

## \$60

(excludes alcohol, beverages, tax and gratuity)

### Appetizer

Mozzarella & Tomato  
Sautéed Artichoke & Arugula

Cold Antipasto

### Pasta

Penne Vodka

*Penne in a tomato sauce with a touch of cream, basil & 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 scaloppini with mushrooms in a marsala sauce*

Grilled Salmon

*Grilled salmon in a white wine lemon sauce*

Snapper Oregnatta

*Baked snapper with light breadcrumbs in a garlic white wine sauce*

### Dessert

Mixed Tray of Desserts  
Espresso, Cappuccino, Coffee or Tea

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

## \$70

(excludes alcohol, beverages, tax and gratuity)

### Appetizer

*(Served Individually)*

Mozzarella & Tomato, Sautéed Artichoke & Arugula

*(Served Family Style)*

Fried Calamari and Baked Clams

Cold Antipasto

### Pasta Combo

Penne Vodka

*Penne in a tomato sauce with a touch of cream, basil & scallions*

Cavatelli Con Cima di Rabe

*Cavatelli 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 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 scaloppini with mushrooms in a marsala sauce*

Grilled Salmon

*Grilled salmon in a white wine lemon sauce*

Snapper Oregnatta

*Baked snapper with light breadcrumbs in a garlic white wine sauce*

Shrimp Scampi

*Jumbo shrimp served with risotto in a white wine garlic sauce*

### Dessert

Mixed Tray of Desserts  
Espresso, Cappuccino, Coffee or Tea

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

## \$80

(excludes alcohol, beverages, tax and gratuity)

### Appetizer

*(Served Individually)*

Mozzarella & Tomato, Sautéed Artichoke & Arugula

*(Served Family Style)*

Fried Calamari and Baked Clams

Cold Antipasto

### Pasta Combo

Penne Vodka

*Penne in a tomato sauce with a touch of cream, basil & scallions*

Cavatelli Con Cima di Rabe

*Cavatelli 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 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 scaloppini with mushrooms in a marsala sauce*

Grilled Salmon

*Grilled salmon in a white wine lemon sauce*

Snapper Oregnatta

*Baked snapper with light 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

Mixed Tray of Desserts  
Espresso, Cappuccino, Coffee or Tea

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

# Tutta Bella

## PARTY PACKAGES

# \$150

(excludes alcohol, beverages, tax and gratuity)

### Cocktail Hour

(Passing)

Shrimp Cocktail, Lobster Cocktail, Oysters, Mozzarella & Tomato, Cheese & Sopressata, Spiedino, Filet Mignon Crostinis, Portabella Mushroom

### Pasta Combo

Penne Vodka

*Penne in a tomato sauce with a touch of cream, basil & scallions*

Ravioli Al Funghi

*Mushroom ravioli served with a truffle cream Sauce*

### Salad

Tricolore Salad

*Endive & radicchio with walnuts, gorgonzola cheese in an olive oil & balsamic vinegar dressing.*

### Entrée

(choice of one per person)

Chicken Martini

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

Chicken Francese

*Chicken egg dipped and flour breaded in a lemon and white wine sauce*

Grilled Branzino

*Whole boneless branzino baked with olive oil, garlic and broccoli rabe*

Veal Parmigiana

*Veal cutlet breaded with tomato sauce and mozzarella*

Veal Capricciosa

*Veal lightly breaded topped with arugula and diced tomatoes*

Shrimp Scampi

*Jumbo shrimp served with risotto in a white wine garlic sauce*

Filet Mignon

*Grilled filet mignon with sautéed mushrooms*

### Dessert

Mixed Tray of Desserts

Espresso, Cappuccino, Coffee or Tea

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

754 WHITE PLAINS ROAD, SCARSDALE, NY, 10583

914.725.0566

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# *Tutta Bella*

## Cocktail Party

(\$40 minimum per person)

Portobella Mushrooms .....	\$4	Per	Person
Cheese & Soppressata .....	\$6	Per	Person
Mozzarella & Tomato .....	\$4	Per	Person
Filet Mignon Crostinis .....	\$9	Per	Person
Meatballs .....	\$6	Per	Person
Crab Cakes .....	\$7	Per	Person
Shrimp Cocktail .....	\$9	Per	Person
Lobster Cocktail .....	\$13	Per	Person
Baby Lamb Chops .....	\$8	Per	Person
Chicken Martini Bites .....	\$6	Per	Person
Oysters .....	\$6	Per	Person
Pasta Course .....	\$11	Per	Person
Grilled Calamari Skewers .....	\$6	Per	Person
Prosciutto Burrata Skewers .....	\$8	Per	Person
Smoked Salmon .....	\$6	Per	Person
Bruschetta .....	\$4	Per	Person
Dessert .....	\$6	Per	Person
Coffee/Cappuccino/Espresso .....	\$5	Per	Person

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