



Authentic Trattoria

Galileo

(Available During Lunch Hours Only)

Insalata

Insalata Mista

*Mixed Greens Tossed in a Homemade Honey Balsamic Vinaigrette
Topped with Shaved Dry Ricotta*

Secondi Piatti

(Choice of)

Focaccia Vegetali alla Griglia

*Grilled Zucchini, Eggplant, Roasted Bell Peppers, Fresh Mozzarella Cheese
and Pesto Served on Freshly Baked Focaccia Bread*

Bistecchina Sandwich

*Grilled N Y Steak with Sautéed Spinach, Mustard and Homemade Aioli Served
on Grilled Ciabatta Bread*

Penne alla Vodka

Penne Pasta Tossed in a Creamy Tomato Vodka Sauce with Imported Prosciutto

Pollo alla Griglia

Marinated and Grilled Chicken Breast Served with Grilled Vegetables

Dessert

Assorted Cookies

\$24.75 per Person (Plus Tax and Tip)

Drinks Included: Regular Coffee, Iced Tea, and Soda



Bellini

Insalata

Caprese Salad

*Fresh Mozzarella Layered with Sliced Tomato and Crisp Basil,
Drizzled with Extra Virgin Olive Oil*

Secondi Piatti

(Choice of)

Cannelloni

*Homemade Pasta Rolled with Ricotta Cheese, Roasted Chicken and Beef
and Mozzarella Cheese in a Light Tomato Cream Sauce*

Paccheri Bolognese

Imported Rigatoni Pasta Tossed in a Hearty Beef Ragout

Chicken Marsala

*Sautéed Chicken Medallions Topped with Marsala Wine Sauce and Button Mushrooms
and Served with Potatoes and Grilled Vegetables*

Dolci

(Choice of)

Coppa

Chocolate or Vanilla Gelato

Cannoli

Crispy Italian Pastry Shell with a Sweet and Creamy Ricotta Filling

\$38.75 per Person (Plus Tax and Tip)

Drinks Included: Regular Coffee, Iced Tea, and Soda



La Famiglia (Family Style)

First Course - Antipasto Misto

Assorted and Imported Cured Meats, Olives, and Marinated Vegetables

Second Course - Petit Salad (Everyone)

*Insalata Mista - Mixed Greens Tossed in a Homemade Honey Balsamic Vinaigrette
Topped with Shaved Dry Ricotta Cheese*

Third Course

Penne alla Vodka

Prosciutto Sautéed with Vodka Sauce in a Creamy Tomato Sauce

Lasagna

*Fresh Pasta Layered with House Made Bolognese Sauce,
Ricotta and Parmesan Cheeses. Then Topped with Mozzarella and
House Made Zesty Marinara Sauce*

Choice of (Pick one)

Misto Carne Grigliata

*Assortment of Marinated and Grilled Chicken,
Grilled Sausages and Sirloin Steak*

Chicken Marsala

*Sautéed Chicken Medallions Topped with Marsala
Wine Sauce and Button Mushrooms*

Salmon al Limone

Marinated and Grilled to Perfection, Topped with Lemon Butter Sauce

Third Course Served with Grilled Vegetables and Roasted Potatoes

Dessert

Platters with 4 of our Specialties Deserts

\$53.75 per Person (Plus Tax and Tip)

Drinks Included: Regular Coffee, Iced Tea, and Soda



Ghiberti

Insalata

Mele e Noci

Baby Field Greens Tossed with Toasted Walnuts and Gorgonzola Cheese Lightly Dressed in a Champagne Vinaigrette and Topped with Crisp Apple Slices

Secondi Piatti

(Choice of)

Veal Piccata

Sautéed with Capers, Lemon Butter Sauce, served with Roasted Potato and Grilled Vegetables

Lasagna

Fresh Pasta Sheets Layered with Homemade Bolognese Sauce, Ricotta and Parmesan Cheeses, Topped with Mozzarella and Homemade Zesty Marinara Sauce

Stuffed Rigatoni

Stuffed Cheese Rigatoni Tossed with Diced Shrimps, Onions, Basil, Mushrooms and Brandy Cream Tomato Sauce

Pollo Cacciatore

Chicken Tossed with Onions, Bell Peppers, Fresh Herbs, and a Touch of Tomato Sauce Served with Potatoes

Dolci (Choice of)

Vanilla or Chocolate Gelato

\$59.75 per Person (Plus Tax and Tip)

Drinks Included: Regular Coffee, Iced Tea, and Sod



Authentic Trattoria

Donatello

Antipasti

Bruschetta

*Grilled Artisan Bread Topped with a Delicious Blend of Marinated
Diced Tomatoes, Chopped Garlic and Fresh Basil*

Insalata (Choice of)

Spinaci

*Fresh Spinach, Toasted Walnuts, Artichoke Hearts and Sliced Button Mushrooms
Tossed in a Homemade Honey Mustard Dressing*

Caesar Salad

*Hearts of Romaine tossed in our Homemade Caesar Dressing with
Parmesan Cheese and Seasoned Croutons*

Secondi Piatti (Choice of)

Cheese Ravioli

Pasta Filled with Ricotta and Fresh Herbs Served Over a Bed of Homemade Marinara

Roasted Meat Cannelloni

*Homemade Pasta Rolled with Ricotta Cheese, Roasted Veal, Ground Beef, Chicken
and Mozzarella Cheese in a Light Tomato Cream Sauce*

Beef Origanato

*Thin Sliced Sirloin Steak & Plenty of Herbs, Garlic & Touch of Demi-Glace
Served with Potatoes and Vegetables*

Chicken Marsala

*Sautéed Chicken Medallions Topped with Marsala Wine Sauce and Button Mushrooms
Served with Grilled Vegetables and Potatoes*

Dolci (Choice of)

Tiramisu - Espresso Soaked Lady Fingers Wrapped in Sweet Italian Mousse

*Zabaglione - Rich Custard Made with Egg Yolk, Sugar and Whipped Cream Topped with a Layer of
Strawberry*

\$69.75 per Person (Plus Tax and Tip)

Drinks Included: Regular Coffee, Iced Tea, and Soda



Leonardo Da Vinci

Antipasti

Antipasto Misto

*An Assortment of Cured Meats and Cheeses with Olives, Pepperoncini,
and Stuffed Marinated Peppers*

Insalata (Choice of)

Chopped Salad

*Diced Chicken, Salami, Italian Cheeses, Tomatoes, Garbanzo Beans, Mushrooms, Red Onions, and Romaine
Lettuce All Tossed in our Homemade Caesar Dressing*

Caprese Salad

*Fresh Mozzarella Layered with Sliced Tomato and Fresh Basil, Drizzled with
Extra Virgin Olive Oil*

Secondi Piatti (Choice of)

Chicken Piccata

*Sautéed Chicken with Lemon Caper Sauce Served with
Fresh Vegetables and Potatoes*

Paccheri Pasta with Salmon

*Sautéed Pasta with Diced Salmon, Roasted Tomatoes,
White Wine, and Light Cream Sauce*

Filet Mignon

*Peppercorn Crusted Tenderloin with Peppercorn Sauce served with
Potatoes and Sautéed Spinach*

Costine D'Agnello

Marinated and Grilled Lamb Chops Served with Roasted Potatoes and Grilled Vegetables

Dolci (Choice of)

Profiteroles

Puff Pastry Éclair Style Filled with Pastry Cream and Drizzled with Chocolate Sauce

Assorted Cookies

An Assortment of our Delicious Freshly Baked Cookies

\$89 per Person (Plus Tax and Tip)

Drinks Included: Regular Coffee, Iced Tea, and Soda



Michelangelo

Antipasti

*Bruschetta - Italian Toast Topped with Delicious Diced Tomatoes,
Basil and Garlic Mixture and Shaved Parmesan*

Buon Gusto - Assortment of Cured Meat Imported Prosciutto and Fresh Mozzarella Cheese

Insalate

(Choice of)

*Caprese Salad - Homemade Mozzarella with Tomatoes, Oregano, Basil,
Balsamic Vinegar and Extra Virgin Olive Oil*

*Calamari Salad - Tender Calamari Marinated in Extra Virgin Olive Oil,
Lemon Juice and Fresh Herbs*

Main Course

(Choice of)

*Risotto con Funghi Porcini - Arborio Rice Tossed with Porcini and Button Mushrooms and Creamy
Mascarpone and Parmesan Cheese*

*Veal Piccata - Sautéed Veal with Lemon Caper Sauce Served with
Fresh Vegetables and Potatoes*

*Grilled Salmon - Grilled Salmon Fillet Topped with White Wine Butter Sauce and Capers
Served with Potatoes and Vegetables*

*Tagliolini al Frutti di Mare - Homemade Tagliolini Pasta with Lobster, Shrimp, Scallops, Scallions and
Tomatoes in a Seafood Cream Sauce*

*Tagliata di Manzo - Grilled New York Steak Topped with Gorgonzola Cheese and Demi-Glace, Served
with Polenta, and Asparagus*

Dolci

(Choice of)

Tiramisu - Espresso Soaked Lady Fingers Wrapped in Sweet Italian Mousse

*Profiteroles - Puff Pastry Éclair Style Filled with Pastry Cream and
Drizzled with Chocolate Sauce*

\$110 per Person (Plus Tax and Tip)

Drinks Included: Regular Coffee, Iced Tea, and Soda