

We are delighted to hear you are considering us for your event.

Please contact us if you are interested in celebrating your special occasion with us.

(718) 651 8600





CAPRESE BRUSCHETTA

diced tomato, basil & fresh mozzarella, garlic parmesan bread, red onion, balsamic glaze drizzle

GARDEN SALAD

mixed greens, cucumber, avocado, carrot & zucchini strings, tomato, red onion, herbed lemon vinaigrette

mains

RIGATONI ALLA VODKA

tomato, cream & vodka sauce, parmesan & stracciatella, with chicken or shrimp

CHICKEN FRANCESE

white wine lemon sauce, linguini, broccoli

EGGPLANT PARM

panko breaded, tomato sauce, mozzarella, linguini

SEAFOOD RAVIOLI

thyme lobster cream sauce

desserts - served with coffee or tea

TIRAMISU

layered coffee soaked lady fingers, mascarpone cream filling, cocoa powder

TRES LECHES

topped with strawberries ℰ homemade whipped cream

COCONUT PANNA COTTA

passionfruit sauce, mango sorbet, coconut flakes

CRÈME BRÛLÉE

topped with fresh berries

CHOCOLATE LAVA CAKE

with french vanilla gelato

UNCLE PETER'S SUNDAE

vanilla & chocolate gelato, pistachio & dried cherry biscotti, whipped cream, chocolate syrup, & cherry

\$55 PER PERSON PLUS TAX & 20% GRATUITY



starters

MEATBALLS & RICOTTA

tomato basil sauce

CAESAR SALAD

hearts of romaine, aged parmesan, herbed brioche croutons, caesar dressing

CRAB CAKES

panko breaded, served with remoulade

CREAMY BURRATA MOZZARELLA

prosciutto di parma, tomato medley, roasted pepper, pesto, toasted pine nuts

mains

SALMON ALL'ARANCIA

grilled, orange sauce, roasted carrot, parsnip, zucchini, broccoli, & potatoes

PAPPARDELLE & BEEF RAGU

shredded braised beef shank, tomato sauce, whipped ricotta

BLACK LINGUINI FRUTTI DI MARE

shrimp, clams, mussels, salmon, branzino, calamari, white wine garlic sauce

CHICKEN MARSALA

mushrooms & marsala sauce, creamy chive mashed potatoes

desserts - served with coffee or tea

TIRAMISU

layered coffee soaked lady fingers, mascarpone cream filling, cocoa powder

TRES LECHES

topped with strawberries & homemade whipped cream

COCONUT PANNA COTTA

passionfruit sauce, mango sorbet, coconut flakes

CRÈME BRÛLÉE

topped with fresh berries

CHOCOLATE LAVA CAKE

with french vanilla gelato

UNCLE PETER'S SUNDAE

vanilla & chocolate gelato, pistachio & dried cherry biscotti, whipped cream, chocolate syrup, & cherry

\$60 PER PERSON PLUS TAX & 20% GRATUITY



starters

LUMP CRABMEAT TOWER

avocado, mango, tomato, red onion, mixed greens

GOAT CHEESE FRITTERS

panko breaded, served with honey

CLAMS DE ESPAÑA

chorizo, baby spinach, bread crumbs, red pepper, light tomato garlic sauce

GAMBAS AL AJILLO

sautéed, chili flakes, herb garlic butter sauce

mains

SEAFOOD FRADIAVOLO

fettuccine, lobster tail, mussels, calamari, clams, spicy tomato sauce

STUFFED BRANZINO

lump crabmeat, jumbo shrimp, lobster cream sauce, spinach risotto

GRILLED SKIRT STEAK

avocado & tomato salad, roasted rosemary yukon potatoes

GRILLED PORK CHOP

red wine & balsamic braised cipollini onions & tricolor peppers, chive mashed potatoes

desserts - served with coffee or tea

TIRAMISU

layered coffee soaked lady fingers, mascarpone cream filling, cocoa powder

TRES LECHES

topped with strawberries & homemade whipped cream

COCONUT PANNA COTTA

passionfruit sauce, mango sorbet, coconut flakes

CRÈME BRÛLÉE

topped with fresh berries

CHOCOLATE LAVA CAKE

with french vanilla gelato

UNCLE PETER'S SUNDAE

vanilla & chocolate gelato, pistachio & dried cherry biscotti, whipped cream, chocolate syrup, & cherry

\$65 PER PERSON PLUS TAX & 20% GRATUITY