

# Banquet Menu

All choices include a garden salad and bread basket with garlic parmesan dip.  
\*Includes a side of pasta with meat or marinara sauce OR vegetable trio.

## PASTA SELECTIONS

### Spaghetti or Tagliatelle Bolognese

House-made pasta with meat sauce \$22

### Lasagna

House-made pasta baked with meat sauce, ricotta, and parmesan cheeses. \$22

### Gemelli Norcina

Imported gemelli pasta, house-made Italian sausage, truffle oil, and tomato cream sauce. \$22

### Cavatelli Funghi

House-made cavatelli pasta tossed with porcini and wild mushroom ragu. \$22

### Add Ons

Chicken \$8  
Shrimp \$12  
Meatballs (2) \$4  
Italian Sausage \$4

### Ravioli

House-made ravioli stuffed with either ricotta, beef, or chicken. \$21

### Fettuccini Alfredo

House-made fettuccine in a traditional parmesan cream sauce. \$21

### Penne Alla Romana

Penne pasta, roasted baby eggplant, fresh basil, pillows of mozzarella, & marinara sauce. \$25

### Tortellini Emilliana

Cheese-stuffed tortellini tossed in a light cream sauce with fresh peas, onion, and Italian bacon. \$25

### Signature Pasta Split

Chef Ernesto's specialty pastas: half Gemelli Norcina and half Cavatelli Funghi. \$22

## CHICKEN SELECTIONS \*

### Chicken Marsala

Tender chicken breast and sauteed mushrooms in a Marsala wine and demi-glace sauce.

\$24

### Chicken Piccata

Tender chicken breast in a white wine lemon butter sauce with capers and artichokes.

\$24

### Chicken Parmesan

Lightly breaded chicken breast baked with marinara, mozzarella, and parmesan cheeses.

\$22

## VEAL SELECTIONS \*

### Veal Marsala

Tender veal and sauteed mushrooms in a Marsala wine and demi-glace sauce.

\$30

### Veal Piccata

Tender veal in a white wine lemon butter sauce with capers and artichokes.

\$32

### Veal Parmesan

Lightly breaded veal baked with marinara, mozzarella, and parmesan cheeses.

\$30

## SPECIALTY SELECTIONS \*

### Slow-Roasted Sirloin

12 oz slow-roasted, herb encrusted sliced sirloin.

\$48

### Filet Mignon

8 oz classic filet cooked to your desired temperature served with mushroom demi-glace.

\$52

### Grilled Salmon

Fresh grilled salmon served with a baby cherry tomato balsamic sauce.

\$29

