

FIENI'S BANQUET MENUS - \$100 DEPOSIT RESERVES THE ROOM AND DAY FOR A 4 HOUR TIME SLOT

// ADDITIONAL APPETIZERS AVAILABLE IN FAMILY STYLE PORTIONS //
FRIED CALAMARI // PROSCUITTO & MELON // VENDURA GAMBERI //
TOMATO & FRESH MOZZARELLA CAPRESE // ANTIPASTO // MUSSELS RED OR WHITE SAUCE

#1 - Luncheon Menu - \$25.95

(tax and gratuity not included)

Available Monday - Friday Only

SALAD

(organic mixed greens with house made
balsamic vinaigrette)

ENTREE CHOICE

Ravioli Porta Rosa

(ricotta ravioli in a blush aurora sauce)

Pollo E Melanzane

(chicken breasts sauteed with grilled
eggplant and topped with fresh
tomatoes and mozzarella cheese)

Vitello E Funghi

(medallions of veal sauteed with mushrooms
and tomatoes in a verdicchio wine sauce)

Fish of the Day

(ask for selection)

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***soft drinks, coffee, tea
and choice of dessert included***

#2 - Dinner Menu - \$32.95

(tax and gratuity not included)

SALAD

(organic mixed greens with house made
balsamic vinaigrette)

PASTA COURSE

(penne in our signature carrot sauce)

ENTREE CHOICE

Pollo Parmigiana

(chicken cutlets topped with mozzarella,
cheese and marinara sauce)

Vitello Saltimbocca Alla Romana

(medallions of veal sauteed frascati wine,
proscuitto, sage and mozzarella cheese)

Fish of the Day

(ask for selection)

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***soft drinks, coffee, tea
and choice of dessert included***

#3 - Dinner Menu - \$36.95

(tax and gratuity not included)

SALAD

(house or caesar salad)

TRIO PASTA COURSE

(penne in a marinara sauce, tortellini
in an alfredo sauce, and ravioli in our
signature carrot sauce)

ENTREE CHOICE

Pollo Parmigiana

(chicken cutlets topped with mozzarella,
cheese and marinara sauce)

Pollo E Carciofi

(chicken breasts sauteed with artichokes,
fresh tomatoes and fontina cheese)

Vitello E Funghi

(medallions of veal sauteed with mushrooms
and tomatoes in a verdicchio wine sauce)

Fish of the Day

(ask for selection)

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***soft drinks, coffee, tea
and choice of dessert included***

#4 - Dinner Menu - \$55.95

(tax and gratuity not included)

SALAD or SOUP

(house or caesar salad or scripelle soup)

TRIO PASTA COURSE

(penne in a marinara sauce, tortellini
in an alfredo sauce, and ravioli in our
signature carrot sauce)

ENTREE CHOICE

Eggplant Parmigiana

(battered and layered eggplant topped with
mozzarella cheese and marinara sauce)

Pollo E Carciofi

(chicken breasts sauteed with artichokes,
fresh tomatoes and fontina cheese)

Vitello Saltimbocca Alla Romana

(medallions of veal sauteed frascati wine,
proscuitto, sage and mozzarella cheese)

Bistecca

(NY strip steak grilled to a perfect medium
with a mushroom demiglace)

Fish of the Day

(ask for selection)

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***soft drinks, coffee, tea
and choice of dessert included***