



BANQUET MENU

\$30.95 LUNCH \$36.95 DINNER

CHOOSE ONE APPETIZERS

BRUSCHETTA

GRILLED ITALIAN BREAD WITH GARLIC AND EVOO AND TOPPED WITH FRESH MOZZARELLA, TOMATOES, FRESH BASIL AND FINISHED WITH BALSAMIC GLAZE

SAUSAGE AND PEPPERS

ITALIAN SAUSAGE, SAUTÉED IN AU JUS WITH ITALIAN SEASONING AND HOMEMADE MARINARA SAUCE

CAPRESE (ADD \$2.00 PER PERSON)

LAYERS OF SLICED FRESH MOZZARELLA, FRESH TOMATOES AND FRESH BASIL FINISHED WITH BALSAMIC GLAZE

FRIED CALAMARI (ADD \$3.00 PER PERSON)

FRESH FRIED CALAMARI, SERVED WITH HOMEMADE MARINARA SAUCE

***ROSE'S STUFFED MUSHROOMS (ADD \$4.00 PER PERSON)**

JUMBO MUSHROOMS STUFFED WITH ITALIAN SAUSAGE AND ITALIAN HERBS SERVED WITH A SIDE OF GARLIC BUTTER SAUCE

***GRIGLIATA MISTA (ADD \$8.00 PER PERSON)**

GRILLED FRESH SHRIMP, CALAMARI AND BABY OCTOPUS SERVED OVER FRESH SPRING MIX FINISHED WITH BALSAMIC GLAZE

***NONNO'S BAKED CLAMS (ADD \$5.00 PER PERSON)**

FRESH MIDDLE NECK CLAMS SICILIAN STYLE STUFFED WITH CRUMBLED ITALIAN SAUSAGE SERVE WITH BUTTER WINE SAUCE

***MUSSELS (ADD \$4.00 PER PERSON)**

FRESH P.E.I. MUSSELS SAUTÉED IN RED OR WHITE WINE SAUCE

CHOOSE SALAD

HOUSE SALAD OR CEASAR SALAD

CHOOSE ONE PASTA

PENNE, RIGATONI, FARFALLE, FETTUCCINE OR SPAGHETTI

SAUCES HOMEMADE MARINARA, POMODORO SUPREMA, ALFREDO OR VODKA

***HOMEMADE CAVATELLI (ADD \$2.00 PER PERSON)**

POMODORO SAUCE OR VODKA SAUCE

***HOMEMADE GNOCCHI (ADD \$2.00 PER PERSON)**

TOMATO BASIL SAUCE OR VODKA SAUCE

***SPAGHETTI WITH BABY CLAMS (ADD \$6.00 PER PERSON)**

FRESH AQUA FARM BABY CLAMS SAUTÉED IN RED OR WHITE WINE SAUCE

***ROTOLO (ADD \$4.00 PER PERSON)**

ROLLED PASTA STUFFED WITH SPINACH AND RICOTTA CHEESE BAKED WITH OUR HOMEMADE MARINARA SAUCE

***CHEESE OR MEAT RAVIOLI'S (ADD \$4.00 PER PERSON)**

WITH OUR HOMEMADE MARINARA SAUCE

777 N ROSELLE RD ROSELLE IL 60172 (630) 893-5058



CHOOSE ONE ENTREES

CHICKEN OR (VEAL ADD \$7.00 PER PERSON)

MARSALA

MUSHROOMS SAUTÉED IN MARSALA WINE SAUCE

LIMONE

SAUTÉED IN LEMON CAPERS IN WHITE WINE SAUCE

VESUVIO

SAUTÉED IN GARLIC ITALIAN HERBS AND POTATOES IN WINE WINE SAUCE

FRANCHESE

EGGWASHED SAUTEED IN LEMON BUTTER SAUCE

PARMIGIANA

LIGHTLY BREADED BAKED WITH OUR HOMEMADE MARINARA SAUCE AND

FRESH MOZZARELLA CHEESE

***SALTIMBOCCA (ADD \$2.00 PER PERSON)**

SAUTÉED IN WHITE WINE SAUCE BAKED WITH PROSCIUTTO DI PARMA AND

FRESH MOZZARELLA CHEESE AND ROASTED RED POTATOES

***SICILIAN STYLE BACCALA (ADD \$7.00 PER PERSON)**

ATLANTIC COD, SPINACH AND ROMA TOMATOES SAUTÉED IN GARLIC, EVOO

AND WHITE WINE SAUCE

***GRILLED SALMON (ADD \$8.00 PER PERSON)**

SERVED OVER SPINACH AND ROASTED POTATOES

***STEAK (ADD MARKET PRICE PER PERSON)**

RIB EYE, NEW YORK OR FILET MIGNON

**ALL ENTREES ARE SERVED WITH WITH ROASTED RED POTATOES AND
SAUTEED MIXED VEGTABLES**

ASSORTED DESSERT TRAYS ARE AVAILABLE

DESSERTS

ASSORTED GELATO

SOFT DRINKS, COFFEE, FRESH BREAD, EVOO AND BUTTER (INCLUDED)

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