



# PRIVATE DINING MENU

\$50 PER PERSON

## APPETIZERS

ADVANCE SELECTION OF TWO | SERVED FAMILY STYLE

EGGPLANT ROLATINI  
STUFFED MUSHROOMS

FRIED CALAMARI  
MEATBALLS

BRUSSELS SPROUTS  
STEAMED MUSSELS

## PASTA COURSE

ADVANCE SELECTION OF ONE

RIGATONI VODKA  
creamy parmesan vodka sauce

ZITI TOMATO & BASIL  
grape tomatoes, garlic, basil

## SALAD COURSE

ADVANCE SELECTION OF ONE

MIXED GREENS  
balsamic & olive oil

CLASSIC CAESAR  
parmigiano, croutons

MOZZARELLA & TOMATO  
basil, balsamic glaze  
add \$1.95 per person

## ENTREE

ADVANCE SELECTION OF THREE  
ONE CHICKEN, ONE VEAL, ONE SEAFOOD

### CHICKEN & VEAL

PARMIGIANA  
breaded, tomato sauce, mozzarella

FRANCESE  
egg battered, lemon white wine

MARSALA  
seared, shallot & capers,  
lemon white wine

SALTIMBOCCA  
pan seared, baked with prosciutto,  
mozzarella, pan sherry gravy

AMALFI  
pan crust, sausage, cherry peppers,  
artichoke, lemon garlic white wine

### SEAFOOD

SALMON ST. TROPEZ  
grape tomatoes, basil, light lemon butter

BLACKENED SALMON  
seared, honey mustard cream

SHRIMP PARMIGIANA  
marinara, baked mozzarella

SHRIMP FRANCESE  
egg battered, lemon white wine

### VEGETARIAN

AVAILABLE UPON REQUEST

\$50 per person | \$60 Filet Mignon option. 6.625% New Jersey Sales Tax & Gratuity Not Included  
Per Person includes One Pasta, One Salad & One Entree  
Soda, Coffee & Tea Included | BYOB