

# NAPLES MENU \$80 MINIMUM 25 PEOPLE 3 HOURS MAX

## ANTIPASTO (CHOOSE THREE)

Baked Clams  
Salumi Board  
Stuffed Mushrooms

Calamari Fritti  
Sausage & Broccoli  
Rabe Spring Roll

Pizza (Choose Two)  
Grilled Octopus  
Burrata Over Arugula  
Cherry Tomato In Balsamic Dressing

## SALAD (CHOOSE ONE)

Classic Ceasar  
Served in a cheese basket

House Salad  
Tomato, cucumber, red onion, black olives with dressing of choice

Cena Fruit Salad  
Mixed greens, strawberries, mandarin orange, caramelized walnuts, port wine pears & gorgonzola cheese in raspberry dressing

## PASTA (CHOOSE ONE)

Penne Alla Vodka

Pappardelle  
With mushrooms and asparagus

Orecchiette  
With sausage and broccoli rabe in garlic & oil

## ENTREES (CHOOSE TWO)

All Entrees accompanied with sides chosen at the time of menu planning

Chicken  
Francese, marsala, parmigiana  
Eggplant parmigiana  
Mozzarella and tomato sauce

Shrimp  
Fra diavalo, scampi  
Salmon or filet of sole  
Scampi, oreganata

Skirt Steak  
Caramelized onions and mashed potatoes

**\*\*Steak, Filet or Chop available for additional charge\*\***

## DESSERT

Fresh Fruit and Zeppole  
Mini Assorted Pastries \$3.00 Additional per person

## BEVERAGES

Soft Drinks

Fresh Brewed Coffee  
Cappucino & Espresso \$3.00 additional per person

Assorted Tea

## BAR OPTIONS

Silver Open Bar \$30.00 per person  
House Red & White Wine, Imported & Domestic Bottled Beer, Prosecco

Gold Open Bar \$ 40.00 per person  
Well Liquors, Cocktails, House Wine, Imported & Domestic bottled beer

Platinum Bar Option: \$45.00 per person  
Premium Top Shelf Liquors, Cocktails, House White and Red Wine, Imported & Domestic bottled beer, soft drinks, Aqua Panna & San Pellegrino  
**\*\* Shots excluded\*\***

Menu prices above do not include tax & service charges (8.625% and 20% service charge) NO SUBSTITUTIONS