



PASTA VINO

BY LUCIANO LAMBERTI

DINNER PACKAGE

\$30 per guest / \$18 per child under 12 (During Weekday)

\$37 per guest / \$18 per child under 12 (During Weekend)

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

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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DINNER ENTREES

Seafood

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

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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DINNER ENTREES

PASTA

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

Pennne 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

Filet Mignon

Grilled and served with a mushroom demi-glacé sauce

Available for an additional \$10.00 per guest