

## La Siciliana

### ANTIPASTO TAVOLA

Assorted Italian meats, cheeses and seasonal grilled vegetables

### APPETIZER

(select **1** of the following)

#### CALAMARI FRITTI

Tender calamari battered & fried

#### EGGPLANT ROLLATINI

Thin slices of eggplant rolled around prosciutto & ricotta cheese

#### MOZZARELLA In CAROZZA

Pan-fried breaded mozzarella tossed in marinara sauce with capers

### SALAD

#### INSALATA di CAESAR

Traditional Caesar salad served with toasted croutons

### PASTA

(select **2** of the following)

#### CAVATELLI AND BROCCOLI

Cavatelli sautéed with roasted garlic, white wine & chopped broccoli

#### PENNE alla VODKA

Penne tossed with a creamy pink vodka sauce, prosciutto & red onions

#### GNOCCHI SORRENTO

Gnocchi tossed in a traditional tomato sauce with fresh basil & melted mozzarella

#### RIGATONI POMODORO

Rigatoni tossed with fresh tomato, basil, garlic & seasonings

### ENTREE

(select **2** of the following)

#### POLLO

Your Choice of: Parmigiana, Francese, Piccata, or Marsala

#### SALMONE CASALINGO

Salmon filet seasoned with bread crumbs, baked in a white wine & lemon caper broth

#### MELANZANE al FORNO

Homemade eggplant parmigiana

### DESSERT

Coffee & Tea

Tiramisu & Cannoli

**\$48** per person plus tax and gratuity

## La Romana

### ANTIPASTO TAVOLA

Assorted Italian meats, cheeses and seasonal grilled vegetables

### APPETIZER

(select **2** of the following)

#### CALAMARI FRITTI

Tender calamari battered & fried

#### MOZZARELLA en CAROZZA

Pan-fried breaded mozzarella tossed in marinara sauce with capers

#### COZZE BIANCO O ROSSO

Sautéed mussels in a white wine garlic sauce or spicy marinara sauce

#### EGGPLANT ROLLATINI

Thin slices of eggplant rolled around prosciutto & ricotta cheese

### SALAD (select **1** of the following)

#### INSALATA di CAESAR

Traditional Caesar salad served with toasted croutons

#### INSALATA DI ARANCE ALLA SICILIANA

Fresh spring mix greens & orange slices drizzled with a citrus & extra virgin olive oil dressing

### PASTA (select **2** of the following)

#### RIGATONI CARBONARA

Italian pancetta & sweet onions with a touch of cream & parmigiana

#### ORECCHIETTE PANZAROTTO

Orecchiette pasta sautéed with roasted sausage and broccoli rabe

#### PENNE AMATRICIANA

Grape tomatoes, pancetta, onions & seasonings in a white wine sauce

### ENTREE (select **3** of the following)

#### POLLO

Your Choice of: Monte Rosa, Sorrentino, or Saltimboca

#### VITELLO

Your Choice of: Parmigiana, Francese, Piccata, or Marsala

#### GAMBERI LA STALLA

Jumbo shrimp sautéed with garlic, parsley, lemon in a white wine sauce or fra Diavolo spicy marinara

#### SALMONE CASALINGO

Salmon filet seasoned with bread crumbs, baked in a white wine & lemon caper broth

### DESSERT

Coffee & Tea

Tiramisu & Cannoli

**\$58** per person plus tax & gratuity

**CUSTOM MENU AVAILABLE UPON REQUEST**

## La Napoletana

### ANTIPASTO TAVOLA

Assorted Italian meats, cheeses and seasonal grilled vegetables

### APPETIZER

(select **3** of the following)

#### GAMBERI AL FORNO

Large shrimp baked with fresh mozzarella & pomodoro sauce

#### COZZE BIANCO O ROSSO

Sautéed mussels in a white wine garlic sauce or spicy marinara sauce

#### MOZZARELLA en CAROZZA

Pan-fried breaded mozzarella tossed in marinara sauce with capers

#### VONGOLE & RAPINI

Littleneck clams, broccoli rabe & sausage sautéed in a white wine garlic sauce

### SALAD (select **1** of the following)

#### INSALATA di CAESAR

Traditional Caesar salad served with toasted croutons

#### ARUGULA CASARECCIA

Fresh arugula with grape tomatoes, fresh mozzarella, shaved fennel & chopped roasted red peppers, tossed with our homemade balsamic reduction

### PASTA (select **2** of the following)

#### PASTA DI MARCO

Fusilli with chopped veal & garlic in a wild mushroom sauce

#### BLACK TRUFFLE SACCHETTI

Tiny pasta purses stuffed with ricotta & black truffle mushrooms in a roasted almond & sage butter sauce

#### OSSO BUCCO RAVIOLI

Stuffed with a veal & mirepoix mix in a wild mushroom demi-glace sauce

#### TORTELLINI BOLOGNESE

Meat stuffed tortellini pasta topped with our rich flavored meat sauce

### ENTREE (select **3** of the following)

#### VITELLO

Your choice of any veal preparation

#### STRIP STEAK

Prime steak char-grilled to perfection

#### PESCE DEL GIORNO

Fish of the day

#### POLLO

Your choice of any chicken preparation

### DESSERT

Coffee & Tea

Tiramisu & Cannoli

**\$78** per person plus tax & gratuity