

# EVENING LARGE GROUP MENUS



## Dinner menu #1

**Appetizers:** Large platters served family style of:

calamari, gamberi al forno, scaccia con bruschetta, and Spicy Italian sausage with mixed peppers in tomato.

**Salads:** Large bowls served family style:

- 1) **MEDITERRANEAN SALAD**-Feta cheese, cucumbers, tomatoes, calamata olives, and onions tossed with oregano and extra virgin olive oil.
- 2) **INSALATA CESARE**-Romaine lettuce tossed with croutons and our homemade dressing.

**Entrees: A choice of one of the following entrees:**

- 1) **TORTELLINI ALLA PANNA**-Your choice of veal or cheese stuffed tortellini with mushrooms, in a cream, tomato sauce, or tomato cream sauce.
- 2) **RIGATONI CON MANZO** -Rigatoni noodles with braised beef short rib with onion, carrots, calamata olives and spinach in a beef infused tomato sauce
- 3) **SPAGHETTI CON POLPETTE**-Spaghetti with homemade meatballs in a fresh tomato sauce.
- 4) **FETTUCCINE ALLA CONTADINA**- Fettuccine noodles tossed with our house-made smoked chicken, fresh baby spinach and mushrooms in a rich parmesan cream sauce.
- 5) **PENNE DIAVOLO**-Penne with fresh diced tomatoes in a cayenne cream sauce with baby shrimp and grilled chicken.
- 6) **FUSSILI CON SPINACI**- Fussilli noodles tossed with spinach, mushrooms, and roast garlic in a rich tomato sauce.

A choice of coffee or tea

**\$31.00 (not including G.S.T.)**

## Dinner menu #2

**Appetizers:** Large platters served family style of:

Calamari, Gamberi Al Forno, Scaccia con bruschetta, and Spicy Italian Sausage with mixed peppers in tomato sauce .

**Salads:** Large bowls served family style:

**MEDITERRANEAN SALAD**-Feta cheese, cucumbers, tomatoes, calamata olives, and onions tossed with oregano and extra virgin olive oil.

**INSALATA CÉSARE**-Romaine lettuce tossed with croutons, parmesan cheese and our homemade Caesar dressing.

**Entrees: A choice of one of the following entrees:**

**MANZO** -A 10 oz "AAA" New York strip loin pan seared in an iron skillet. Served with potatoes and vegetables.

Or

**PAPPAREDELLE CON ARAGOSTA**- Pappardelle noodles (large ribbon pasta tossed with lobster, langoustines (baby lobster), baby spinach and mushrooms in a white wine cream sauce with shredded parmesan cheese. Served with vegetables.

Or

**POLLO TOSCANO**-Two chicken breasts pan seared with bistro shrimp, cherry tomatoes and shitake mushrooms in a lemon white wine butter sauce. Served with linguine in tomato sauce and vegetables.

Or

**FUSILLI SPINACI**-Fusilli noodles tossed with spinach, roast garlic, diced tomatoes, mushrooms, grilled chicken with a rich tomato sauce.

Or

**POLLO ALLA CREMA**-Two breast of chicken pan-fried in a rich garlic cream sauce served with pasta and vegetables.

Or

**SALMONE CON SPINACI**-A 8 oz fillet of Atlantic Salmon pan seared on a bed of sautéed baby spinach & shallots, drizzled with a tarragon infused cream sauce. Served linguine in tomato sauce and vegetables.

**Dessert:** A choice of any one of our tortes, cheesecakes, gelatos, or tiramisu.

A choice of coffee or tea

**\$49.00 (not including G.S.T.)**

# EVENING LARGE GROUP MENUS



## Dinner menu #3

**Appetizers: Choose one of the following:**

**BRUSCHETTA CON BOCCONCINI**-Fresh sliced French bread brushed with extra virgin olive oil and garlic. Then topped with fresh diced tomatoes, oregano and crushed chili peppers. Finished with slices of Bocconcini cheese and red onion then toasted.

or

**CAPELANTE CON PROSCIUTTO**-Bay scallops wrapped in San Daniele prosciutto then baked. Served on a bed of garlic sautéed spinach and onions.

or

**CALAMARI FRITTI CON PEPPERONE**-Calamari and roasted red peppers deep fried, served with an aioli mayo.

**Salads: Your choice of the following:**

**MEDITERRAN SALAD**-Feta cheese, cucumbers, tomatoes, calamata olives, and onions tossed with oregano and extra virgin olive oil.

or

**INSALATA CESARE**-Romaine lettuce tossed with croutons and our homemade dressing.

**Entrees: A choice of one of the following entrees:**

**CANNELLONI**-A mix of ground beef with fresh herbs stuffed into three large pasta tubes and baked with mozzarella cheese. Choice of cream, tomato, or tomato cream sauce.

or

**FETTUCCINE ALLA CONTADINA**- Fettuccine noodles tossed with our house-made smoked chicken, fresh baby spinach and mushrooms in a rich parmesan cream sauce.

or

**RAVIOLI CON DRAGONCELLO** -Wild mushroom and garlic stuffed ravioli in a tarragon butter sauce with asparagus pieces.

or

**PENNE AL DIAVOLO**-Penne with grilled chicken, bistro shrimp and fresh diced tomato in a cayenne cream sauce.

or

**FETTUCCINE ALL' ALFREDO CON POLLO**-Fettuccine noodles with a rich, creamy, parmesan cheese cream sauce, topped with grilled chicken breast.

or

**SPAGHETTI CON POLPETTE**-Spaghetti with four large veal housemade meatballs in a fresh herb tomato sauce.

*A choice of coffee or tea*

**\$36.00 (not including G.S.T.)**

## Dinner menu #4

**Appetizers: Choose one of the following:**

**INSALATA ARANCIA**-Mixed greens and romaine lettuce, tossed with mandarin orange slices, dried cranberries, walnuts and cucumbers in a honey Dijon dressing.

Or

**BRUSCHETTA CON BOCCONCINI**-Fresh sliced French bread brushed with extra virgin olive oil and garlic. Then topped with fresh diced tomatoes, oregano and crushed chili peppers. Finished with slices of Bocconcini cheese and red onion then toasted.

**Entrees: A choice of one of the following entrees:**

**RAVIOLI D'ASTICE**- Large lobster stuffed ravioli tossed with Langostines (baby Lobster) with mushrooms roasted red pepper pesto cream sauce.

Or

**POLLO TOSCANO**-Two chicken breasts pan seared with bistro shrimp, cherry tomatoes and shitake mushrooms in a lemon white wine butter sauce. Served with linguine in tomato sauce and vegetables.

Or

**VITELLO MARSALA**- Veal scaloppini pan seared with sliced mushrooms in a Marsala wine cream sauce. Served with Linguine in tomato sauce and vegetables.

Or

**SALMONE CON SPINACI**- A 8 oz fillet of Atlantic Salmon pan seared on a bed of sautéed baby spinach & shallots, drizzled with a tarragon infused cream sauce. Served linguine in tomato sauce and vegetables.

Or

**POLLO PARMIGIANA**- A double chicken breast lightly breaded topped with spicy capicollo ham, mozzarella, fresh basil and tomato sauce then baked. Served with cream penne and vegetables.

**Dessert:** A choice of any one of our tortes, cheesecakes, gelatos, or tiramisu.

*A choice of coffee or tea*

**\$44.00 (not including G.S.T.)**

# EVENING LARGE GROUP MENUS



## Dinner menu #5

### Appetizers: Choose one of the following:

1) **BRUSCHETTA CON BOCCONCINI**-Fresh sliced French bread brushed with extra virgin olive oil and garlic. Then topped with fresh diced tomatoes, oregano and crushed chili peppers. Finished with slices of Bocconcini cheese and red onion then toasted.

Or

2) **CAPESANTE CON PROSCIUTTO**-Bay scallops wrapped in San Daniele prosciutto then baked. Served on a bed of garlic sautéed spinach and onions.

Or

3) **CALAMARI FRITTI CON PEPPERONE**-Calamari and roasted red peppers deep fried, served with an aioli mayo.

### Salads: Your choice of the following:

1) **MEDITERRANEAN SALAD**-Feta cheese, cucumbers, tomatoes, calamata olives, and onions tossed with oregano and extra virgin olive oil.

Or

2) **INSALATA CESARE**-Romaine lettuce tossed with croutons and our homemade dressing.

### Entrees: A choice of one of the following entrees:

**PAPPARDELLE CON ARAGOSTA**- Pappardelle noodles (large ribbon pasta) tossed with lobster, langoustines (baby lobster), baby spinach and mushrooms in a white wine cream sauce with shredded parmesan cheese. Served with vegetables.

Or

**MANZO** -A 10 oz "AAA" New York strip loin pan seared in an iron skillet. Served with potatoes and vegetables.

Or

**LOMBO DI MAIALE** Pork tenderloin medallions rolled in cracked black pepper, with a Marsala garlic sauce. Served with potatoes and vegetables.

Or

**SALMONE CON SPINACI**-A 8 oz fillet of Atlantic Salmon pan seared on a bed of sautéed baby spinach & shallots, drizzled with a tarragon infused cream sauce. Served linguine in tomato sauce and vegetables.

Or

**VITELLO LIMONE**- Veal scaloppini pan seared with sliced mushrooms in a lemon butter sauce. Served with linguine in tomato sauce and vegetables.

**DESSERT: A choice of any one of our tortes, cheesecakes, gelatos, or tiramisu.**

A choice of coffee or tea

**\$52.00 (not including G.S.T.)**

These five dinner menus and four lunch menus are just a sample of what we are able to do. We can customize a menu to your group's specific needs and requirements.

We have a semi-private area within our restaurant that is capable of holding a large group of 34 people in one large table.. Anything larger will require multiple tables. The restaurant as a whole can accommodate a groups as large as 145.

Another option available is to book our lounge next door which can hold a group of up to 100. Anyone of these large party menus is available or your group can switch to a buffet option which can be customized to meet your groups specific needs, whether it be a full sit down dinner or just a selection of finger food and appetizers.

We have a very extensive wine list of approximately 90 wines and a fully stocked bar, which can further enhance your parties dining choices.

If you need more information or are looking to make your booking, please call us at (780)435-3888 and we will be glad to help you.



# LUNCH LARGE GROUP MENUS



## Lunch menu #1

**Salads: Choose one of the following:**

- 1) **MEDITERRANEAN SALAD**-Feta cheese, cucumbers, tomatoes, calamata olives, and onions tossed with oregano and extra virgin olive oil.  
Or
- 2) **INSALATA CESARE**-Romaine lettuce tossed with croutons and our homemade dressing.  
Or
- 3) **INSALATA ARANCIA**- Mixed greens and romaine lettuce, tossed with mandarin orange slices, dried cranberries, walnuts and cucumbers in a honey Dijon dressing.

**Entrees: A choice of one of the following entrees:**

- 1) **CANNELLONI**-A mixture of ground beef with fresh herbs stuffed into three large pasta tubes and baked with mozzarella cheese. Choice of cream, tomato, or tomato cream sauce.  
Or
- 2) **FETTUCCINE ALLA CONTADINA**- Fettuccine noodles tossed with our house-made smoked chicken, fresh baby spinach and mushrooms in a rich parmesan cream sauce.  
Or
- 3) **BISON BURGER**- 8oz housemade bison burger topped with a three slices of cheese: cheddar, mozzarella and provolone, lettuce, tomato, Italian onion, and roasted red pepper mayo. Served on fresh baked bun with fries.  
Or
- 4) **PENNE AL DIAVOLO**-Penne with grilled chicken, bistro shrimp and fresh diced tomato in a cayenne cream sauce.  
Or
- 5) **FETTUCCINE ALL' ALFREDO CON POLLO**-Fettuccine noodles with a rich, creamy, parmesan cheese cream sauce.  
Or
- 6) **SPAGHETTI CON POLPETTE**-Spaghetti with four large veal housemade meatballs in a fresh herb tomato sauce.  
Or
- 7) **PANINO CON POLLO É PROSCIUTTO**- Grilled chicken topped with prosciutto ham, mixed greens, and a roasted red pepper mayo. Served on your choice of French or Focaccia bread and served with your choice of side.

A choice of coffee or tea  
\$22.00 (not including G.S.T.)

## Lunch menu #2

**Appetizers: Choose one of the following:**

- CALAMARI FRITTI CON PEPPERONE**-Calamari and roasted red peppers served with an aioli mayo.  
Or
- BRUSCHETTA CON BOCCONCINI**-Fresh sliced French bread brushed with extra virgin olive oil and garlic. Then topped with fresh diced tomatoes, oregano and crushed chili peppers. Finished with slices of Bocconcini cheese and red onion then toasted.  
Or
- GAMBERI DIAVOLO**- Jumbo tiger shrimp in a cayenne butter sauce with a garnish of mixed greens in a balsamic vinaigrette.

**Entrees: A choice of one of the following entrees:**

- RAVIOLI D'ASTICE CON LANGOUSTINES** -Large lobster stuffed ravioli tossed with Langoustines ("baby lobster"), in roasted red pepper cream sauce with fresh basil.  
Or
- POLLO TOSCANO**-A chicken breast pan seared with bistro shrimp, cherry tomatoes and shitake mushrooms in a lemon white wine butter sauce. Served with linguine in tomato sauce and vegetables.  
Or
- VITELLO MARSALA**- Veal scaloppini pan seared with sliced mushrooms in a Marsala wine cream sauce. Served with Linguine in tomato sauce and vegetables.  
Or
- SALMONE CON SPINACI**- A 6 oz fillet of Atlantic Salmon pan seared on a bed of sautéed baby spinach & shallots, drizzled with a tarragon infused cream sauce. Served linguine in tomato sauce and vegetables.  
Or
- POLLO PARMIGIANA**- A double chicken breast lightly breaded topped with spicy capicollo ham, mozzarella, fresh basil and tomato sauce then baked. Served with cream penne and vegetables.  
Or
- MANZO**-A 6 oz "AAA" New York striploin pan seared in an iron skillet. Served with potatoes and vegetables.

A choice of coffee or tea  
\$32.00 (not including G.S.T.)

# LUNCH LARGE GROUP MENUS



## Lunch menu #3

**Salads: Choose one of the following:**

- 1) **MEDITERRANEAN SALAD**-Feta cheese, cucumbers, tomatoes, calamata olives, and onions tossed with oregano and extra virgin olive oil.  
Or
- 2) **INSALATA CESARE**-Romaine lettuce tossed with croutons and our homemade dressing.  
Or
- 3) **INSALATA ARANCIA**- Mixed greens and romaine lettuce, tossed with mandarin orange slices, dried cranberries, walnuts and cucumbers in a honey Dijon dressing.

**Appetizers: Choose one of the following:**

- CALAMARI FRITTI**- Deep fried calamari with Spanish onion, lemon, and dip.  
Or
- BRUSCHETTA CON BOCCONCINI**-Fresh sliced French bread brushed with extra virgin olive oil and garlic. Then topped with fresh diced tomatoes, oregano and crushed chili peppers. Finished with slices of Bocconcini cheese and red onion then toasted.  
Or
- GAMBERI DIAVOLO**- Jumbo tiger shrimp in a cayenne butter sauce with a garnish of mixed greens in a balsamic vinaigrette.

**Entrees: A choice of one of the following entrees:**

- 1) **CANNELLONI**-A mixture of ground beef with fresh herbs stuffed into three large pasta tubes and baked with mozzarella cheese. Choice of cream, tomato, or tomato cream sauce.  
Or
- 2) **FETTUCCINE ALLA CONTADINA**- Fettuccine noodles tossed with our house-made smoked chicken, fresh baby spinach and mushrooms in a rich parmesan cream sauce.  
Or
- 3) **BISON BURGER**- 8oz house made bison burger topped with a three slices of cheese: cheddar, mozzarella and provolone, lettuce, tomato, Italian onion, and roasted red pepper mayo. Served on fresh baked bun with fries.  
Or
- 4) **PENNE AL DIAVOLO**-Penne with grilled chicken, bistro shrimp and fresh diced tomato in a cayenne cream sauce.  
Or
- 5) **FETTUCCINE ALL' ALFREDO CON POLLO**-Fettuccine noodles with a rich, creamy, parmesan cheese cream sauce.  
Or
- 6) **SPAGHETTI CON POLPETTE**-Spaghetti with four large veal housemade meatballs in a fresh herb tomato sauce.  
Or
- 7) **PANINO CON POLLO É PROSCIUTTO**- Grilled chicken topped with prosciutto ham, mixed greens, and a roasted red pepper mayo. Served on your choice of French or Focaccia bread and served with your choice of side.

A choice of coffee or tea  
**\$32.00 (not including G.S.T.)**

## Lunch menu #4

**Appetizers: Large platters served family style of:**

calamari, gamberi al forno, scaccia, and Spicy Italian sausage with mixed peppers in tomato.

**Salads: Large bowls served family style:**

**Mediterranean Salad**-Feta cheese, cucumbers, tomatoes, calamata olives, and onions tossed with oregano and extra virgin olive oil.

**Insalata Cesare**-Romaine lettuce tossed with croutons and our homemade dressing.

**Entrees: A choice of one of the following entrees:**

- RAVIOLI D'ASTICE CON LANGOUSTINES**-Large lobster stuffed ravioli tossed with Langoustines ("baby lobster"), in roasted red pepper cream sauce with fresh basil.  
Or
- POLLO TOSCANO**-A chicken breast pan seared with bistro shrimp, cherry tomatoes and shitake mushrooms in a lemon white wine butter sauce. Served with linguine in tomato sauce and vegetables.  
Or
- VITELLO MARSALA**- Veal scaloppini pan seared with sliced mushrooms in a Marsala wine cream sauce. Served with Linguine in tomato sauce and vegetables.  
Or
- SALMONE CON SPINACI**- A 6 oz fillet of Atlantic Salmon pan seared on a bed of sautéed baby spinach & shallots, drizzled with a tarragon infused cream sauce. Served linguine in tomato sauce and vegetables.  
Or
- POLLO PARMIGIANA**- A double chicken breast lightly breaded topped with spicy capicollo ham, mozzarella, fresh basil and tomato sauce then baked. Served with cream penne and vegetables.  
Or
- MANZO**-A 6 oz "AAA" New York strip loin pan seared in an iron skillet. Served with potatoes and vegetables.

**A choice of coffee or tea**

**\$33.00 (not including G.S.T.)**