

Banquet Menu

Appetizers

CAPELANTE ALLA PROVENCALE

Sea Scallops wrapped with prosciutto in a butter garlic sauce
11.95

GAMBERI DEL CUOCO

Shrimp scampi in a light garlic butter sauce
11.95

ASPARAGI FRESCHI ALLA PARMEGIANA

Baked fresh asparagus topped with butter and Parmesan cheese
(In season)
9.95

CLAMS CASINO

10.50

PASTA PRIMAVERA

Homemade Fettuccine with zucchini, mushrooms, carrots,
and sun dried tomatoes, with virgin olive oil and garlic
9.95

ANTIPASTO CALDO

Sea scallops wrapped with prosciutto,
shrimp scampi and clams casino
13.50

INSALATE SALAD

INSALATA CAPRESE

Sliced tomatoes served with fresh mozzarella, basil leaves,
and extra virgin olive oil
9.95

INSALATA DELLA CASA

Mixed green salad
6.50

INSALATE ALLA CESARE

Classic Caesar salad
7.50

TUTTO BENE SALAD

Arrugula, Belgian endive, radicchio, artichokes, celery, and
mushrooms in balsamic vinaigrette and topped with shaved
Parmesan cheese
9.95

All prices are subject to 9% sales tax and 20 % services charge

MEAT AND POULTRY

SCALLOPPINE DE VITELLO ALLA CUNNESE

Sautéed with red wine and topped with fresh mozzarella and
roasted bell peppers
26.95

SALTIMBOCCA ALLA ROMANA

Veal scaloppine topped with sage and prosciutto
sautéed with butter and white wine
26.95

FILETTO DI BUE TRIFOLATA

Grilled beef tenderloin medallions served in a
red wine sauce with garlic, rosemary, and mushrooms
26.95

FILET MIGNON

With green peppercorn sauce
Market price

VEAL CHOP

Milk feed veal chop marinated in a house blend of
Italian spices and served in a Portobello mushroom red wine sauce
Market price

SUPREMA DI POLLO AI CARCIOFINI

Tender chicken breast in a white wine garlic butter sauce, served with
artichoke hearts and topped with mozzarella cheese
24.95

PETTO DI POLLO BALDOSTANO

Tender chicken breast in a white wine sun dried tomato sauce
topped with ham and fontina cheese
24.95

POLLO MARSALA

Chicken breast in marsala wine sauce with Portobello
Mushrooms
25.95

All prices are subject to 9% sales tax and 20% service charge

FISH AND SEA FOOD

SALMON SCALLOP MOOSE

Baked salmon stuffed with scallop moose,
served with large shrimp in champagne sauce
28.95

CHILEAN SEA BASS

Pan seared and broiled with lemon,
served with grilled vegetables
Market price

GRILLED SEA SCALLOPS

Grilled sea scallops served over fettuccine
with olive oil, garlic, and bell peppers
25.95

TROUT STUFFED WITH CRAB MEAT

Sautéed in lemon butter sauce
26.95

FLOUNDER ALMONDINI

Served in a white wine sauce with almonds
24.95

LOBSTER TAIL FRADIAVOLO

Maine lobster tail and baby shrimp
over a bed of linguini in a spicy tomato sauce
Market price

ATLANTIC SALMON

Lightly seasoned and grilled to perfection
24.95

SHRIMP STUFFED WITH CRAB MEAT

Jumbo shrimp stuffed with lump crabmeat
26.95

LINGUINI PESCATORE

Mussels, clams, calamari, scallops, and shrimp
sautéed in a white wine garlic sauce over linguini
26.95

All prices are subject to 9% sales tax and 20 % service charge

HOMEMADE PASTAS

LOBSTER RAVIOLI

Served in vodka cream sauce

24.95

CHICKEN CANNELLONI

Homemade pasta tubes stuffed with diced chicken breast,
in a heavy parmesan cheese cream sauce

19.95

VEGETABLE LASAGNA

Baked with fresh vegetables and ricotta cheese,
topped with fresh mozzarella cheese

16.95

DOLCI DESSERT

Homemade Tiramisu

5.50

Torta al Formaggio

Cheesecake

4.50

Cappuccino Pie

Chocolate and coffee ice cream in a chocolate pie crust,
topped with chocolate syrup and whipped cream

4.50

Peach Sorbet

5.50

Orange Sorbet

5.50

Black Forest Cake

5.50

Profiteroles

Cream puffs in chocolate syrup

6.00

All prices are subject to 9% sales tax, and 20 % service charge

**DOLCI
DESSERT**

**Sicilian Cannoli
4.50**

**Cream Caramel
4.50**

**Tortufo Nero
4.50**

COFFEE

**American coffee
Decaffeinated coffee
Hot tea
3.00**

**Espresso
3.50**

**Cappuccino coffee
4.50**

**Herbal Tea
3.50**

All prices are subject to 9% sales tax and 20 % service charge

**All Friday, Saturday and Sunday dinner events
must include your choice of Appetizer or Salad,
Main Course accompanied by a choice of vegetables or pasta, dessert,
and choice of Freshly Brewed Coffee or tea**

LIBATIONS

PREMIUM BRANDS

Smirnoff Vodka
Bacardi Light Rum
Jim Beam Bourbon
Seagram 7
Cutty Sark Scotch

DELUXE BRANDS

Stolichnaya Vodka
Tanqueray Gin
Myers Rum
Jack Daniels Bourbon
Seagram VO
J.W. Black Scotch

HOURLY PACKAGE BAR

Premium Brands

One hour \$ 19.50/person; Two hours \$ 25.50/person; Three hours \$ 28.50/person

Deluxe Brands

One hour \$ 21.50/person; Two hours \$ 28.50/person; Three hours \$ 30.50/person

** Each additional hour of bar is \$ 11.50 /Person**

AFTER DINNER CORDIAL SERVICE

Bailey's Iris cream, Sambuca, Courvoisier, Grand Marnier,
Drambuie, Kahlua, and B&B
\$ 9.00 / Drink

CASH BAR

Price per drink

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|----------------|---------|
| Deluxe Brands | \$ 7.50 |
| Premium Brands | \$ 7.00 |
| Selected Wine | \$ 6.50 |
| Imported Beer | \$ 5.00 |
| Domestic Beer | \$ 4.75 |
| Soft Drinks | \$ 2.50 |

Bartender service charge is \$ 150 each for the first three hours and \$25 for each additional hour, charges are waived with Package Plan
Cashier service charge is \$80 each for the first three hours and \$18 per additional hour. Bar Cashiers are required for all cash bars.

All prices are subject to 20 % services charge and 9% sales tax

WINE LIST

Premium Italian Wines available
At \$ 22.00 per bottle
Chardonnay, Cabernet, Merlot, White Zinfandel
Chianti, Pinot Grigio

CHAMPAGNE AND SPARKLING WINES

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| Perrier-Jouet, N/V | \$ 175.00 |
| Dom Perignon | \$ 150.00 |
| Beretta Franciacorta ,NV | \$ 50.00 |
| Lodali Moscato d'Asti | \$ 25.00 |
| Tonon "Babbo" Proseco,NV | \$ 30.00 |

ITALIAN WHITE WINES

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|-------------------------------|----------|
| Lodali Chardonnay | \$ 23.95 |
| Musa-ragno Pinot Grigio | \$ 21.95 |
| Orvietto Ruffino | \$ 21.95 |
| Borgo Viscone Pinot Grigio | \$ 25.95 |
| Teldeschi Chardonnay | \$ 25.95 |
| Santa Margherita Pinot Grigio | \$ 45.95 |

FRENCH WHITE WINE

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| Cottat Sancerre | \$ 38.95 |
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RED WINES

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| Meinkland Pinot Noir | \$ 29.95 |
| Peter Lehmann 100% Shiraz | \$ 33.95 |
| Alma de Chile Merlot | \$ 23.95 |

ITALIAN RED WINES

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| Gellina Chianti Classico | \$ 31.95 |
| Begali Valpolicella "Ripasso" | \$ 29.95 |
| I Fabbri "The Blacksmith" chianti Classico | \$ 35.95 |

All prices are subject to a 20% service charge and 8.5% sales tax

ITALIAN RED WINES

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| Rocche Costamagna Barbera d' Alba | \$ 32.00 |
| Ruffino Chianti Classico Ducale Tan Label | \$ 49.95 |
| Castello di Lucignano Chianti Classico Riserva | \$ 60.00 |
| Lodali "Estate" Barolo | \$ 54.95 |
| Lo Scopone Brunello di Montalcino | \$ 79.95 |
| Chianti Classico Riserva Ruffino Ducale Gold | \$ 89.95 |
| Begali Amarone della Valpolicella | \$ 90.95 |
| Lorenzo Begali Amarone Monte Ca "Bianca Cru" | \$ 120.00 |

TUTTO BENE SPECIAL SELECTIONS AND OLDER VINTAGES

With time in the bottle, the noble Nebbiolo grape, from which Barolo and Barbaresco are produced, becomes amazingly complex, rich, full and delicious. There are few world-class wines that can compare favorably to an older vintage Barolo or Barbaresco

SPECIAL SELECTION

ASK

All prices are subject to 20% service charge and 9% sales tax