

# Lunch Menu

## APPETIZER

Add \$4.00

## SALAD

**ASSORTED BABY GREENS, TOMATOES  
& VINAIGRETTE DRESSING**

## MAIN COURSE

Individual Portions, Choice of Four

### **BROILED ATLANTIC SALMON**

Salmon broiled in lemon and white wine over spinach

### **POLLO MARSALA**

Breast of chicken sautéed with marsala wine and mushrooms

**PORK CHOPS** with vinegar and peppers

### **SAUSAGE & PEPPERS**

### **SOLE FRANCESE**

**CHEESE RAVIOLI** in vodka sauce

**PENNE PRIMAVERA** with garlic and oil

**POLLO PARMIGIANA** with penne pasta

**VEAL PARMIGIANA** with penne pasta

**EGGPLANT PARMIGIANA** or **ROLLATINI** with penne pasta

## DESSERT

**SEASONAL FRESH FRUIT & BISCOTTI**

**SOFT DRINKS, COFFEE, TEA**

\$22.95 Per Guest

\$13.95 Children 10 and under

bar, tax, and 20 % gratuity additional

Monday through Friday until 2:30pm

# Late Lunch Menu

## APPETIZER

Add \$4.00

## SALAD

**ASSORTED BABY GREENS, TOMATOES  
& VINAIGRETTE DRESSING**

## PASTA

Choose One

### BAKED ZITI

**PENNE** in fresh tomato and basil sauce

**RIGATONI** with baby eggplant, fresh mozzarella, tomato sauce and basil

**PENNE** in a pink cream sauce with a splash of vodka

**RISOTTO (ITALIAN STYLE RICE)** with mixed garden vegetables

## MAIN COURSE

Individual Portions, Choice of Four

### BROILED ATLANTIC SALMON

Salmon broiled in lemon and white wine

### POLLO MARSALA

Breast of chicken sautéed with marsala wine and mushrooms

**PORK CHOPS** with vinegar and peppers

### SAUSAGE & PEPPERS

### SOLE FRANCESE

**CHEESE RAVIOLI** in vodka sauce

**PENNE PRIMAVERA** with garlic and oil

**POLLO PARMIGIANA** with penne pasta

**VEAL PARMIGIANA** with penne pasta

**EGGPLANT PARMIGIANA** or **ROLLATINI** with penne pasta

## DESSERT

**SEASONAL FRESH FRUIT & BISCOTTI**

**SOFT DRINKS, COFFEE, TEA**

\$25.95 Per Guest

\$15.95 Children 10 and under

bar, tax, and 20 % gratuity additional

Monday through Friday until 2:30pm

# Champagne Brunch

CHAMPAGNE, MIMOSA,  
BLOODY MARY, SODA & JUICE

## FIRST COURSE

Family Style

### COLD ANTIPASTO

## SECOND COURSE

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING**

### PASTA

Family Style

Add \$4.00

## ENTRÉE

Individual Portions, Choice of Three

**THREE EGG OMELETTE** with mushroom, proscuitto and fontina cheese

**POACHED EGG OVER CANADIAN BACON** topped with hollandaise sauce on an English muffin

**FRENCH TOAST** with fresh strawberries

**PENNE ALLA SASSI** Melted fresh mozzarella, arugula and fresh garlic in tomato sauce

**ROASTED NORWEGIAN SALMON** in a lemon white wine sauce over spinach

**SKIRT STEAK SALAD** Served over a bed of mixed greens and topped with gorgonzola cheese

**BREAST OF CHICKEN** in a marsala wine sauce with fresh mushrooms

**VEAL SCALLOPINE** sauteed with champagne, topped with eggplant, mozzarella and touch of tomato

**EGGPLANT PARMIGIANA** or **ROLLATINI** with penne pasta

## DESSERT

**SEASONAL FRESH FRUIT, CANNOLI, BISCOTTI**

**SOFT DRINKS, COFFEE, TEA**

Brunch Package

**\$30.95** Per Guest,

bar, tax, and 20 % gratuity additional

**\$15.95** Children 10 and under

Monday through Friday until 2:30pm

Buffet Brunch Package - Saturday and Sunday until 11:30am-3:30pm

**\$28.95** Per Guest, bar, tax, and 20 % gratuity additional

**\$30.95** for groups of 12 or more, per guest,  
bar, tax, and 20 % gratuity additional

# Corporate Event

## HORS D'OEUVRES WITH ONE COCKTAIL

Add \$6.00 for a total of 2 cocktails

Choice of Two

**BUFFALO WINGS**

**CHEESE & FRUIT PLATTER**

**MINI ROLLS WITH MULTIPLE FILLINGS,  
BAKED IN OUR COAL OVEN**

**FRIED CALAMARI**

**VEGETABLE CRUDITÉ**

**COAL OVEN PIZZA**

## SALAD

Individual Portions, Choose One

**ASSORTED BABY GREENS, TOMATOES  
& VINAIGRETTE DRESSING**

**CLASSIC CAESAR SALAD**

## PASTA

Family Style

Add \$4.00

## MAIN COURSE

Individual Portions, Choice of Three - your guest will pick One

All served with mixed vegetables

**PENNA ALLA VODKA**

**PORK CHOPS** with vinegar and peppers

**VEAL PARMIGIANA**

**FILET OF SALMON** in lemon and white wine

**EGGPLANT PARMIGIANA** or **ROLLATINI**

**GRILLED CHICKEN BREAST** in lemon sauce

**SAUSAGE & PEPPERS**

## DESSERT

**DESSERT PLATTERS** Cannoli, Biscotti

**SOFT DRINKS, COFFEE, TEA**

**\$33.95** Per Guest, bar, tax, and 20 % gratuity additional

or

**\$31.95** (without cocktails) Per Guest

bar, tax, and 20 % gratuity additional

THE OPAL

# Family Style

## APPETIZERS

Choice of Two

**COLD ANTIPASTO · FRIED ZUCCHINI · FRIED CALAMARI**

## SALAD

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING**

## PASTA

Choose One

**FARFALLE** with broccoli, garlic and oil

**PENNE** in fresh tomato and basil sauce

**RIGATONI** with baby eggplant, fresh mozzarella, tomato sauce and basil

**PENNE** in a pink cream sauce with a splash of vodka

**RISOTTO (ITALIAN STYLE RICE)** with mixed garden vegetables

## ENTREES

Choose One

All served with mixed vegetables

### **POLLO MARSALA**

Breast of chicken sautéed with marsala wine and mushrooms

### **POLLO PARMIGIANA**

Breaded cutlet baked with mozzarella and tomato sauce

### **SAUSAGE AND PEPPERS**

### **POLLO SCARPARIELLO**

Breast of chicken with lemon, garlic, white wine and cherry peppers

**EGGPLANT ROLLATINI** Eggplant stuffed with ricotta

**POLLO ALLA GRIGLIATI** Grilled breast of chicken over broccoli rabe

## DESSERT

**SEASONAL FRESH FRUIT & BISCOTTI**

**SOFT DRINKS, COFFEE, TEA**

**\$27.95** Per Guest,  
bar, tax, and 20 % gratuity additional

or

**\$30.95** (Choice of Two Entrees) Per Guest,  
bar, tax, and 20 % gratuity additional

**\$19.95** Children 10 and under

Sunday through Thursday

# THE SAPPHIRE

## Family Style

### APPETIZERS

Choice of Two

**COLD ANTIPASTO · MOZZARELLA CAPRESE**  
**FRIED CALAMARI · EGGPLANT ROLLATINI**  
**FRIED ZUCCHINI · BUFFALO WINGS**

### SALAD

Choose One

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING**  
**CLASSIC CAESAR SALAD**

### PASTA

Choose One

**RIGATONI** with baby eggplant, fresh mozzarella, tomato sauce and basil  
**PENNE** in a pink cream sauce with a splash of vodka  
**FARFALLE** bowtie pasta with broccoli in garlic and oil  
**RISOTTO (ITALIAN STYLE RICE)** with chicken, mushrooms and sundried tomato

### ENTREES

Choose Two

All served with mixed vegetables

**POLLO SOFIA** Breast of chicken sautéed in white wine served on a bed of spinach and topped with mozzarella

#### **POLLO SCARPARIELLO**

Breast of chicken with lemon, garlic, white wine and cherry peppers

**POLLO FRANCESE** Breast of chicken sautéed in lemon, butter and white wine

**EGGPLANT ROLLATINI** Eggplant stuffed with ricotta

**VITELLO MARSALA** Medallions of veal sautéed in marsala wine with mushrooms

**BROILED SALMON** Salmon broiled in lemon and white wine

### DESSERT

**SEASONAL FRESH FRUIT & BISCOTTI**  
**SOFT DRINKS, COFFEE, TEA**

**\$33.95** Per Guest,  
bar, tax, and 20 % gratuity additional

or

**\$36.95** (Choice of Three Entrees) Per Guest,  
bar, tax, and 20 % gratuity additional

**\$19.95** Children 10 and under

THE DIAMOND

# Family Style

## APPETIZERS

Choice of Two

**COLD ANTIPASTO · FRIED CALAMARI  
CLAMS OREGANATA · PORTOBELLO ALLA GRIGLIA  
EGGPLANT ROLLATINI · MOZZARELLA CAPRESE · BUFFALO WINGS**

## SALAD

Choose One

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING  
CLASSIC CAESAR SALAD  
TRI COLORI SALAD** Arugula, radicchio, parmesan shavings, in a lemon dressing

## PASTA

Choose One

**RAVIOLI ARROGOSTA** Stripped ravioli filled with  
lobster and calamari in vodka sauce  
**FUSSULLI AL ALVINA** Shrimp, sundried tomato, asparagus, fresh garlic  
**PENNE** in a pink cream sauce with a splash of vodka  
**RISOTTO ROSALBA** Porcini and portobello mushrooms  
with sundried tomato in an Italian rice

## ENTREES

Individual Portions, Choice of Three - your guest will pick One

**POLLO GRIGLIATI** Grilled breast of chicken over broccoli rabe  
**VITTELLO TOSCA** Medallions of veal, slices of  
prosciutto, eggplant and mozzarella in red sauce  
**BROILED FILET OF SOLE** In a lemon and white wine sauce  
**POLLO PARMIGIANA** Breaded cutlet baked  
with mozzarella and tomato sauce

## DESSERT

**SEASONAL FRESH FRUIT, CANNOLI  
SOFT DRINKS, COFFEE, TEA**

**\$39.95** Per Guest,  
bar, tax, and 20 % gratuity additional

**\$19.95** Children 10 and under

# À la Carte

## APPETIZERS

Family Style, Choice of Three

**COLD ANTIPASTO · HOT ANTIPASTO · FRIED CALAMARI,  
CLAMS OREGANATA · CLAMS CASINO  
FRESH MOZZARELLA · SUNDRIED TOMATO & ROASTED PEPPERS  
FRIED ZUCCHINI · BUFFALO WINGS**

## SALAD

Individual, Choose One

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING  
CLASSIC CAESAR SALAD  
TRI COLORI SALAD** Arugula, radicchio, parmesan shavings, in a lemon dressing

## PASTA

Individual Portions, Choice of Three - your guest will pick One

**PENNE** in a pink cream sauce with a splash of vodka  
**LINGUINI ALLA GIOVANNI** Shrimp and clams in a red sauce  
**FUSSILI ALVINA** Shrimp, sundried tomato, asparagus and fresh garlic  
**LINGUINI WITH CLAM SAUCE** Your choice of red or white  
**LINGUINI MARINARA** Linguini in homemade marinara sauce  
**CAPELLINI AL AMANDA** Shrimp, scallops, arugula in lite red sauce  
**RAVIOLI ARRAGOSTA** Stripped ravioli filled  
with lobster and calamari in vodka sauce

## ENTREES

Individual Portions, Choice of Four - your guest will pick One  
All served with mixed vegetables

**VITTELLO TOSCA** Medallions of veal, slices of  
proscuitto, eggplant and mozzarella in red sauce  
**POLLO FRANCESE** Breast of chicken sautéed in lemon, butter and white wine  
**POLLO GRIGLIATI** Grilled breast of chicken over broccoli rabe  
**SALMON DI CASA** Filet of salmon sautéed in rosemary, white wine sauce  
**SHRIMP SCAMPI** Tender shrimp broiled in garlic, white wine, lemon and butter  
**BROILED SHELL STEAK** with herb roasted potatoes  
**BROILED SEAFOOD** Shrimp, scallops, clams, filet of sole and lobster tail  
**VITTELLO** or **POLLO PARMIGIANA** Breaded cutlet baked with mozzarella and tomato sauce

## DESSERT

**SEASONAL FRESH FRUIT, CHEESECAKE, CANNOLI, BISCOTTI  
SOFT DRINKS, COFFEE, TEA**

**\$47.95** Per Guest,  
bar, tax, and 20 % gratuity additional

**\$19.95** Children 10 and under



# Cocktail Party

## APPETIZERS

Choice of Three

Add \$4.00 for an additional appetizer

**BUFFALO WINGS**

**COAL OVEN PIZZA**

**COLD ANTIPASTO**

**CHEESE & FRUIT PLATTER**

**MINI ROLLS** with multiple fillings, baked in our coal oven

**FRIED CALAMARI**

**FRIED ZUCCHINI**

**SUSHI** California and Tuna Roll

**VEGETABLE CRUDITÉS**

2 hours standard bar

**\$37.95** Per Guest

tax, and 20 % gratuity additional

3 hours standard bar

**\$42.95** Per Guest

tax, and 20 % gratuity additional

2 hours top shelf

**\$42.95** Per Guest

tax, and 20 % gratuity additional

3 hours top shelf

**\$52.95** Per Guest

tax, and 20 % gratuity additional

# Full Service Menu Upgrade

PER PERSON	2 HOUR	3 HOUR
One Cocktail.....	\$6.00	
Wine Only.....	\$11.95	\$14.95
Wine and Beer .....	\$12.95	\$17.95
Standard Open Bar .....	\$17.95	\$22.95
Premium Open Bar.....	\$20.95	\$27.95

## Additional Services

Gourmet Cookies and Biscotti .....	\$4 Per Person
Cakes & Pastries.....	\$5 Per Person
Balloons, Flowers, Decoration .....	Please Call For Price
Live Band .....	\$450 and up
Belly Dancer .....	\$350 and up
Door Man Host .....	\$150
Valet Parking .....	No Charge
Audio & Video.....	No Charge