# Classic Italian - \$46.00 per person

### Antipasti (Choose Two)

Calamari alla Griglia - Grilled Calamari, Balsamic Lemon Sauce

Calamari Fritti - Crispy Calamari With Tomato Sauce

Vedure Alla Griglia - Grilled Vegetables With Balsamic Dressing

Bruschetta - Crispy Slices of Old World Bread With Olive Oil , Tomato, Mozzarella Cheese and Basil

Salsiccia Alla Calabrese

Grilled Italian Sausage, Yellow & Red Peppers, Potatoes, Onions Porcini Mushrooms, Garlic, Olive Oil

Portabella Mushroom Ravioli

Square Pockets of Pasta Filled with Portabella Mushrooms and Ricotta Cheese, Homemade White Sauce

### Insalate (Choose two)

Insalata Mista - Mixed field greens, tomatoes, onions, cucumbers, walnuts, Kalamata Olives, Balsamic Vinaigrette

Insalata Caprese - Homemade Buffalo Mozzarella Cheese, Tomatoes, Basil and Olive Oil

Insalata Mediterranea - Mixed Lettuce, Feta Cheese, Kalamata Olives, Radicchio, Oil and Vinegar

Insalata Di Alessandra -Pea Pod, Baby Spinach, Tomatoes, Cucumbers, Almonds, Oil, Lemon Juice

## Pasta (Choose One)

Rigatoni Primavera

Rigatoni Pasta , Assorted Vegetables, Garlic, or Plum Tomato Sauce

Rotini Santa Lucia

Corkscrew Shaped Pasta Sauteed in Red Wine, Onions, Mushrooms, Italian Sausge, Tomato Cream Sauce

Gnocchi Pomodoro

Potato Dumplings With Tomato Sauce

Linguini Mare & Monti

Linguini With Seafood, Plum Tomatoes, Garlic Sauce

Homemade Lasagna

Wide Pasta Noodles, Ground Meat and Ricotta Cheese

Penne Arrabiata (spicy)

Pecorino Cheese, Olives, Basil, Spicy Tomato Sauce

### Secondi (Choose Two)

Pollo Vesuvio

Half Roasted Chicken or Chicken Breast, Green Peas, Rosemary, Vesuvio Potatoes, Garlic Wine Sauce

Pollo Parmagiana

Breaded Chicken Breast, Mozzarella Cheese, Tomato Sauce

Eggplant Parmagiana

Breaded Eggplant Baked With Parmagiano & Provolone Cheese, Tomato Sauce

Vitello Marsala

Sauteed Veal Medallions, Vesuvio Potatoes, Green Peas, Rosemary, Garlic Wine Sauce

Veal Chops \*

Lamb Chops\*

Sliced N. Y. Strip Vesuvio\*

\*\$8.00/person extra charge

## Side Dishes (vegetable) \$5.00/person

Sauteed Spinach, Broccoli, Vesuvio Potatoes, Grilled Assorted Vegetables

#### Dessert (Choose One)

Tiramisu, Cheesecake Torta, Cannoli, Chocolate Mousse Cake

# Hors d' Oeuvres

# **Buffet Platters and Trays**

### Cold

Fresh Vegetables Crudites with Ranch Dip - \$2.50/pp Vedure Alla Griglia - \$2.50/pp Antipasto Freddo - \$3.50/pp Cheese Plate - \$3.50/pp

# **Hot Chaffing Dish**

Salsiccia Alla Calabrese - \$3.50/pp Calamari Alla Grglia or Fritti with Marinara Sauce - \$5.50/pp Portabella Alla Griglia - \$2.50/pp Grigliata Di Pesce Misto - \$6.50/pp Ravioli Stuffed with Portabella Mushroom - \$3.25/pp Ravioli Stuffed with Meat or Cheese - \$3.00/pp Stuzzichino Alla Carducci - \$2.50/pp

## **Butler Style**

(price per dozen or per pizza) (two dozens or two pizzas minimum order per item)

#### Cold

Bruschette - \$16.00 Canape with Tomato & Fresh Mozzarella - \$18.00 Melon Wrapped with Proscuitto - \$22.00 Asparagus Wrapped with Proscuitto/Gratinato - \$24.00 Jumbo Shrimp Cocktail - \$30.00 Insalata Mista - \$18.00 Insalata Del Campo - \$20.00

### Hot

Salsiccia Alla Calabrese - \$20.00 Pizza Roma - \$12.00 Pizza Calabrese - \$14.00 Pizza Bianca - \$12.00 Pizza Quatro Stagioni - \$14.00 Pizza Vegeteriana - \$14.00 Panzerotti - \$10.00 Baby Back Ribs (half slab) - \$8.50 Pollo Parmagiana - \$24.00

# **Beverage Menu**

### **Host Bar**

Mixed Drinks - \$6.00
Call Drinks - \$7.00
Premium Drinks - \$8.50
Super Premium Drinks - \$10.00
Domestic Beer - \$3.50
Imported Beer - \$4.50
Bottled Water (sparkling or still) - \$5.50

Soda - \$2.00

Tea or Coffee - \$3.00

# Via Carducci Premium Bar Package

1 Hour Open Bar \$18.00 per person

2 Hour Open Bar \$23.00 per person

3 Hour Open Bar \$27.00 per person

4 Hour Open Bar \$31.00 per person

# Beer, Wine & Soft Drinks Bar Package

1 Hour Open Bar \$15.00 per person

2 Hour Open Bar \$20.00 per person

3 Hour Open Bar \$24.00 per person

4 Hour Open Bar \$28.00 per person

#### **Cordial Cart**

Enjoy A Selection Of Premium Liquors and Cordials

1 Hour \$18.00 per person

2 Hour \$22.00 per person

Complete Wine List is Available Upon Request

\$100.00 is Bartender Fee for Cash Bars

Prices are subject to 20% Gratuity Charge and Applicable Sales Tax

# **Fees and Services**

## **Pricing**

all food and beverage prices are subject to change without notice. Certain items will be priced at the current market price the day they are purchased.

# Guarantee

"A final confirmation or ""guarantee"" of your anticipated number of guests is required by noon, (5)"

business days before the scheduled event. The guarantee may not be reduced. There is \$500.00 fee charge for groups of less than 25 people.

# Cancellations

Your advance deposit will not be refunded in the event you cancel your party with us.

### Water

San Pellegrino sparkling water and/or Panna still water price upon consumption 5.50/bottle "Coffee, Espresso, Cappuccino & Tea - price upon consumption 3.00 each"

#### Wine Selection

Our Wine Director would be more than happy to meet with you and assist you in selecting the "perfect liquor, wines and or champagnes from our list"

## Bartender

"Should you require a bartender, a fee is \$100.00 for an event"

# **Coat Check**

"Our coat check is complimentary, and we are not responsible for lost or stolen items."

### **Flowers**

"You may use your own florist and have your arrangements delivered, or you may allocate a" specific amount to be used towards your floral display, which will be made by our florist." The number of centerpieces/bouquets requested will determine the price. Minimum allocation is \$75.00

# **Parking**

Valet parking is available - \$8.00

# **Additional Services**

Our event planners are more than happy to assist you in all aspects of planning your event. "Recommendations for music, audio-visual equipment, linens or anything else you may require" are available upon request.