, Cappuccino,
Latte, Soft Drinks Included



\$45.00 + tax + 15% service per person

BEVERAGES

- Domestic Beer: \$7.00
- Imported Beer : \$9.00
- House Wine: \$35.00 per bottle
- Hard Drinks: \$11.00
- Premium/Martinis: \$14.00

IF YOU WOULD LIKE TO ADD:

- Shared Grilled Octopus +\$8.00 per person
- Shared Shrimp Size 6-8 +\$9.00 per person
- Shared Fried Calamari +\$6.00 per person
- Additional pasta service +\$15.00 per person
- Chocolate Cake Dessert +\$5.00 per person



GROUP MENU #5

Please note: This menu is valid upon availability

ENTREES:

Ravioli (Ricotta Cheese Filled) in a Rosé Sauce

SECOND COURSE:

Mixed Salad

MAIN COURSE:

[1] Veal Marsala (or)

[2] Salmon (or)

[3] Bavette (or)

[4] Chicken

DESSERT:

Client brings cake (cake service included)

Coffee, Tea, Espresso, Cappuccino,
Latte, Soft Drinks Included

\$70.00 + tax + 15% service per person

BEVERAGES

Domestic Beer: \$7.00

Imported Beer : \$9.00

House Wine: \$35.00 per bottle

Hard Drinks: \$11.00

Premium/Martinis: \$14.00

IF YOU WOULD LIKE TO ADD:

Shared Grilled Octopus +\$8.00 per person

Shared Shrimp Size 6-8 +\$9.00 per person

Shared Fried Calamari +\$6.00 per person

Meatballs +\$6.00 per person

Chocolate Cake Dessert +\$5.00 per person