



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 \$21.00 per guest*
Choice of three entrée selections

Lunch Package #2 \$26.00 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 \$29.00 per guest*
Choice of three entrée selections

Dinner Package #2 \$34.00 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 EVOO, fresh basil & garlic, with aged provolone cheese
- MOZZARELLINE FRITTE** Homemade fresh mozzarella breaded and served with a zesty tomato sauce

PASTA COURSE Served family-style. \$2.50 per person; if pasta course is chosen, entrees will be served with vegetables.
Choose from: **PENNE VODKA** or **PENNE AMATRICIANA**

ENTRÉE SELECTIONS

- PRIMAVERA PLACIDO** A medley of fresh vegetables and tomatoes sautéed with garlic, extra virgin olive oil and parmesan cheese, tossed with capellini
- 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 PARMIGIANA** Breaded, lightly fried, topped with mozzarella cheese in tomato sauce over capellini
- CHICKEN PICCATA** Sautéed in butter, white wine and fresh lemon juice, tossed with mushrooms and capers, with capellini
- CHICKEN MARSALA** Sautéed in butter and marsala wine with mushrooms and sun-dried tomatoes, served with capellini
- CHICKEN MAXIMO** Sautéed with tomatoes and mushrooms in a sherry wine sauce, topped with asparagus, sun-dried tomatoes and mozzarella cheese, served with capellini
- SAUSAGE, BROCCOLI RABE & CHICKEN** Rigatoni, cannellini beans, white wine, shaved parmigiano
- EGGPLANT ROLLATINI** Stuffed with ricotta and homegrown basil topped with fresh tomato sauce
- FLOUNDER FRANCAISE** Cape May, NJ caught flounder, pan-seared in white wine lemon sauce with mushrooms, served with capellini