



## DINNER SHARING MENU

STARTERS | choose two for the table to share

### AUNT FRIEDA'S PORK ROLLS

Italian sausage, pecorino & garlic. tomato and parmigiano sauces

### FESTIVAL FRIES

parmigiano reggiano, arrabiata and garlic aioli sauces

### BABY ARUGULA SALAD

goat cheese, toasted pecans, grape tomatoes, pear, house-infused pear vinaigrette

### CAESAR

focaccia croutons, grape tomatoes, traditional Caesar dressing, shaved parmigiano reggiano

### TOMATO & BASIL BRUSCHETTA

gorgonzola, aged balsamic

### MEATBALLS AL FORNO

pecorino, marinara, fresh mozzarella

---

## PIZZA

Choose any one pizza with up to two toppings or any specialty pie

---

## PASTA & CHICKEN | for the table to share

CHICKEN SCALOPPINE | MARSALA, PICCATA, FRANCESE or PARMIGIANA |

served with chef's fresh vegetable

&

PENNE ALA VODKA | plum tomatoes, light cream

---

DESSERT | sampler platter with mini cannoli and pastries

\$22.95 PER PERSON (6.35% sales tax and suggested gratuity of 18% additional)  
minimum 12 guests



## PLATED DINNER

STARTERS | choose two for the table to share

### CAESAR

focaccia croutons, grape tomatoes, traditional Caesar dressing, shaved parmigiano reggiano

### TOMATO & BASIL BRUSCHETTA

gorgonzola, aged balsamic

### MEATBALLS AL FORNO

pecorino, marinara, fresh mozzarella

### AUNT FRIEDA'S PORK ROLLS

Italian sausage, pecorino & garlic. tomato and parmigiano sauces

### FESTIVAL FRIES

parmigiano reggiano, arrabiata and garlic aioli sauces

### ORGANIC BABY FIELD GREENS

red and green lettuces, grape tomatoes, red onion, cucumber, balsamic vinaigrette

---

ENTRÉE | choose three for your guests to select from

### ORGANIC BABY ARUGULA SALAD

wood-grilled chicken, goat cheese, toasted pecans, grape tomatoes, pear, house-infused pear vinaigrette (fire grilled shrimp \$3pp or salmon \$6 pp)

### CHICKEN SCALOPPINE

Marsala, piccata, francese or parmigiana  
Served over spaghetti

### PENNE ALA VODKA

plum tomatoes, light cream

### CAESAR SALAD

wood-grilled chicken breast, focaccia croutons, tomatoes, traditional Caesar dressing, shaved parmigiano reggiano (fire grilled shrimp \$3pp or salmon \$6 pp)

### ROASTED ORGANIC SALMON

mashed potatoes, chef's fresh vegetable, citrus white wine sauce

### GRILLED BISTRO STEAK

roasted potatoes, chef's fresh vegetable, red wine demi

---

DESSERT | choose one

TIRAMISU | CANNOLI | NEW YORK CHEESECAKE | RIZZUTO'S DESSERT SAMPLER

*\$28.95 PER PERSON (6.35% sales tax and suggested gratuity of 18% additional)  
minimum 12 guests*



## DELUXE PLATED DINNER

STARTERS | choose three for the table to share

### CAESAR

focaccia croutons, grape tomatoes, traditional Caesar dressing, shaved parmigiano reggiano

### TOMATO & BASIL BRUSCHETTA

gorgonzola, aged balsamic

### SAUTEED CHATHAM MUSSELS

White wine, garlic, shallots, fresh herbs

### CRISPY CALAMARI

Rhode Island calamari, hot peppers, marinara, roasted garlic aiolis

### ORGANIC BABY FIELD GREENS

red and green lettuces, grape tomatoes, red onion, cucumber, balsamic vinaigrette

---

ENTRÉE | choose three for your guests to select from

### CHICKEN SCALOPPINE

Marsala, piccata, francese or parmigiana. Served over spaghetti

### GRILLED NEW YORK STEAK

roasted potatoes, chef's fresh vegetable, red wine demi

### RIGATONI BOLOGNESE

Rustic pork, veal and beef ragu, ricotta

### WOOD-GRILLED ORGANIC SALMON

mashed potatoes, chef's fresh vegetable, citrus white wine sauce

### TORTELLONI WITH ASPARAGUS & SHRIMP

Tomatoes, light cream, basil

---

DESSERT | choose two for your guests to select from

CRÈME BRULÉE | NEW YORK CHEESECAKE | CHOCOLATE CAKE

\$36.95 PER PERSON (6.35% sales tax and suggested gratuity of 18% additional)  
minimum 12 guests



## OPEN BAR BEVERAGE SELECTIONS

### BEER, WINE & SOFT DRINKS BAR

Select Bottled Beer, Draft Beer (\$3 pp supplement)  
Select House Wines  
Assorted Soft Drinks and Sparkling Mineral Water

15.00 per person, first hour – 7.00 per person each additional hour

---

### PREMIUM BRAND BAR

Titos, Tangueray, Bacardi, Gosling's, Dewars, Canadian Club, Jack Daniels,  
Camarena  
Imported and Domestic Bottled Beer  
Select House Wines  
Assorted Soft Drinks and Sparkling Mineral Water

18.00 per person, first hour – 8.00 per person each additional hour

---

### DELUXE BRAND BAR

Grey Goose, Bombay Sapphire, Bacardi, Captain Morgan, Chivas Regal,  
Johnny Walker Black, Maker's Mark, Altos,  
Imported and Domestic Beer Bottled Beer,  
Select House Wines  
Assorted Soft Drinks and Sparkling Mineral Water

24.00 per person, first hour – 11.00 per person each additional hour

\*DRINKS ALSO AVAILABLE ON CONSUMPTION