

**- \$65 Per Person -**

**Appetizers** - served family style

**Hot Antipasto**

- Baked clams
- Eggplant rollatini
- Calamari fritti

**Cold Anitpasto**

- Fresh mozzarella
- Hard provolone
- Roasted peppers
- Grilled Asparagus
- Prosciutto
- Roasted mushrooms

**Pasta** - served individually; choose one

- Rigatoni Marinara
- Penne alla vodka
- Manicotti al forno

- or -

**Soup** - served individually; choose one

- Minestrone
- Pasta Fagioli

**Entrees** - served individually; guests choose one

- Chicken Marsala
- Veal Sorrentino
- Eggplant Parmigiana
- Shrimp Scampi
- Seabass Francaise

\*Includes unlimited house wine - red and white  
 \*Includes soft drinks, coffee, tea  
 \*Add \$5 per person for dessert (cheesecake, chocolate cake, tiramisu, zabaglione or occasion cake.)

Party must be 10 or more guests for menu plan.  
 Parties less than 20 guests will be charged \$200 for private room.

25% non-refundable deposit is required  
 Add 6% PA state tax and 20% service charge.

**- \$80 Per Person -**

**Appetizers** - served family style

**Hot Antipasto**

- Baked clams
- Eggplant rollatini
- Calamari fritti

**Cold Anitpasto**

- Fresh mozzarella
- Hard provolone
- Roasted peppers
- Grilled Asparagus
- Prosciutto
- Roasted mushrooms

**Pasta** - served individually; choose one

- Rigatoni Marinara
- Penne alla vodka
- Manicotti al forno

- or -

**Soup** - served individually; choose one

- Minestrone
- Pasta Fagioli

**Entrees** - served individually; guests choose one

- Chicken Marsala
- Veal Sorrentino
- Eggplant Parmigiana
- Shrimp Scampi
- Seabass Francaise
- Salmon Arrosto
- N.Y. Strip Steak
- Veal Porterhouse Chop

\*Includes unlimited house wine - red and white  
 \*Includes soft drinks, coffee, tea  
 \*Add \$5 per person for dessert (cheesecake, chocolate cake, tiramisu, zabaglione or occasion cake.)

Party must be 10 or more guests for menu plan.

Parties less than 20 guests will be charged \$200 for private room.

25% non-refundable deposit is required

Add 6% PA state tax and 20% service charge.





Menu  
- Plans -

570.586.5517

## Buffet

- \$25 Per Person -

### Cold Antipasto

- Grilled asparagus
- Roasted mushroom
- Fresh mozzarella
- Roasted peppers
- Italian meat & cheese salad

### Hot Appetizers - Pick 2

- Baked Clams
- Stuffed Mushrooms
- Clams Casino
- Calamari Fritti
- Zuppa di clams
- Eggplant Rollatini
- Mozzarella Inpanato

### Salad - Pick 1

- Tre Colori
- Caesar
- Insalata DiCasa

### Sides - Pick 2

- Meatballs
- Calabrese Potatoes
- Broccoli rape
- Spinach
- Swiss Chard
- Potato Croquette
- Rice Milanese

### Pasta - Pick 2

- Manicotti
- Lasagna
- Rigatoni pollo & spinaci
- Orrecheitte with broccoli rabe and spinach
- Pappardelle with veal ragu
- Linguine Puttanesca
- Linguine with clam sauce
- Penne Vodka
- Baked Ziti
- Mushroom Ravioli

### Entrees - Pick 2

- Chicken Francaise
- Chicken Marsala
- Chicken Parmigiana
- Chicken Calabrese
- Veal Marsala
- Veal Picatta
- Veal Sorrentina
- Eggplant Parmigiana
- Eggplant Rollantini
- Salmon Arrosto
- Shrimp Scampi
- Sausage & Peppers
- Italian Roasted Chicken (on or off bone)

\*Includes soft drinks, coffee, tea  
\*Add \$5 per person for each additional item  
\*Add \$5 per person for dessert table (cheesecake, chocolate cake, tiramisu, zabaglione and assorted platters.)

Party must be 10 or more guests for menu plan.

25% non-refundable deposit is required

Add 6% PA state tax and 20% service.

\*Excludes Friday and Saturday evening.

- \$45 Per Person -

### Appetizers - served family style

### Hot Antipasto

- Baked clams
- Calamari Fritti
- Eggplant rollatini

### Pasta - served individually; choose one

- Rigatoni marinara
- Penne alla vodka

### Entrees - served individually; guests choose one

- Veal Sorrentino
- Chicken Francaise
- Eggplant Parmigiana
- Shrimp Scampi

\*Includes soft drinks, coffee, tea  
\*Add \$5 per person for dessert (cheesecake, chocolate cake, tiramisu, zabaglione or occasion cake.)

Party must be 10 or more guests for menu plan.

Parties less than 20 guests will be charged \$200 for private room.

25% non-refundable deposit is required

Add 6% PA state tax and 20% service charge.

- \$55 Per Person -

### Appetizers - served family style

### Hot Antipasto

- Baked clams
- Eggplant rollatini
- Calamari fritti

### Cold Antipasto

- Fresh mozzarella and tomato

### Pasta - served individually; choose one

- Rigatoni marinara
- Penne alla vodka
- Manicotti al forno

### Entrees - served individually; guests choose one

- Veal Sorrentino
- Chicken Francaise
- Eggplant Parmigiana
- Shrimp Scampi
- Salmon Arrosto

\*Includes soft drinks, coffee, tea  
\*Add \$5 per person for dessert (cheesecake, chocolate cake, tiramisu, zabaglione or occasion cake.)

Party must be 10 or more guests for menu plan.

Parties less than 20 guests will be charged \$200 for private room.

25% non-refundable deposit is required

Add 6% PA state tax and 20% service.