

Plated LUNCH

Available Monday-Friday 11am-2pm.

INCLUDES:

Bread Service, House Salad, Pistachio Ice Cream, Water, Coffee, Iced Tea.

ENTREES *per Guest*

Served with Pink Pasta or Roasted Potatoes and Vegetables. Pasta/Roasted Potatoes and Vegetables Can Be Served Family-Style or Plated.

Chicken Ferri \$30
Seasoned Breadcrumbs, Grilled, White Wine, Lemon, Butter, Garlic

Chicken Parmesan \$30
Seasoned Breadcrumbs, Grilled, Marinara Sauce, Cheese

New York Strip \$34
8 oz., Charbroiled, Steak Butter

Sole Ferri \$30
Lemon, Butter, Breadcrumbs

Sole Modiga \$30
Breaded, Fried, White Wine, Mushrooms, Cheese

Sole Parmesan \$30
Breaded, Fried, Marinara Sauce, Cheese

ENTREE ADD-ONS *per Guest*

Chicken Ferri +6
Chicken Parmesan +6
Grilled Shrimp (3) +12
Shrimp Scampi (3) +12

PASTA *per Guest*

Cannelloni (2) \$30
Stuffed with Beef and Pork, Spinach, Cheese, Cream, Tomato Sauce

Cavatelli Broccoli \$30
Broccoli, Cream Sauce

House Risotto \$33
Italian Sausage, Onion, Saffron, White Wine, Touch of Cream

Tortellini Piselli \$33
Beef and Pork Stuffed Pasta, Peas, Mushroom, Onion, Prosciutto, Cream Sauce

APPETIZER ADD-ON +5 *per Guest per Appetizer*

Served Buffet-Style. Passed Appetizers Available Upon Request.

Arancini
Stuffed with Beef and Peas, Breaded, Famous Pink Sauce

Bruschetta
Tomato, Parmesan

Meatballs
Homemade, Beef, Ricotta, Tomato Sauce

Stuffed Mushrooms
Stuffed with Crab Meat Mixture, Lemon Butter Sauce

Toasted Cannelloni
Beef, Marinara Sauce

Toasted Ravioli
Beef, Marinara Sauce

Zucchini Sticks
Breaded, Fried, Marinara Sauce

Antipasto +2
Assorted Cured Meats and Cheese, Roasted Red Peppers, Olives, Toast Points, Artichoke Hearts

Artichoke Hearts +2
Lightly Breaded, Fried, Garlic Butter Sauce

Charcuterie Board +2
Assortment of Cheese and Cured Meats, Toast Points, Seasonal Fruit

Fried Calamari +2
Lightly Breaded, Fried Spinach, Bistro and Marinara Sauce

Mini Crab Cakes +2
Crab Cake, Bistro Sauce, Fried Spinach

Mini Steak Crostini +2
Steak, Aioli, Parmesan

Shrimp Cocktail +4 *per Piece*
Steamed and Chilled, Cocktail Sauce

Shrimp Scampi +4 *per Piece*
Lightly Breaded, Charbroiled, Butter, Garlic, Lemon

DESSERT ADD-ON *per Guest*

Dessert Platter +8
Chef Selection of Bartolino's Favorites

Mini Cannoli +5
Ricotta, Chocolate Chips

Tiramisu +5
Ladyfingers, Espresso, Mascarpone

See reverse for details

GRATUITY

A 23% gratuity will be added to all private events.

DIETARY ACCOMMODATIONS

We are pleased to accommodate dietary restrictions and special requests. Kindly advise us at the time of booking so we may prepare accordingly.

BEVERAGE SERVICE

Alcoholic beverages and soda will be charged based on consumption.

CUSTOM REQUESTS

If there is something you do not see on our menu, we welcome the opportunity to discuss custom options tailored to your event.

PRICING

All pricing is subject to change due to market fluctuations and rising food costs.

DECOR GUIDELINES

We welcome personalized touches to make your event special and memorable. To ensure the beauty and preservation of our event spaces, we kindly ask that decor adhere to the following:

- *Balloons and floral arrangements are warmly welcomed.*
- *Freestanding decor is encouraged; we ask that walls, ceilings, and tables remain free of adhesives, tape, pins, or tacks.*
- *Table decor should be contained and structured, rather than scattered (no confetti, glitter, or loose decorative cutouts).*
- *For ambiance and safety, we invite the use of battery-operated candles. Please refrain from lit and fuel operated candles.*

BOOKING & RESERVATION POLICY

To secure your event date, a valid credit card must be provided and kept on file at the time of booking. We do not require a deposit or contract.

Cancellations must be submitted in writing no later than three (3) weeks prior to the scheduled event date.

We appreciate your understanding, as these policies allow us to properly prepare and reserve our staff, space, and resources exclusively for your event.

