

BANQUET DINNERS

CHOOSE ONE OR TWO

If two entrees are offered, pre-counts are required.

For groups of 14-20, (except for Saturdays and some dates in December), other menu options may be available.

All prices include: Mixed Green salad and Italian bread.

For the vegetarian in your group we will offer Penne "Cionni" for \$23

****Prices subject to change****

Ravioli- Cheese filled with Italian sausage, mushrooms and tomato basil sauce 26

Penne "Cionni"- pasta with roasted tomatoes and portabella mushrooms in garlic and oil topped with scallions and Gorgonzola. 23

(5) Sautéed shrimp—additional 12.5 or Grilled "Airline" chicken breast—additional 15

The following entrées include roasted green beans with red onions

Veal Picatta- Sautéed scallopine with lemon caper butter sauce 36.5

Veal Marsala- Sautéed scallopine, mushrooms, Marsala veal glaze 37

Center Cut Filet Mignon- with mushrooms, veal glaze and rosemary roasted potatoes 45
SERVED MEDIUM

Grilled Pork Loin Chop- with gorgonzola, pine nuts, balsamic glaze and parmesan polenta 32

Sautéed Verlasso Salmon- lemon butter sauce, capers, sautéed mushrooms and arugula 36.5

Sauteed Seasonal Fish with Lump Crab- bell peppers, arugula and shellfish butter 44.5

Shrimp Scampi- sautéed shrimp with garlic butter sauce, mushrooms, red onion, artichoke and arugula over penne pasta 32.5

Sauteed Chicken Breast- lemon-garlic vinaigrette, mushrooms, bell peppers and arugula 30

Chicken Breast and Lump Crab- mushrooms, pancetta and Dijon mustard cream sauce 36.5

Our Chicken is raised without antibiotics

*Children may choose from Angel hair pasta with a Meatball and tomato basil sauce or Cheese pizza

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