

## Package 4 \$79.95\*

### ANTIPASTO

(INDIVIDUALLY PLATED OR FAMILY STYLE)

#### Antipasti Caldi

Baked Clams / Fried Calamari / Mozzarella in Carrozza

AND

#### Caprese

Fresh Mozzarella / Vine-Ripe Tomato / Basil-Olive Pesto  
Extra Virgin Olive Oil / Balsamic Infusion

AND

#### Mussels Marinara

PEI Mussels / White Wine / Fresh Tomato Sauce

### PASTA

(GUEST CHOICE OF ONE)

#### Risotto Frutta Di Mare

Arborio Rice / Mixed Seafood

#### Pappardelle

Broad Ribbon Pasta / Mushroom-Cognac-Truffle Sauce

#### Fusilli Alla Barese

Sweet Italian Sausage / Sautéed Broccoli Rabe  
Cherry Tomatoes / Garlic and Extra Virgin Olive Oil

### SALAD

(GUEST CHOICE OF ONE)

#### Insalata Della Casa

Baby Greens / Tomatoes / Cucumber / Carrots  
Onions / Balsamic Vinegar / Olive Oil

#### Insalata Cesare

Hearts of Romaine / Shaved Parmigiano Reggiano  
White Anchovies / Garlic Croutons

### INTERMEZZO

Housemade Lemon Sorbet Showered with Sparking Rosé

### ENTRÉES

(GUEST CHOICE OF ONE)

#### Pollo Francese

Egg-Battered Sautéed Fried Chicken Cutlet  
Lemon / Parsley / White Wine Sauce

#### Vitello Marsala

Pounded Milk-Fed Veal / Sautéed Wild Mushrooms  
Marsala Wine Sauce

#### Vitello Alla Griglia

Grilled Veal Chop / Mushrooms / Onions

#### Red Snapper Marrechiere

White Wine / Garlic / Fresh Oregano / Mussels / Clams  
Plum Tomato Sauce / Preserved Lemon

#### Surf N' Turf

Grilled Filet Mignon / Lobster Tail

Unlimited Soda, Coffee, Tea, Espresso or Cappuccino  
Occasion Cake or Assorted Cookies

## Private Room For All of Your Events

Birthdays

Baptisms

Communions

Graduations

Showers

etc...

Unlimited

Wine & Domestic Beer - \$10.00

Premium Bar - \$25.00

All Prices Are Per Person

For 4-Hour Affair

\* Plus 8.625% Tax & 20% Gratuity



## Party Menus

159 Sunrise Highway  
Lynbrook, NY 11563

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(516) 837-9016

## Package 1 \$30.95\*

AVAILABLE  
WEEKDAYS ONLY

### ANTIPASTO

(SERVED FAMILY STYLE)

#### Caprese

Fresh Mozzarella / Vine-Ripe Tomato / Basil-Olive Pesto  
Extra Virgin Olive Oil / Balsamic Infusion

AND

#### Mussels Marinara

PEI Mussels / White Wine / Fresh Tomato Sauce

### PASTA

(GUEST CHOICE OF ONE)

#### Penne Marinara

Classic Marinara Sauce

#### Penne Ala Vodka

Tomato Sauce / Cream / Basil / Parmesan  
Touch or Vodka

### ENTRÉES

(GUEST CHOICE OF ONE)

#### Tilapia Oreganati

Breaded / White Wine / Lemon / Butter

#### Vitello Marsala

Pounded Milk-Fed Veal / Sautéed Wild Mushrooms  
Marsala Wine Sauce

#### Pollo Francese

Egg-Battered Sautéed Fried Chicken Cutlet  
Lemon / Parsley / White Wine Sauce

All Entrees Served with Potato and  
Vegetable of the Day

Unlimited Soda and Juice,  
American Coffee or Tea

## Package 2 \$35.95\*

### ANTIPASTO

(SERVED FAMILY STYLE)

#### Caprese

Fresh Mozzarella / Vine-Ripe Tomato / Basil-Olive Pesto  
Extra Virgin Olive Oil / Balsamic Infusion

AND

#### Frutta Di Mare

Baked Clams / Fried Calamari

### PASTA

(GUEST CHOICE OF ONE)

#### Penne Filetto Pomodoro

Plum Tomatoes / Prosciutto / Onions / White Wine

#### Penne Ala Vodka

Tomato Sauce / Cream / Basil / Parmesan  
Touch or Vodka

### ENTRÉES

(GUEST CHOICE OF ONE)

#### Salmone Tre Colori

Grilled Filet of Salmon / Yellow, Green and Red Peppers  
Peperonata Sauce

#### Vitello Marsala

Pounded Milk-Fed Veal / Sautéed Wild Mushrooms  
Marsala Wine Sauce

#### Costoletta Di Maiale Al Inferno

Grilled Marinated Pork Chop / Hot and Sweet Cherry Peppers  
Kalamata Olives / White Wine Sauce

#### Pollo Francese

Egg-Battered Sautéed Fried Chicken Cutlet  
Lemon / Parsley / White Wine Sauce

All Entrées Served with Potato and  
Vegetable of the Day

Unlimited Soda and Juice,  
American Coffee or Tea

## Package 3 \$49.95\*

### ANTIPASTO

(INDIVIDUALLY PLATED)

#### Antipasti Caldi

Baked Clams / Shrimp / Eggplant  
Mozzarella in Carozza / Stuffed Mushroom

### PASTA

(GUEST CHOICE OF ONE)

#### Penne Filetto Pomodoro

Plum Tomatoes / Prosciutto / Onions / White Wine

#### Penne Ala Vodka

Tomato Sauce / Cream / Basil / Parmesan  
Touch or Vodka

#### Fusilli Alla Barese

Sweet Italian Sausage / Sautéed Broccoli Rabe  
Cherry Tomatoes / Garlic and Extra Virgin Olive Oil

### ENTRÉES

(GUEST CHOICE OF ONE)

#### Salmon Livornese

Lemon, Wine, Caper Sauce

#### Vitello Marsala

Pounded Milk-Fed Veal / Sautéed Wild Mushrooms  
Marsala Wine Sauce

#### Costoletta Di Maiale Al Inferno

Grilled Marinated Pork Chop / Hot and Sweet Cherry Peppers  
Kalamata Olives / White Wine Sauce

#### Pollo Francese

Egg-Battered Sautéed Fried Chicken Cutlet  
Lemon / Parsley / White Wine Sauce

#### Bisteca Au Poivre

Black Angus Sirloin Steak / Green Peppercorns  
Cognac Flambé Sauce

All Entrées Served with Potato and Vegetable of the Day

Unlimited Soda and Juice, American Coffee, Tea,  
Espresso or Cappuccino