

**\$60**

per person

(3 hours; excludes alcohol, beverages, tax and gratuity\*)

**Appetizer**

(Served Individually)  
Tri-Color Salad

(Served Family Style)  
Mozzarella and Tomato

**Pasta**

**Penne Vodka**

penne 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 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 scaloppine  
with mushrooms  
in a marsala sauce

**Branzino Oreganata**

baked branzino with  
light breadcrumbs in a  
garlic white wine sauce

**Grilled Salmon**

grilled salmon in a white  
wine lemon sauce

**Dessert**

Napoleon Cake

Espresso, Cappuccino, Coffee or Tea

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

**\$70**

per person

(3 hours; excludes alcohol, beverages, tax and gratuity\*)

**Appetizer**

(Served Individually)  
Tri-Color Salad

(Served Family Style)

Cold Antipasto / Mozzarella and Tomato  
Fried Calamari / Baked Clams

**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 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 scaloppine  
with mushrooms  
in a marsala sauce

**Branzino Oreganata**

baked branzino with  
light breadcrumbs in a  
garlic white wine sauce

**Grilled Salmon**

grilled salmon in a white  
wine lemon sauce

**Shrimp Scampi**

jumbo shrimp served with risotto  
in a white wine garlic sauce

**Dessert**

Napoleon Cake

Espresso, Cappuccino, Coffee or Tea

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

**\$80**

per person

(4 hours; excludes alcohol, beverages, tax and gratuity\*)

**Appetizer**

(Served Individually)  
Tri-Color Salad

(Served Family Style)

Cold Antipasto / Mozzarella and Tomato  
Fried Calamari / Baked Clams

**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 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 scaloppine  
with mushrooms  
in a marsala sauce

**Grilled Salmon**

grilled salmon in a white  
wine lemon sauce

**Pork Chop**

pork chop with  
potatoes, onions, hot  
or sweet peppers

**Shell Steak**

grilled shell steak  
with mushrooms,  
mixed vegetables

**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, beer and soft drinks.

# Tutta Bella

RISTORANTE

## 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

TUTTABELLA914.COM

# Tutta Bella

RISTORANTE

## 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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