

# ***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***

***Pesce del Giorno***

***Market Fresh Fish of the Day***

***Petto di Pollo al Marsala***

***Boneless and skinless Breast of Chicken prepared  
In a Mushrooms Marsala Wine Reduction***

***Rotelle di Pasta***

***Baked Sheets of Homemade Pasta rolled with Prosciutto,  
Mozzarella & Béchamel served with a Vodka Cream Sauce***

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

***This extra charge will apply only to this entrée.\*\****

***Filet Mignon \$10.00 Veal Chop \$12.00  
Rib Eye \$8.00 Osso Buco \$8.00***

***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***

***Lasagna Pasticcata***

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

***Secondo Piatto***

***Choice of***

***Pesce Del Giorno***

***Market Fresh Fish of the Day***

***Petto di Pollo alla Milanese***

***Pam Seared Thinly-Pounded Breast of Chicken breaded with Toasted Bread  
Crumbs Seasoned with Parmesan Cheese & Chopped Parsley***

***Scaloppine di Vitella 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.***

***This extra charge will apply only to this entrée.\*\****

***Filet Mignon \$10.00    Veal Chop \$12.00***

***Rib Eye \$8.00    Osso Buco \$8.00***

***Dolce***

***Torta al Cioccolato***

***Chocolate Sponge cake and chocolate Ganache dome filled with smooth  
Chococolate 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*

***Scaloppine di Vitella al Limone***

*Thin slices of Veal sautéed with Shallots, Garlic, White Wine & Myer Lemon*

***Filetto al Pepe Misto***

*Medallion of Beef Tenderloin grilled Medium-Rare & Server  
With Shallot, Mustard, Brandy mixed peeper corn cream Sauce*

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

***This extra charge will apply only to this entrée.\*\****

***Lamb Chops \$6.00    Veal Chop \$6.00***

***Rib Eye \$4.00***

**Dolce**

***Combination plate of Antonello's Finest Desserts***