

\$60

per person

(excludes alcohol, beverages, tax and gratuity)

Appetizer

Mozzarella & Tomato
Sautéed Artichoke & Arugula

(Served Family Style)
Fried Calamari

Pasta

Paccheri alla Vodka

Paccheri mezzi in a tomato sauce with a touch of cream, basil and scallions

Entrée

(choice of one per person)

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Veal Capricciosa

Veal lightly breaded topped with arugula and diced tomatoes

Veal Marsala

Veal scallopini lightly breaded with parmesan cheese in a mushroom marsala wine sauce

Grilled Salmon

Grilled salmon in a white wine lemon sauce

Branzino Oreganata

Baked branzino with light breadcrumbs in a garlic white wine sauce

Dessert

Napoleon Cake

Espresso, Cappuccino, Coffee or Tea

*Add additional \$20 per person for unlimited house wine, bellini, mimosa, beer, soft drinks.

\$70

per person

(excludes alcohol, beverages, tax and gratuity)

Appetizer

(Served Individually)

Mozzarella & Tomato, Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari and Baked Clams

Combo Pasta

Rigatoni Pomodoro

in a fresh tomato sauce

Cavatelli Con Cima di Rabe

with broccoli rabe, cannelloni beans, sausage, olive oil and garlic

Entrée

(choice of one per person)

Chicken Martini

Chicken lightly breaded with parmesan in a lemon white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Veal Capricciosa

Veal lightly breaded topped with arugula and diced tomatoes

Veal Marsala

Veal scallopini lightly breaded with parmesan cheese in a mushroom marsala wine sauce

Branzino Oreganata

Baked branzino with light breadcrumbs in a garlic white wine sauce

Grilled Salmon

Grilled salmon in a white wine lemon sauce

Pork Chop

Pork chop with potatoes, onions, hot or sweet peppers

Dessert

Napoleon Cake

Espresso, Cappuccino, Coffee or Tea

*Add additional \$20 per person for unlimited house wine, bellini, mimosa, beer, soft drinks.

\$80

per person

(excludes alcohol, beverages, tax and gratuity)

Appetizer

(Served Individually)

Mozzarella & Tomato, Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari, Baked Clams, Eggplant Rollatini

Pasta

Paccheri Truffle

Paccheri mezzi in a truffle cream sauce

Entrée

(choice of one per person)

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Veal Capricciosa

Veal lightly breaded topped with arugula and diced tomatoes

Veal Marsala

Veal scallopini lightly breaded with parmesan cheese in a mushroom marsala wine sauce

Grilled Salmon

Grilled salmon in a white wine lemon sauce

Branzino Oreganata

Baked branzino with breadcrumbs in a garlic white wine sauce

Shell Steak

Grilled shell steak with mushrooms and mixed vegetables

Pork Chop

Pork chop with potatoes, onions, hot or sweet peppers

Dessert

Napoleon Cake

Espresso, Cappuccino, Coffee or Tea

*Add additional \$20 per person for unlimited house wine, bellini, mimosa, beer, soft drinks.

Sergio's

SAW PIT

PARTY PACKAGES

\$150
per person

(excludes alcohol, beverages, tax and gratuity)

Cocktail Hour

(Passing)

Shrimp Cocktail, Oysters, Mozzarella & Tomato, Lobster Cocktail
Cheese & Sopressata, Carrozza, Filet Mignon Crostinis, Crab Cake

Pasta

Spicy Lobster Paccheri alla Vodka
Paccheri Mezzi in a spicy vodka sauce topped with chopped lobster tail

Salad

Tricolore Salad
Endive and radicchio with walnuts, gorgonzola cheese in an olive oil & balsamic vinegar dressing

Entrée

Chicken Martini
*Chicken lightly breaded with parmesan
in a lemon and white wine sauce*

Pollo Capricciosa
*Chicken lightly breaded and topped
with arugula and diced tomatoes*

Branzino Panzanella
*Branzino filet over arugula, tomatoes,
cucumber, onions, olives, capers, croutons in
an olive oil and red vinaigrette dressing*

Veal Parmigana
*Veal cutlet breaded with
tomato sauce and mozzarella*

Filet Mignon
*Grilled filet mignon with
sautéed mushrooms*

Grilled Salmon
In a white wine lemon sauce

Dessert

Choice of:

Napoleon, Tiramisu, Chocolate Lava Cake, Cheesecake

Espresso, Cappuccino, Coffee or Tea

* Add additional \$20 per person for unlimited house wine, beer and soft drinks.