

2023 Celebration Menu - Dinner



APPETIZER

CHOOSE 2, FAMILY STYLE

MUSSELS IN GARLIC

P. E. I. mussels, garlic butter, white wine, cherry peppers, lemon

CLAMS CASINO

bacon, peppers, garlic, onion, breadcrumbs

CALAMARI FRITTI

cherry peppers, marinara

MOZZARELLA FRITTI

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

SALAD

CHOOSE 1

CAESAR

romaine lettuce, house-made dressing & croutons

ARUGULA

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

MARIA'S CHOPPED SALAD

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

MISTA

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

ENTRÉE

CHOOSE 3

RIGATONI ALLA VODKA

vodka plum tomato sauce

NONNA FRANCESCA'S PAPPARDELLE

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

TAGLIATELLE AL BAROLO

House-made tagliatelle, (4 oz) filet mignon strips, portobello mushrooms, sun-dried tomatoes, Barolo wine demi-glaze

SEARED SALMON

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

POLLO ALLA PARMIGIANA

Spaghettone, chicken breast, tomato marinara

STONINGTON SEA SCALLOPS

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

PENNE ALLA BOLOGNESE

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

DESSERT

CHOOSE 2

HOMEMADE GELATO Made Here

TIRAMISU Made Here

BANANA NAPOLEON Made Here

SEASONAL FRUIT SALAD

4 COURSES, \$80 / GUEST

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

2023 Celebration Menu - Aperitivi



PASSED ANTIPASTI

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

RAW BAR

LOCAL OYSTERS, CLAMS, SHRIMP COCKTAIL

\$25 per person per hour. Shucking attendant fee: \$150

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.