

Ala Carte menu

Appetizer Course

*Italian Antipasti: Salami, Pepperoncinis, Olives, Cheese & Crackers
(Served family style by the table)*

Salad Course

(choose one for all guests)

Caesar Salad, Garden Salad, Chicken or Minestrone Soup / Clam Chowder (add \$2)

Entrée Course Choices

(Please Pick 2 or 3 Entrees)

For more than 3 choices a \$2.00 per person up charge will be applied for each additional choice

Veal Parmigiana, with Penne Pasta & tomato sauce Lunch \$20 Dinner \$25

Chicken Parmigiana, with Penne Pasta & tomato sauce Lunch \$20 Dinner \$25

*Broiled Haddock, topped with seasoned crumbs, butter & white wine with a fresh vegetable and baked potato
Lunch \$22 Dinner \$27*

Our Famous Prime Rib, served medium with a fresh vegetable and baked potato Lunch or Dinner \$36

*Surf & Turf, 2 large stuffed shrimp with our minced crab & scallop stuffing and a 12 oz queen cut of Prime Rib
Lunch or Dinner \$37*

14 oz New York Sirloin prepared medium with a fresh vegetable and baked potato Lunch or Dinner \$37

Baked Stuffed Shrimp, with a fresh vegetable and baked potato Lunch \$23 Dinner \$28

*Baked Stuffed Haddock with our minced crab & scallop stuffing with a fresh vegetable and baked potato
Lunch \$23 Dinner \$28*

Stuffed Shells topped with meatsauce Lunch \$16 Dinner \$21

*Penne Pasta with Meatballs or Hot Italian Sausage topped with our homemade tomato sauce
Lunch \$16 Dinner \$21*

*Eggplant Parmigiana, layered eggplant with tomato sauce & parmesan cheese then baked with mozzarella cheese
served with Penne Pasta Lunch \$16 Dinner \$21*

*Baked Stuffed Scallops with our minced crab & scallop stuffing with a fresh vegetable and baked potato
Lunch \$24 Dinner \$29*

Dessert Course

*Homemade Crème Brulee, Vanilla Ice Cream w/ Strawberries or Substitute Assorted Italian Mini Pastries for
\$1.00 More Per Person*

Dessert Served with Fresh Colombian Coffee & Tea

***Prices do not include 17% suggested gratuity, 3% taxable administrative fee and
6.25% Massachusetts meals tax and .75% Local Tax
This Menu requires a minimum of 25 people***