



Private Party Menu

Appetizers

Advance Selection of Two, Served Family Style

Crispy Calamari

marinara

Baked Clams Oreganata

seasoned breadcrumbs, lemon garlic white wine

Steamed Mussels

garlic butter broth

Roasted Brussel Sprouts

garlic butter

Eggplant Rollatini

stuffed with ricotta, marinara & baked mozzarella

Risotto Balls

mozzarella, basil, pecorino, pomodoro

Pasta

Advance Selection of One

Penne Vodka

homemade vodka sauce

Penne Tomato & Basil

grape tomato, garlic & fresh basil

Penne Pesto

pesto cream sauce

Salad

Advance Selection of One

Arugula

tomato, onion, reggiano, radicchio, lemon balsamic

Mini Wedge

tomato, onion, bacon, smoked blue cheese

Burrata & Tomato

basil, evoo, balsamic glaze - additional \$3.95 pp

Entree

Advance Selection of Three | One Seafood, One Chicken, One Veal

Seafood

Faroe Island Salmon

pan-roasted, lemon, onion, butter, spinach

Shrimp Francaise

egg-battered, lemon white wine

Shrimp Parmigiana

marinara, baked mozzarella

Panko Crusted Salmon

honey mustard cream sauce

Blackened Yellowfin Tuna

piccata sauce

Chicken & Veal

Nikki Beach

capers, artichoke, sun dried tomato,

lemon cream sauce

Milanese

arugula, tomato, red onion, burrata,

lemon balsamic glaze

Saltimbocca

pan-seared, baked with prosciutto,

mozzarella & pan sherry gravy

Francaise

egg-battered & lemon white wine

Parmigiana

breaded, tomato sauce & mozzarella

Marsala

seared, shallot & capers lemon white wine

Black Angus Skirt Steak

additional \$9.95 per person

Private Reserve Double Cut Pork Chop

additional \$8.95 per person

Vegetarian & Gluten Free Options

Available Upon Request

\$45.00 per person

Kids Menu (12 & Under): \$15.95

Includes Coffee, Soda & Tea | BYOB

New Jersey Sales Tax & Gratuity Not Included. Per Person Includes One Pasta, One Salad & One Entree