
APPETIZERS

family-style · select 2 for your guests

TOMATO BRUSCHETTA

CAPRESE

vine ripened tomatoes, imported bufala mozzarella, fresh basil

MINI MEATBALLS

herbs, tomato, basil, 2 per person

SAUSAGE AND PEPPERS

italian sausage, sautéed bell peppers and onions, tomato sauce

COCONUT SHRIMP

mango relish

ANTIPASTO

prosciutto, mortadella, speck, salami, parmigiano, olives

FRIED CALAMARI

cocktail sauce, caper aioli

Seafood Upgrades

SHRIMP COCKTAIL + \$15 PER PERSON

(3 pcs/person)

OYSTERS ON THE HALF SHELL + \$3 EACH

cucumber mignonette, cocktail sauce, 1 dozen min.

SALADS

*select 1 for your guests
(or ask about a soup substitution)*

CAESAR

romaine hearts, shaved parmigiano, croutons

MIXED GREENS

garden vegetables, red wine vinaigrette

KALE & APPLE

golden raisins, pecorino, pickled onions, buttermilk ranch dressing

CHOPPED WEDGE SALAD

iceberg lettuce, cherry tomatoes, red onions, pancetta,
blue cheese, chili oil drizzle

MAIN COURSE

à la carte · select 4 for your guests to choose from

BRANZINO

capers, olives, cherry tomatoes, lemon herb sauce

SCOTTISH SALMON

brown butter, fried capers

SEARED AHI TUNA

sesame-crusted sushi-grade ahi tuna, roasted vine-ripened
cherry tomatoes, balsamic citrus sauce

LINGUINE SCAMPI DIAVOLA

jumbo shrimp, spicy marinara, touch of cream

CHICKEN BREAST VESUVIO

garlic white wine sauce, rosemary

CHICKEN PARMIGIANA

pomodoro sauce, mozzarella, parmigiano

VEAL PICCATA

lemon, white wine, capers

SLICED LONG ISLAND STRIP STEAK

roasted mushroom reduction

SHORT RIB RAVIOLACCI

house-made ravioli, tomato brandy sauce, shaved parmigiano

FUSILLI CIPRIANI

crumbled italian sausage, stefani signature vodka sauce

FOUR CHEESE RISOTTO PRIMAVERA

spring vegetables, sun-dried tomatoes

GRILLED VEGETABLES

herbs, sun-dried tomatoes, toasted pine nuts, mascarpone cream

Steak Upgrades

PETITE FILET + \$10 PER PERSON

VEAL CHOP + \$15 PER PERSON

LAMB RACK + \$15 PER PERSON

NEW YORK STRIP + \$15 PER PERSON

BONE-IN RIBEYE + \$20 PER PERSON

SIDES

family-style · select 1 from each category

VEGETABLES

ASPARAGUS
EVOO & GARLIC BROCCOLI
CREAMED SPINACH
BRUSSELS SPROUTS
cranberries & balsamic

STARCHES

ROASTED FINGERLING
POTATOES
MASHED POTATOES
ONION RINGS
TRUFFLE FRIES

DESSERT

select 2 for your guests to choose from

TIRAMISU

espresso soaked ladyfingers, marscapone, cocoa

CHOCOLATE LAYER CAKE

vanilla sauce, berries

NEW YORK STYLE CHEESECAKE

raspberry coulis

KEY LIME PIE

graham cracker crust, key lime zest, whipped cream

WHITE CHOCOLATE MOUSSE CAKE

layered sponge cake, white chocolate mousse,
white chocolate shavings