

$$
\begin{aligned}
& \text { LUNCH } \\
& \text { BANQUET } \\
& \text { PACKET }
\end{aligned}
$$

## BANQUET DETAILS

## FACILITY

Our banquet room is on our restaurant's second level, which is accessible only by stairs. The room accommodates a maximum of 50 people; however, we can accommodate larger parties in other areas of the restaurant as well as on the first floor on a need basis.

## RESERVATION FEES AND MINIMUMS

Banquet room reservation fees are per event for a maximum of four hours. Dinner events on Fridays or Saturday nights require a guest minimum of 30 people and a per-person minimum of $\$ 30$. Per-person pricing is determined by menu selections.

| Event | Room Charge | Guest Minimum | Per Person Price(minimum) |
| :--- | :---: | :---: | :---: |
| Dinner Parties—Friday-Saturday | $\$ 100$ | 30 | $\$ 32$ |
| Dinner Parties-Monday-Thursday | $\$ 50$ |  | $\$ 500$ Food and Beverage Minimum |
| Luncheon Parties—Wednesday-Friday | $\$ 50$ |  | $\$ 22$ |

We require a $\$ 100$, non-refundable deposit to reserve our banquet room for your event. Upon completion of your event, we will deduct your deposit from the final balance of your bill.

## BANQUET DETAILS

All banquet parties are planned with a set menu of your choice. We offer both served meals and buffet meals- (Appetizers, if selected, are always set up buffet style.) Children under the age of 12 can order from a separate menu during your event.

Non-alcoholic beverage options (soda, coffee, iced-tea and hot tea) are included in your set menu.
Alcoholic beverages are not included in the per person price and will be charged per consumption. You have the options of including house wine and beer only, a cash bar or an open bar to your set menu offering. Under Maryland law, no one under 21 years of age will be served alcoholic beverages.

Bringing outside food or beverages into the restaurant/banquet room is not permitted. A $\$ 1.00$ cake plate fee will be added to the per person price if your event requires an outside cake be brought in.

All banquet costs are subject to a suggested $20 \%$ gratuity, based on the planned details of your event party. The food and non-alcoholic are subject to a $6 \%$ Maryland sales tax and the alcoholic beverages are subject to a $9 \%$ Maryland alcohol tax.

Details of your banquet-including a guest attendance total-and the terms for finalizing all of these details will be included in your banquet contract.

## BANQUET MENUS

When planning your event our banquet menu choices available are appetizers, salad, entrees, desserts and beverage optionss. During your event planning with us, we will discuss your specific menu selections and the per person pricing based on your choices.

All menu selections and prices are subject to change without notice.


## ANTIPASTI

MOZZARELLA STICKS 8.
breaded fried mozzarella, tomato sauce
MOZZARELLA CAPRESE 10
fresh mozzarella with sliced tomatoes, extra virgin olive oil, fresh basil and balsamic glaze

ANTIPASTO DICASA 13.
imported meats, cheeses, marinated vegetables
CALAMARI FRITTI 13.
fried squid served with marinara sauce
GAMBERI PARADISO 13. GF
jumbo shrimp in garlic cognac sauce with a hint of lemon

ZUPPE DI COZZE 10.
mussels in your choice of marinara or garlic cream lemon sauce

BRUSCHETTE DEL GIORNO 9.
homemade Italian bread topped with marinated roma tomatoes, garlic, basil and melted mozzarella

FRIED SHRIMP 13.
10 breaded served with cocktail sauce
WINGS 18. GF
12 wings, choice of buffalo, bbq, honey old bay
MINI MEATBALLS 8.
8 mini meatballs served in tomato sauce
ITALIAN WEDDING SOUP CUP 5.5 BOWL 7. chicken broth, spinach, small meatballs and pastina

## 12"PIZZA

MARGHERITA 11
marinara sauce, fresh mozzarella, basil
CAPRICCIOSA 14.
sliced Italian sausage, roasted red peppers, marinara sauce, mozzarella

ALFREDO 16.
sliced chicken breast, broccoli, roma tomatoes, alfredo sauce, mozzarella

QUATTRO FORMAGGI 13.
mozzarella, feta, provolone, gorgonzola, tomato, garlic, olive oil

BUFFALO CHICKEN 16.
sliced buffalo chicken, ranch, gorgonzola, mozzarella
EXTRA TOPPINGS 1.5
mushrooms, spinach, capers, anchovies, black olives, roasted red peppers, sausage, tomatoes, hard salami

BAMBINI
YOUR CHOICE 6.
Spaghetti with tomato sauce
Penne with butter
Fettuccine Alfredo
Cheese ravioli with tomato sauce
Cheese tortellini with tomato sauce
Chicken fingers with fries
we will do our best when omitting items from menu options
menu substitutions and additions may incur an upcharge

INSALATE
GIARDINO 10. GF
mixed lettuce, tomatoes, green peppers, onions, cucumbers, hot peppers, olives

CESARE 10.
romaine lettuce, romano cheese, croutons, Caesar dressing
anchovies upon request
LIMONE 11. GF
field greens, roma tomatoes, roasted red peppers, artichokes, pinenuts, fresh lemon juice, extra virgin olive oil, shaved parmigiano cheese

ROCCO 13. GF
prosciutto ham, salamini, fresh mozzarella, asiago cheese, mixed lettuce, tomatoes, green peppers, onions, cucumbers, hot peppers, olives

NICO 12. GF
field greens, apples, walnuts, tomatoes, onions, grilled zucchini and gorgonzola cheese

ITALIAN GREEK 12. GF
romaine lettuce, cucumbers, tomatoes, onions, giardiniera, kalamata olives and feta cheese anchovies upon request

ITEMS TO BE ADDED TO ABOVE INSALATE
breaded chicken 5. grilled chicken 5. cajun salmon 8 . jumbo shrimp 10.
\$1.00 extra for bleu cheese or gorgonzola balsamic

## PASTA

SPAGHETTI BOLOGNESE 13. hearty homemade meat sauce

CAPELLINI CON POMODORO FRESCO 13.5 angel hair pasta, roma tomatoes, garlic, olive oil, fresh basil, capers, fresh mozzarella cheese with chicken 14. with shrimp 16.

MOSTACCIOLI BROCCOLI 12. broccoli florets, chopped tomatoes, garlic olive oil, imported romano cheese, penne pasta with sausage 13.5 with chicken 14.

TORTELLINI CON PANNA 14.
cheese tortellini, cream sauce, sweet peas, prosciutto ham, imported parmigiano cheese

TORTELLINI ROSE 14.5
cheese tortellini, cream tomato sauce, mushrooms, sun-dried tomatoes, prosciutto ham

LASAGNA DI CASA 13.
layered ground beef, ricotta cheese, tomato sauce, mozzarella cheese

RAVIOLI DI CASA 13.
cheese ravioli in tomato sauce
MANICOTTI FIORENTINA 13.
spinach, ricotta cheese, tomato sauce, mozzarella
MELANZANE PARMIGIANA 14.5
lightly battered eggplant, tomato sauce, mozzarella cheese, spaghetti

FETTUCCINE ALFREDO 13
classic, creamy alfredo sauce with chicken 14. with shrimp 16.

SALSICCIA AVERNA 14.5
Italian sausage, zucchini and roasted red peppers in a cream Dijon sauce over linguine

## POLLO

POLLO GRECO 14. GF
sliced chicken breast over a bed of sauteed spinach and tomatoes, topped with feta cheese and sliced avocado

POLLO MARGHERITA 14.
chicken breast with mushrooms and sun-dried tomatoes in a marsala wine sauce with capellini

POLLO PORTOFINO 14 .
sliced chicken breast and sliced red apples in a cream sauce over penne pasta

POLLO VALDOSTANA 14.5
chicken breast topped with prosciutto ham and mozzarella served with mushrooms in a wine sauce with capellini

POLLO PARMIGIANA 14.
breaded chicken breast baked with tomato sauce and mozzarella served with spaghetti

JERK CHCKEN 13.5 GF
slow cooked quarter chicken served with sauteed spinach and garlic mashed potatoes

## VITELLA

VITELLA MARSALA 16.5
veal medallions with mushrooms in a marsala wine sauce with capellini

VITELLA PARMIGIANA 16.5
breaded veal cutlet baked with tomato sauce and mozzarella, served with spaghetti

VITELLA SALTIMBOCCA 17.5 GF
veal medallions layered with prosciutto ham and mozzarella served in a wine sauce with mixed veggies

VITELLA COGNAC 17.5
veal medallions in a cognac cream sauce with shiitake mushrooms and spinach served with capellini

## FRUTTI DI MARE

LINGUINE CON VONGOLE 15.5
fresh little neck clams, choice of red or white clam sauce

CAPELLINI CON GAMBERI 16.5
fresh jumbo shrimp, light garlic butter lemon sauce
INGUINE ALLA POSILLIPO 18.5
clams, mussels, calamari, shrimp, marinara sauce
FETTUCCINE CON GRANCHI 19.
jumbo lump crab meat, chopped roma tomatoes,
spinach, garlic cream sauce
CONTORN
FRENCH FRIES 5.
ONION RINGS 7.
GARLIC BREAD 4.
CHEESE GARLIC BREAD 5.
STEAMED BROCCOLI 8.
SPINACH IN GARLIC OLIVE OIL 8.
SIDE OF SAUSAGE 8.
GARLIC FLAT BREAD 4.
SWEET POTATO FRIES 5.5

SUBS
8" Sub Roll
ITALIANO 12.
classic Italian cold cut with ham, salami, capicolla, provolone cheese, lettuce, tomato, onions, hot peppers, mayonnaise and Italian dressing

VEGETARIANO 12.
grilled mushrooms, onions, broccoli, tomatoes, spinach, provolone cheese, choice of mayonnaise or honey mustard

POLLO PARMIGIANA 12.
breaded chicken breast, tomato sauce, mozzarella
MELANZANE PARMIGIANA 12.
lightly battered eggplant, tomato sauce, mozzarella
CARNE ALLA GRIGLIA 13
Philly steak, American cheese, grilled onions, lettuce, tomato, hot peppers, mayonnaise

ITALIAN CUBAN 12
Italian sausage with capicolla ham, provolone, pickles and Dijon mustard on a pressed sub roll

All subs are served with your choice of fries, homemade chips, side salad or side Caesar salad

## WRAPS

Tortilla shell
TACCHINO AVOCADO 12.5
sliced turkey breast, avocado, field greens, tomato, asiago cheese, bell pepper spread

BUFFALO CHICKEN 12.5
sliced buffalo chicken with gorgonzola, lettuce, tomato and ranch dressing

GAMBERI GORGONZOLA 15.5
grilled shrimp, gorgonzola cheese, roasted red peppers, spinach, tomatoes, lettuce and light mayonnaise

POLLO CESARE 12.5
sliced grilled chicken breast, romaine lettuce, tomatoes, Caesar dressing, parmigiano cheese

All wraps are served with your choice of fries, homemade chips, side salad or side Caesar salad

## CIABATTA

Italian Bread

PROSCIUTTO E MOZZARELLA 13.5
thin sliced prosciutto ham, fresh mozzarella, tomato, basil, extra virgin olive oil, oregano

POLLO CON MELANZANE 13.5
grilled chicken breast, eggplant, lettuce, feta cheese, red onions, pepper parmesan dressing

POLLO PESTO 13.5
grilled chicken breast, pesto spread, asiago, roasted red peppers, tomatoes, mixed greens

SALMON CAPRESE 14.5
cajun salmon, fresh mozzarella, tomato, basil, evoo, balsamic glaze and red bell pepper spread

POLLO AMERICANA 13.5
breaded chicken, American cheese, lettuce tomato, avocado, red onions and chipotle spread

All ciabattas are served with your choice of fries, homemade chips, side salad or side Caesar salad

These menus give you an idea as to what other event holders have selected to offer to their guests. You can order anything from our lunch menu or from our special menu items.

$$
\begin{gathered}
\text { SAMPLE } \\
\text { LUNCH } \\
\text { BANQUET } \\
\text { MENUS }
\end{gathered}
$$

Make lunch an occasion to remember! A served luncheon creates a relaxing, yet elegant event. choose your meal selections from our regular restaurant menu and our listing of additional menu enhancements.

SAMPLE SERVED LUNCHEON BANQUET MENU

APPETIZERS
SIDE SALAD
ENTREES
Guest's choice of one of the following:
POLLO GRECO
Sliced chicken breast over a bed of sauteed spinach and tomatoes, topped with feta cheese and sliced avocado

TORTELLINI CON PANNA
Cheese tortellini in a cream sauce with sweet peas and prosciutto ham
MELANZANE PARMIGIANA
Lightly battered eggplant baked in tomato sauce and topped with mozzarella cheese, served with spaghetti

ALL ENTREES ARE SERVED WITH HOMEMADE ITALIAN BREAD

DESSERTS
Guest's choice of one of the following:
Ultimate chocolate cake
SEA SALT AND CARAMEL CHEEESECAKE

BEVERAGES
Unlimited soda, coffee and teas

BUON APPETITO!

> THIS SAMPLE MENU IS \$31.00 PER PERSON, PLUS TAX AND GRATUITY
> PRICES SUBJECT TO CHANGE WITHOUT NOTICE
> ALCOHOL IS NOT INCLUDED IN THIS PRICE
> PLEASE CONACT US FOR A MORE SPECIFIC MENU TO FIT YOUR NEEDS

Lunch is ready...help yourself. Our buffet luncheon offers fine food in a casual format. The tantalizing aromas of a luncheon buffet will invite your guests to serve themselves the appetizers and entrees you have pre-selected from our regular restaurant menu or from our special offering listings. Your servers will still make sure your guests feel first class.

SAMPLE BUFFET LUNCHEON BANQUET MENU

## APPETIZERS

## NONE

ENTREES
MINI MEATBALLS
Homemade mini meatballs served in our tomato sauce
SANDWICH TRAY
Turkey Avocado Wrap, Pollo Pesto Ciabatta, Italian Cold Cut Sub
CESARE SALAD
Romaine lettuce tossed with Caesar dressing, romano cheese and croutons

## DESSERTS

Served on the buffet:
MINI CANNOLI
SLICED TIRAMISU

BEVERAGES
Unlimited soda, coffee and teas

BUON APPETITO!

THIS SAMPLE MENU IS \$28.00 PER PERSON, PLUS TAX AND GRATUITY
PRICES SUBJECT TO CHANGE WITHOUT NOTICE ALCOHOL IS NOT INCLUDED IN THIS PRICE
PLEASE CONACT US FOR A MORE SPECIFIC MENU TO FIT YOUR NEEDS

Ensure your banquet quests enjoy a memorable meal by selecting the perfect dessert and wines. Adding selections from the following items to your meal can help enhance your guests' experience. Please also inquire about our beer list and full bar.

## BANQUET MENU ENHANCEMENTS

## DESSERTS

Your selection of two or three of the following:
SEA SALT \& CARAMEL CHEESECAKE
TIRAMISU
CANNOLI
ultimate chocolate cake
GELATO
Chocolate, Vanilla or Strawberry
PROFITEROLES
Milk Chocolate Cream Puffs
CRÈME BRULEE
LEMON ITALIAN CRÈME CAKE ask about our specials we have in stock

HOUSE WINE
Served by the glass or by the bottle
Drumheller Chardonnay
Caposaldo Pinot Grigio
13Celsius Sauvignon Blanc
Reisling
Beringer White Zinfandel
Pinot Noir Merlo†
Cabernet Sauvignon
Straccali Chianti
Montepulciano D'Abruzzo
Primitivo
Josh Legacy Red Blend
Lodali Moscato D'Asti
Provence Rose
Full wine list sent upon request

