

Villa Sorrento

Gold Package

Hot and Cold Antipasti

*Baked clams, fried calamari, fried zucchini, stuffed mushrooms and eggplant rollatini
Italian meats & Imported cheese platter*

Salad (choice of one)

Gourmet Salad

Baby greens, roasted peppers, artichoke hearts, black olives, champagne vinaigrette

Tri Color Gorgonzola Salad

Golden raisins, walnuts, mandarin oranges and gorgonzola cheese, balsamic vinaigrette

Entrees (choice of four)

Chicken Scarpiello

Italian sausage, sweet red peppers, roasted potatoes, rosemary demi-glace

Chicken Breast and Wild Mushroom

Wild mushroom, sun-dried tomatoes, Barolo demi glace.

Six Cheese Tortoloni

Lobster meat, shrimp, wild mushrooms, sweet peas, chardonnay cream sauce

Rigatoni, Chicken, Sausage and Broccoli Rabe

Sun-dried tomatoes, pignoli nuts, fresh garlic, extra virgin olive oil

Veal Scaloppini

Imported prosciutto, artichoke hearts, fontina cheese, veal reduction

Pistachio Encrusted Salmon

Chardonnay dill burre blanc, vegetable cous cous

Shrimp Scampi

Diced plum tomato, fresh basil, garlic white wine sauce

Marinated Prime Skirt Steak

Chef's signature marinade, caramelized

New York Shell Steak (add \$3.)

Roasted herb & garlic encrusted, port wine demi-glace

Unlimited Soda, Coffee and Tea

Includes Occasion Cake or Chocolate Strawberries and Mini Cannoli

\$40.00 pp. Plus Tax and 20% Gratuity

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Menu Upgrades

Pasta Course \$4.

Desserts

Seasonal Fruit Platter \$3.50.

Assorted Cookie Tray \$2.

Chocolate Dipped Strawberries \$4.

Miniature Pastries \$3.

Beverage Packages

Unlimited Beer and Wine \$10.

Unlimited Full Open Bar \$25.

Espresso and Cappuccino \$3.

Excludes Saturday Night