

# 2022 Celebration Menu - Dinner



## APPETIZER

CHOOSE 2, FAMILY STYLE

### MUSSELS IN GARLIC

Prince Edward Island mussels, garlic butter, white wine, sliced cherry peppers, lemon  
OVER SPAGHETTONE 10

### CALAMARI FRITTI

cherry peppers, marinara

### MOZZARELLA FRITTI

pan fried, breaded mozzarella, spinach, marinara, basil, Parmigiano-Reggiano, balsamic

### CLAMS CASINO

bacon, peppers, garlic, onion, breadcrumbs

## SALAD

CHOOSE 1

### CAESAR

romaine lettuce, house-made dressing & croutons

### MARIA'S

chopped endive, radicchio, romaine lettuce, iceberg lettuce, tomato, cucumber, Granny Smith apples, feta cheese, balsamic vinaigrette

### ARUGULA

baby arugula, pear, endive, radicchio, golden balsamic vinaigrette, goat cheese, goat cheese crostini, balsamic glaze

### MISTA

Organic mesclun spring mix, carrots, cherry tomatoes, fresh mozzarella, balsamic vinaigrette

## ENTRÉE

CHOOSE 3

### RIGATONI ALLA VODKA

Rigatoni, vodka plum tomato sauce

### SEARED SALMON

Parmesan lemon risotto, asparagus, baby carrots, white wine glaze

### NONNA FRANCESCA'S PAPPARDELLE

House-made pappardelle, chicken, mushrooms, spinach, sun-dried tomatoes, fresh mozzarella, Parmigiana Reggiano, light marinara

### POLLO ALLA PARMIGIANA

Spaghettono, chicken breast, tomato marinara

### SPAGHETTONE ALLA BOLOGNESE

Spaghettono, ground beef, prosciutto, fresh vegetables, Marsala wine, tomato sauce

### STONINGTON SEA SCALLOPS

Pan seared sea scallops, Italian lobster couscous, asparagus, sun dried tomatoes, black truffle essence

## DESSERT

CHOOSE 2

### HOMEMADE GELATO Made Here

### BANANA NAPOLEON Made Here

### TIRAMISU Made Here

### SEASONAL FRUIT SALAD

4 COURSES, \$75 / GUEST

SUBJECT TO TAX AND GRATUITY. 30 GUEST MINIMUM. ROOM RENTAL FEE MAY APPLY FOR RESTAURANT BUYOUT. PLATED PRICING SHOWN. PRICES AND MENU SUBJECT TO CHANGE.

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## PASSED ANTIPASTI

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CHOOSE 3

### **TUNA OLE CROSTINI**

ahi tuna, jalapeno, avocado, EVOO, salt, pepper, citrus marinade, giambotta crostini

### **COZZE AL POMODORO**

baked mussels, white wine, EVOO, Parmigiano-Reggiano, tomato, thyme, butter, salt, pepper

### **FONDI DI CARCIOFI**

bacon wrapped artichoke hearts, Parmigiano-Reggiano, black pepper

### **CAPONATA CROSTINI**

eggplant, red bell pepper, onion, green olives, capers, raisins, honey, red wine vinegar, white wine, fresh Italian parsley, fresh mint, giambotta crostini

### **PORTOBELLO VEGETARIANO**

portobello, shallots, garlic, Italian parsley, breadcrumbs, Parmigiano-Reggiano, oregano, salt, pepper

### **ANTIPASTO SPIEDINI**

bocconcini mozzarella, mortadella, genoa salami, cherry tomatoes, artichoke hearts, green olives, roasted red peppers, tortellini

### **CAPRESE SKEWERS**

cherry tomatoes, mozzarella balls, basil, salt, pepper, balsamic vinegar

### **PIZZETTE MARGHERITA**

mini margherita pizzas

### **ARANCINI DI RAGU**

Sicilian rice balls, ragu & mozzarella filling

\$25/ PERSON/ HOUR

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## RAW BAR

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### **LOCAL OYSTERS, CLAMS, SHRIMP COCKTAIL**

\$23 per person per hour. Shucking attendant fee: \$125

SUBJECT TO TAX AND GRATUITY. CUSTOMIZED MENU AND CHILDREN'S MENU AVAILABLE. MINIMUMS TO INCLUDE FOOD AND ROOM RENTAL FEE IF APPLICABLE. BEVERAGES ARE ADDITIONAL. SUBJECT TO CHANGE.