



**CHOOSE UP TO 8 ENTREES FROM BELOW TO
CREATE A MENU FOR YOUR GUESTS.**

LUNCHEON

Daily until 3 pm

Pasta Entrees

RIGATONI VODKA WITH CHICKEN 26

FETTUCCINE ALFREDO BROCCOLI 25

LASAGNA, Baked in Marinara Sauce 24

EGGPLANT PARMIGIANA, Baked in Marinara sauce 24

ASIAGO GNOCCHI, Vodka sauce with chicken 26

SPINACH RAVIOLI, Vodka sauce 22

Poultry Entrees 26

CHICKEN MARSALA, Mushroom Marsala Wine Sauce, veggies

CHICKEN VESUVIO, Garlic, Olive oil White Wine Sauce, roasted potatoes

CHICKEN PARMIGIANA, Mozzarella Cheese, Marinara Sauce, spaghetti

CHICKEN FRANCESE, Lemon Butter Sauce, veggies and rice

Seafood Entrees

BROILED WHITE FISH 8 oz, Lemon Sauce, veggies 29

GRILLED SALMON 8 oz, Lemon Beurre Blanc Sauce, veggies 29

CRUSTED BARRAMUNDI 8 oz, Lemon Beurre Blanc, veggies 26

BLACKENED MAHI MAHI, Creamy lemon sauce, rice, veggies 32

STUFFED SOLE, Crab Meat, spinach, Beurre Blanc sauce, rice, veggies 29

CHILEAN SEABASS, Lemon Beurre Blanc, rice and veggies 39

Meat Entrees

FILET MIGNON 10 oz, Demi Glaze Sauce, with potatoes 45

BONED FRENCH PORK CHOP 14 oz, Light Brown Sauce, potatoes 29

BRAISED SHORT RIBS 10 oz, Demi glaze sauce, potatoes 34

NEW YORK STEAK 14 oz, Mushroom Demi Glaze, potatoes 36

LAMB SHANK, Demi glaze sauce, potatoes 36

VEAL MARSALA, Mushroom, marsala sauce, with potatoes 29

VEAL GITANA, Topped with mozzarella, fresh tomatoes, spinach potatoes 29

Above Includes:

Room Rental for 3 Hours, up to 3 pm

*Choice of Soup or Salad, Hot Tea, Coffee, Spumoni, bread, butter, olive oil and cheese Bring
your own wine each bottle 750 ml \$20. Minimum of 30 people required. Deposit required*

\$500. 18% Service Charge and 11.25% Sales Tax Additional

Prices Subject to Change

04/01/2022