



# PASTA VINO

BY LUCIANO LAMBERTI

## LUNCHEON PACKAGE

*\$36 per guest / \$18 per child under 12*

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This luncheon package includes

### **BREAD**

Our homemade Italian rolls will be provided, complimentary, throughout the entire meal

### **SALAD**

Each guest will receive a fresh house salad with our house dressing  
*Upgrade to Ceasar salad for extra \$2.50 a person*

### **ENTREES**

Each guest will be offered a selection of three entrees, chosen from the seafood, veal or chicken and pasta entrees listed on the back. A steak option is available for additional cost

### **BEVERAGES**

Soft drinks, coffee and tea will be provided throughout your event

### **DESSERT**

Mini assorted desserts served family style, will be included for your guests to enjoy

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**\*For an additional charge, you can add an appetizer section\***

### **APPETIZERS**

Zucchini Fritti or Bruschetta \$2.50 per guest

Cold Antipasto, \$6.99 per guest

Hot Seafood Antipasto, \$11.99 per guest

\*A \$200 deposit is required to hold the space and will be applied to final balance

\*10 days prior to your event, final head count and final payment is due.

\*If you cancel your party, your deposit will not be refunded



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## LUNCHEON ENTREES

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### Seafood

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#### **Flounder Francese**

Egg-battered dipped & sautéed golden brown w/shiitake mushroom, white wine and fresh lemon juice served over capellini

#### **Grilled Salmon**

Seasoned & grilled to perfection, served over baby greens w/potatoes & seasonal vegetables topped w/balsamic and extra virgin olive oil

#### **Shrimp Marinara**

Shrimp sautéed in a garlic and fresh tomato basil sauce w/a touch of marinara served over capellini

### Veal or Chicken

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#### **Parmigiana**

Breaded & pan fried, smothered w/marinara sauce & mozzarella cheese

#### **Marsala**

Sautéed w/fresh mushrooms, sun-dried tomatoes, a touch marinara & a Marsala wine reduction.

#### **Maximo**

Sautéed in a sherry wine sauce w/fresh tomatoes, a touch of marinara, sun-dried tomatoes, mushrooms, asparagus topped with mozzarella cheese



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## LUNCHEON ENTREES

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### PASTA

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#### **Baked Ziti**

Fresh basil, ricotta and mozzarella cheese baked in marinara sauce

#### **Primavera**

An array of fresh garden vegetables sautéed in a garlic, fresh tomato sauce with marinara tossed with freshly grated parmigiana cheese & capellini pasta

#### **Vodka**

Penne pasta tossed in a zesty vodka cream sauce with fresh sun-dried tomatoes & fresh basil.

#### **Alfredo**

Egg-fettuccine tossed in a creamy parmigiano reggiano cheese sauce

### STEAK

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#### **Filet Mignon**

Grilled and served with a mushroom demi-glacé sauce

*\*Available for an additional \$10.00 per guest\**