

Party menu includes House Salad or Minestrone Soup, Choice of One Entree, Soft Drink, Iced Tea or Coffee & One Dessert.

GLUTEN FREE OPTIONS AVAILABLE.

#### ENTREE CHOICES

### Fettuccine Alfredo with Grilled Chicken or Shrimp

**Stefano's Pollo Alla grigilia -** Grilled chicken topped with seasonal vegetables & drizzled with Balsamic Glaze.

**Lasagne -** Choice of Meatballs, Sausage Links, Meat Sauce, Marinara Sauce, or Mushroom Sauce.

**Eric Daniel's Pasta Spectaculre -** Spaghetti tossed in Milano's sauce with Italian cheeses, garlic, crushed red pepper flakes & Meatballs. Spicy!

**Pasta pomodoro -** Your choice of pasta tossed in olive oil, garlic, basil and a fresh tomato medley with a choice of grilled chicken or shrimp.

**Spaghetti -** Served with Meatballs, Sausage Links, Meat Sauce, Marinara Sauce or Mushroom Sauce.

**Pasta Casino -** Bowtie Pasta with Gorgonzola cream sauce with Pepperoncini Peppers, Onions, Mushrooms and Diced Tomatoes.

**Pollo Parmigiana** - Baked breaded Chicken breast topped with marinara sauce and mozzarella cheese. Served with spaghetti marinara.

**Eggplant Parmigiana -** Baked Eggplant topped with marinara sauce and mozzarella cheese. Served with Spaghetti Marinara.

Salciccia - Homemade Sausage Links with Grilled Onions & Bell peppers. Served with Spaghetti Marinara.

Penne pasta tossed in a pesto

Michael's Pesto Cream Pasta -

cream sauce with mushrooms, diced tomatoes and green bell peppers.

**Pasta della Nonna -** Your choice of pasta tossed in olive oil, garlic, pepperonini peppers & brocolini.

Dessert - Cheesecake, Spumoni Ice cream.

#### ENTREE CHOICES

**Luciana's Pollo Picatta -** Pan seared lightly battered Chicken breast with mushrooms, lemons and capers in a white wine sauce. Served with Angel Hair Pasta.

**Linguine Pescatora -** Linguine, Shrimp, Clams, & Calamari Choice of White, Red, or Cream Sauce.

**Tour of Italy -** Chicken Parmigiana, Lasagne, & Fettuccine Alfredo.

**Shrimp Parmigiana -** Served with Spaghetti with Marinara Sauce.

**Shrimp scampi** - 8 Jumbo Shrimp sautéed in a lemon butter garlic sauce on top of Angel Hair Pasta.

**Pollo Ramon -** Lightly battered, pan seared Chicken breast topped with mushrooms, capers, pine nuts, & artichoke in a garlic cream sauce. Served with angel hair pasta.

**Salmon di Zorais -** Grilled Salmon topped with a garlic vinaigrette. Served with Broccolini and a side of Fettuccine alla Vodka.

**Chicken Milano -** (Baked Chicken breast topped with Milanos' bread crumbs, crab meat, almonds, & lemon cream sauce).

Pasta Casino with grilled chicken or Grilled Shrimp - tie Pasta with a Gorgonzola cream sauce with Pepperoncini Peppers, Onions, Mushrooms and diced tomatoes.

**Pasquale's Carne di Maiale -** Double boned Pork chops topped with strawberry Chutney. Served with roasted new potatoes.

**Pasta Alla Vodka -** Fettuccine Pasta topped with a homemade Vodka Sauce with a choice of Grilled Shrimp or Chicken.

**Eggplant and Zucchini Casserole -** Served with Spaghetti Marinara.

Dessert - Cheesecake, Tiramisu, or Crema Brusciatta.

#### ENTREE CHOICES

**Bistecca di Glosia -** 6oz. Certified Angus Tenderloin Beef grilled to perfection. Served with roasted new potatoes & assorted vegetables.

**Chicken Di Gennaro -** Chicken Breast filled with prosciotto, spinach & pine nuts topped with shallot cream sauce. Served with an assortment of vegetables & roasted new potatoes.

**Fish Milano -** Baked Fish of the day with toasted bread crumbs and fresh crab topped with a lemon garlic cream sauce garnished with shrimp.

## Blackened Fish of the day -

Served with Pesto Risotto and rainbow carrots.

**Pesce Veneziano -** Sautéed Fish of the day with a spicy tomato sauce, mushrooms, onions, capers, Kalamata olives and pepperoncini peppers. Served with Spaghetti Oil and Garlic.

**Pollo Ramon** - Lightly battered, pan seared Chicken breast topped with mushrooms, capers, pine nuts, & artichoke in a garlic cream sauce. Served with angel hair pasta.

**Shrimp Traola -** Lightly battered Shrimp Sauteed in Garlic oil & Lemon. Served with vegetable medley.

**12 oz Ribeye -** Served with roasted new potatoes & a vegetable medley.

**Lorenzo's Rotollo -** Delicate Pasta Rolls filled with an artichoke cream, ricotta and a medley of Italian cheeses topped with Marinara Sauce.

Dessert Chocies - Cheesecake, Tiramisu, or Josaih's Crepes



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Salciccia - Homemade Sausage Links with Grilled Onions & Bell peppers. Served with Spaghetti Marinara.

**Michael's Pesto Cream Pasta -** Penne pasta tossed in a pesto cream sauce with mushrooms, diced tomatoes and green bell peppers.

Pasta della Nonna - Your choice of pasta tossed in olive oil, garlic, pepperonini peppers & brocolini.

**Dessert** - Cheesecake, Spumoni Ice cream.



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