



Appetizers

Fresh Baked Focaccia Bread

Tomato, garlic, olive oil & fresh basil with melted mozzarella

Cold Antipasto

Assorted Italian meats, artichoke hearts, olive salad mix, roasted peppers, a blend of European and domestic seasonal cheeses and fresh mozzarella & tomato

Fried Calamari

Lightly fried and served w/ mild or hot marinara

Shrimp & Garlic

A Spanish tradition of baby shrimp sautéed with garlic & extra virgin olive oil & hint of lemon

Mixed Garden Salad

Crisp field greens, ripe tomatoes, red onions, cucumbers, carrots, black olives, and balsamic vinaigrette

Entrees

Penne Primavera

Penne pasta, tossed w/ sautéed fresh vegetables of the season sautéed with garlic, oil & white wine

Grandma B's Eggplant Rollatini

Homemade, hand stuffed with our special mix of ricotta cheese filling, rolled & topped with Grandma B's marinara sauce & mozzarella cheese

Chicken Sorrentino

Breaded Chicken cutlet, topped with breaded eggplant, tomato steak, fresh mozzarella, and a brandy cream sauce. Served with roasted potatoes

Short Ribs

Marinated short ribs in a red wine demi-glaze served with broccoli & smashed potatoes

Grilled Salmon

Served with seasonal vegetables & rice pilaf

Desserts

Fresh Fruit Tray

Prepared w/ Seasonal Fruits

Key Lime Pie

Award Winning and prepared by our Executive Chef

Chef's Pick Up Desserts

Assorted cookies, brownies, cheesecakes, pastries

Coffee and Hot Tea

On Premise: \$34.99 plus Tax & Gratuity

Off Premise: \$34.99 plus Tax & Service Fee

***Minimums Required**

***3% Surcharge will be applied to all Credit Card Transactions**