

Antonello Ristorante

Banquet Holiday Lunch Menus

You may select from our pre-set Menus

or

Create your own Menu

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*All of our Menus include
An Assortment of our Homemade Breads*

&

Fresh Seasonal Vegetables

Coffee & Tea are also included

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*We will also customize a Printed Menu with your Guest of Honors
Name,*

*Your Logo or any Special Title you would like to make your event
unique.*

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*Let us know if you would like us to help you order Flowers-Balloons-
Musicians-Audio Visual Equipment*

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*If you would like, our Sommelier
will assist you in pairing the perfect wines
with your menu!*

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Prices do not include 20% Service Charge & Sales Tax 8.75%

"Bologna"

\$35.50 per person

Insalata

Giardino

***Mixed Baby Greens tossed with an Herb Vinaigrette
& Sprinkled With Fresh Shaved Parmesan Cheese***

Secondo Piatto

Choice of

Sogliola alla Milanese

***Grilled Filet, of Sole Breaded with Bread Crumbs,
Parmesan Cheese, Italian Seasoning and Chopped Parsley***

Pollo Al Mattone

***Grilled half boneless chicken marinated
with fresh herbs and Modena balsamic vinegar***

Lasagna Pasticcata

***Baked Thin Sheets of Pasta, Layered with Veal Ragu,
Mozzarella, Parmigiano Cheese and Bechamel Sauce***

***** You may substitute any of the following entrees for an additional cost.***

Filet Mignon \$10.00 Veal Chop \$12.00

Rib Eye \$9.00

***The additional cost will only be added for the Guests
who order one of these entrees.***

Dolce

Torta di Formaggio

***Our Pastry Chef's own vision of individual Cheesecake served
with Fresh Seasonal Raspberries and our Raspberry Sauce***

“Genova”

\$43.50 per person

Insalata

Cesare

Antonello’s Original Cesar Salad Recipe

Pasta

Cannelloni

***Thin Homemade pasta, Filled with Braised Veal
Served with Mozzarella Cheese, Béchamel and San Marzano tomato***

Secondo Piatto

Choice of

Pesce Del Giorno

Market Fresh Fish of the Day

Pollo Al Mattone

***Grilled Half Boneless Chicken marinated
with Fresh Herbs and Modena Balsamic Vinegar***

Scaloppine di Vitello al Marsala

Thin Slices of Veal in a Mushroom and Marsala Wine sauce

*****You may substitute any of the following
entrees for an additional cost.***

***Filet Mignon \$10.00 Veal Chop \$12.00
Rib Eye \$9.00***

***The additional cost will only be added for the Guests
who order one of these entrees.***

Dolce

Torta al Cioccolato

***Chocolate Sponge cake and Chocolate Ganache dome filled
with smooth Chocolate Mousse served with our Raspberry Sauce***

“Palermo”

\$51.95 per person

Pasta

Combination of

Ravioletti di Mamma Pina

*Miniature Ravioli with Veal
in a Tasty Bolognese sauce*

Penne Arrabbiata

*Slanted Cut Tubes of Pasta
with a Spicy Tomato Sauce*

Insalata

Insalata con Pere

*Mixed Greens with Julienne Pears & Walnuts
Tossed with a Raspberry, Gorgonzola Vinaigrette*

Secondo Piatto

Choice of

Pesce del Giorno

Market Fresh Fish of the Day

Vitello alla Sorrentina

*Thin slices of Veal topped with Fontina Cheese
and San Marzano Tomato Sauce*

Medaglioni di Manzo

*Medallions of Beef tenderloin topped with Organic Extra Virgin Olive Oil,
Shallots, Porcini Mushrooms and San Marzano tomatoes
(Prepared Medium-Rare)*

*****You may substitute any of the following
entrees for an additional cost.***

***Lamb Chops \$6.00 Veal Chop \$6.00
Rib Eye \$5.00***

***The additional cost will only be added for the Guests
who order one of these entrees.***

Dolce

Combination plate of Antonello's Finest Desserts