

97 South Main Street • Newtown, CT • (203) 426-0805

In House Party Menu

Appetizers: (family style) Choice of Three \$6 per person

Garlic Bread, Bruschetta, Meatballs, Zucchini Fritters, Cheese Pizzette, Fried Calamari, Angus Beef Bites, Balsamic Calamari, Baked Stuffed Mushrooms, Arancini (Risotto Balls)

Buffet: \$25.95 per person

Artisan bread and butter, mista or Caesar salad
Choice of one: Chicken Francese, Parmigiana, Piccata, Marsala or Cacciatore
Choice of one: Penne Marinara, Bolognese or Vodka sauce,
Haricot verts (French green beans)

Silver Menu: Choice of Three Entrees \$29.95 per person

Lasagna Bolognese, Cheese Ravioli, Meat Ravioli, Short Rib Ravioli, Seafood Ravioli,
Cavatelli Sal e Pepe (pesto white wine sauce with chicken, asparagus, Sun-dried tomatoes),
Baked Rigatoni Pink Vodka Sauce with sausage, Cavatelli Bolognese,
Eggplant Parmigiana, Parmesan encrusted Tilapia, 6oz bone-in pork chop (Balsamic glaze with hot and sweet peppers), Chicken Marsala, Piccata, Francese or Parmigiana, Flat Iron Steak with Port wine demi-glace

Gold Menu: Choice of Three Entrees \$35.95 per person

Linguini Pescatore (spicy tomato sauce with shrimp, clams, scallops and calamari),
Capellini in a lemon champagne cream sauce with shrimp,
Beef Stroganoff over house-made pappardelle, Chicken Scarpariello (sausage, hot and sweet peppers),
Veal Marsala, Piccata, Francese or Parmigiana
Pistachio encrusted Salmon with Balsamic glaze
Black Angus New York Strip Steak or Filet Mignon with Port wine demi-glace

All menus include Artisan bread, garlic and oil dip, mista salad, Mashed potatoes and green beans where appropriate, soft drinks, coffee or tea

Desserts: Choice of Three \$6.00 per person

Pecan Bourbon Bread pudding, Lava Cake, Tiramisutini, Drunken Cherry Parfait, Crème Brulee,
Gelato or Sorbetto
Supply your own cake \$2.00 per person plate charge

Beverages:

Running Tab or Cash Bar

Terms

Tax and 20% Gratuity not included, \$ 100.00 deposit required to hold the date, kids menu available