



PARTY PACKAGES

All of our Party Packages include Insalata Tutti, Fresh Homemade Bread, Hot & Cold Beverage Service and Dessert

Lunch - 11:30 am to 3:30 pm

Lunch Package #1 \$20.00 per guest*

Choice of three entrée selections

Lunch Package #2 \$25.00 per guest*

Choice of three appetizers served family style

Choice of three entrée selections

Dinner - 4:00 pm to 9:00 pm

Dinner Package #1 \$28.00 per guest*

Choice of three entrée selections

Dinner Package #2 \$33.00 per guest*

Choice of three appetizers served family style

Choice of three entrée selections

APPETIZER SELECTIONS

ZUCCHINI PAESANI	Julienned strips of fresh zucchini battered and lightly fried, served with Tuscan marinara sauce
ZIA MARIA'S ANTIPASTO	Gourmet Italian meats and cheeses; including grilled eggplant, artichokes, roasted peppers, tomatoes, olives and bruschetta
TUTTI MUSSELS	Your choice of a zesty red or a garlic white wine sauce
CALAMARI CROCCANTI	Lightly fried and served with Tuscan marinara sauce
CROSTINI AL POMODORO	Toasted country bread topped with a plum tomato salad
ROASTED PEPPERS	Fire roasted peppers marinated in extra virgin olive oil, fresh basil and garlic, served with aged provolone cheese
MOZZARELLINE FRITTE	Homemade fresh mozzarella breaded and served with a zesty tomato sauce

ENTRÉE SELECTIONS

PRIMAVERA PLACIDO	A medley of fresh vegetables and tomatoes sautéed with garlic, extra virgin olive oil and parmesan cheese, tossed with capellini
RIGATONI PUTTANESCA	Classic Roman sauce of tomatoes, garlic, olives, onions and capers
PENNE ALLA VODKA	Penne pasta tossed in a zesty vodka cream sauce with fresh chopped tomatoes, sun-dried tomatoes and fresh basil
EGGPLANT PARMIGIANA	Lightly battered eggplant layered with fresh mozzarella and tomato basil served with capellini
SALMONE TOSCANO	Fillet of North Atlantic salmon baked with cannellini beans, peppers, sage and sun-dried tomatoes in lemon white wine
SALMON SCAMPI	Baked with fresh chopped tomatoes, basil and roasted garlic in a light white wine
CHICKEN OR VEAL PARMIGIANA	Breaded, lightly fried, topped with mozzarella cheese in tomato sauce over capellini
CHICKEN OR VEAL PICCATA	Sautéed in butter, white wine and fresh lemon juice, tossed with mushrooms and capers, with capellini
CHICKEN OR VEAL MARSALA	Sautéed in butter and marsala wine with mushrooms and sun-dried tomatoes, served with capellini
CHICKEN OR VEAL MAXIMO	Sautéed with tomatoes and mushrooms in a sherry wine sauce, topped with asparagus, sun-dried tomatoes and mozzarella cheese, served with capellini