

PARTY LUNCH MENU

Available Only 11:00 - 1PM

APPETIZER served family style

\$39.95 Per Person + Tax and Gratuity

COLD ANTIPASTO, CALAMARI FRITTI, BRUSCHETTA

IN SALATE (CHOICE OF 1)

- ☐ MISTA SALAD
Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese
- ☐ CAESAR SALAD
Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese

SECOND COURSE (CHOICE OF 1)

☐ PENNE ☐ RIGATONI

- ☐ SORRENTINO SAUCE: tomato sauce, eggplants & melted mozzarella
- ☐ SKY VODKA: light pink vodka sauce
- ☐ GRAMMY SAUCE: marinara sauce slowly cooked, with pork, veal & beef

MAIN COURSE (CHOOSE 1 OF EACH)

FISH/SOLE

- ☐ ALMONDINE: filet of sole pan seared topped with roasted almonds finish in a white wine and roasted garlic sauce
- ☐ PROSECCO: filet of sole pan seared with shaved cheese, topped with mozzarella cheese, in a sparkling white wine
- ☐ FRANCESE: egg-battered filet of sole pan seared finished with lemon and white wine sauce

CHICKEN

- ☐ POLLO FIOR DI LATTE: breaded chicken breast, baked with tomato sauce and melted mozzarella
- ☐ POLLO ROLLATINE: stuffed chicken with spinach mozzarella & prosciutto in a light cognac sauce
- ☐ POLLO FIORENTINA: chicken breast sautéed in a demy glaze sauce layered with baby eggplant and mozzarella cheese

VEGETARIAN

- ☐ EGGPLANT ROLLATINE: baby eggplant stuffed with fresh ricotta & spinach, finished in the oven with tomato sauce and shaved Parmesan
- ☐ VEGANA: Grilled quinoa and polenta stuffed with corn and green peas served over our homemade marinara sauce with marinated grilled vegetables.

DESSERT

ITALIAN PASTRIES

Assortment of pastries served with coffee or tea

BEVERAGE PACKAGES

1 LITRE CARAFE OF WINE (Red or White)	\$30 PER CARAFE
BEER AND WINE 3 HOURS	\$25 PER PERSON "adult only"
ELITE OPEN BAR 3 HOURS	\$40 PER PERSON "adult only"
HOST TAB	PAID BY PARTY HOST
CASH BAR	EACH DRINK PAID BY GUEST

CONTRACT

Name _____

Email _____

Phone _____

Date and Time of Event _____

Adults _____ # Kids _____

Occasion _____

Head Line _____

Location: ()Main Dining ()Side Dining ()Veranda ()Closed Doors

Additional Details _____

Deposit: Cash \$ Credit Card \$

Please contact: Adrian Ortiz - Phone: 203.706.8822 or Email: event.ormonroe@gmail.com