

VENETO MENU

THIS MENU IS SUGGESTED FOR 15 - 25 GUESTS

ANTIPASTI

GARLIC BREAD

ZUPPA

HOMEMADE MINISTRONE

INSALATA

CLASSIC CAESAR SALAD

ENTRÉES

(YOUR GUESTS SELECT ONE ENTRÉE FROM THE CHOICES BELOW)

FETTUCCINE ALLA PRIMAVERA

FETTUCCINE PASTA TOSSED WITH FRESH VEGETABLES IN A WHITE WINE AND GARLIC SAUCE.

POLLO AL PICATTA

SAUTÉED CHICKEN MEDALLIONS TOPPED WITH A LEMON CAPER MUSHROOM SAUCE SERVED OVER ANGEL HAIR PASTA.

POLLO, VITELLO O MELANZANE ALLA PARMIGIANA

YOUR CHOICE OF CHICKEN, VEAL OR EGGPLANT PARMESAN SERVED WITH LINGUINI AND MARINARA SAUCE

VITELLO SALTIMBOCCA

VEAL MEDALLIONS SAUTÉED WITH FRESH SAGE, PROSCIUTTO AND SPINACH FINISHED WITH WHITE WINE AND PROVOLONE CHEESE SERVED WITH PENNE PASTA

GAMBERI SCAMPI

SHRIMP SAUTÉED WITH EXTRA VIRGIN OLIVE OIL, GARLIC AND MUSHROOMS SERVED OVER ANGEL HAIR PASTA.

DOLCE

(YOUR CHOICE OF ONE)

CANNOLI, TIRAMISU OR CHEESECAKE

FRESH BREWED COFFEE OR TEA

\$37 PER PERSON

ALL FOOD & BEVERAGE IS SUBJECT TO 18% SERVICE FEE AND 5% SALES TAX.
MENUS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE