## NAPLES MENU \$70

## **ANTIPASTO** {choose three}

BAKED CLAMS SALUMI BOARD CALAMARI FRITTI

PIZZA (Choose two)

se two) GRILLED OCTOPUS BURRATA OVER ARUGULA

SALUMI BOARD STUFFED MUSHROOMS SAUSAGE & BROCCOLI RABE SPRING ROLL

Cherry Tomato in Balsamic Dressing

**SALAD** {choose one}

**CLASSIC CEASAR** 

**HOUSE SALAD** 

CENA FRUIT SALAD

Served in cheese basket

tomato, cucumber, red onion, black olives with dressing of choice 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 RIGATONI POMODORO

**ENTREES** {choose three}

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

CHICKEN Francese, Marsala, EGGPLANT PARMIGIANA

mozzarella and tomato sauce

SALMON or FILET of SOLE Scampi, Oreganata

Parmigiana, Piccata

SHRIMP

Fra Diavalo, Scampi,

VEAL Milanese, Piccata, Paillard,

Parmigiano, Marsala

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

DESSERT

FRESH FRUIT

Mini Assorted Pastries \$3.00 Additional per person

**BEVERAGES** 

SOFT DRINKS, FRESH BREWED COFFEE

Cappucino\$3.00 additional per person Espresso \$2.00 additional per person

**Silver Open Bar** \$20.00 per person

House Red & White Wine, Imported & Domestic Bottled Beer, Prosecco

**Gold open bar** \$ 32.00 per person

Well Liquors, Cocktails, House Wine, Imported & domestic bottled beer

**Platinum Bar Option:** \$38.00 per person

Well Liquors, Cocktails, House Wine, Imported & domestic bottled beer, shots, top shelf liquor whisky, bourbon, scotch, top premium tequila,
Panna & San Pellegrino

Aqua

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