



## **EVENT GUIDE**

The Premier Private Dining Experience for  
Private Meetings, Celebrations, and Parties



**WESTERN NEW YORK'S PREMIER PRIVATE DINING EXPERIENCE FOR BUSINESS MEETINGS, PRIVATE PARTIES, AND SPECIAL OCCASIONS**

**Medical Conferences**

Board Meetings

Corporate Breakfasts

**HD Video Conferences**

Corporate Lunches

Seminars

**Boutique Weddings**

Rehearsal Dinners

**Religious Celebrations**

Bridal & Baby Showers

Bar Mitzvah's

Bat Mitzvah's

Stag Parties

**Graduation Parties**

Engagement Dinners

Funeral Brunches

**Live Sporting Events**

Fantasy Draft Parties

**Birthday Parties**

Awards Parties

**Fundraisers**

Cocktail Parties

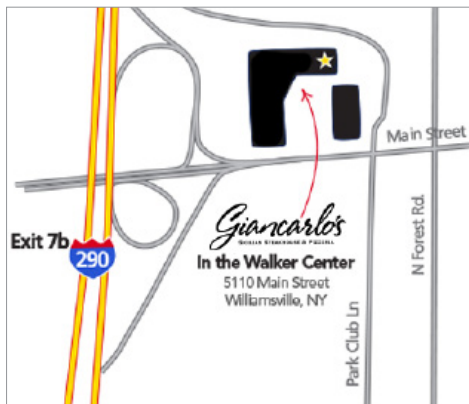
**Holiday Parties**

Anniversary Parties



**THE PERFECT LOCATION FOR ALL OF WNY**

Williamsville	2 Minutes
East Amherst	9 Minutes
Clarence	10 Minutes
Downtown Buffalo	14 Minutes
Elmwood	16 Minutes
Orchard Park	20 Minutes
Lockport	22 Minutes
Niagara Falls	24 Minutes
East Aurora	26 Minutes
Hamburg	27 Minutes
Rochester	58 Minutes
Toronto	112 Minutes



**From the I-190:**  
Take the I-190E to the I-290W to exit 7B

**From the 33:**  
Take the I-90E to I-290W to exit 7B

**From the I-90:**  
Take the I-290W to exit 7B

**From the I-90:**  
Take the I-290W to exit 7B

**From the I-290:**  
Take exit 7B



**EMILY DEHLINGER**

Event Manager

**Phone**  
[716] 597-9731

**E-Mail**  
emily.giancarlos@gmail.com

**Office Hours**  
Mon - Fri [11AM - 8PM]

**Education**  
Williamsville East, '08  
University at Buffalo, '12

"Emily - You have been the best event planner I have ever met! [You are] smart, efficient, and provided over-the-top service. Not to mention your warm, and lovely personality. You made this rehearsal dinner as special and exciting as the wedding."

- Nancy Rizzo [Giancarlo's Customer]



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**EVENT GUIDELINES AND DETAILS**

**Minimums and Deposits**

- All minimums are food and beverage only
- There is a \$5,000 minimum for any Sunday event
- 20% Gratuity and 8.75% tax are automatically applied
- Gratuity is given to the staff at management's discretion
- \$500 deposit is required for events over \$1,500
- Deposit is non-refundable within 15 days of the event
- We require guaranteed guest count 3 days prior to your event
- The final bill will reflect the guaranteed guest count, unless there are additional guests
- Final payment must be the night of the event
- Personal Checks are not valid at Giancarlo's
- Preferred method of payment is by credit card

**Beverage and Food Information**

We have a responsibility to provide our guests with an environment conducive to a warm social gathering. As service of alcoholic beverages relates to your event, we believe our responsibility is to maintain this environment.

- We DO NOT allow shots
- We maintain the right to refuse service of alcohol to anyone who may jeopardize his or her safety and the safety of others
- We are required to proof any individual whose age is in question
- We must be notified of any allergies prior to the event
- We do not allow outside food or beverages



## CENTO CLUB ROOM

### Food and Beverage Minimums

Breakfast [8AM - 11AM]	\$800
Lunch [11AM - 4PM]	\$800
Dinner [Mon - Thurs]	\$1,500
Dinner [Fri - Sat]	\$2,000
Holiday Lunch	\$1,500
Holiday Dinner	\$5,000

*\*Minimums do not include tax and gratuity*

### Maximum Capacity

Seated: 50 - 75 Guests  
Cocktail: 75 - 150 Guests



## CENTO BOARD ROOM

### Food and Beverage Minimums

Breakfast [8AM - 11AM]	\$500
Lunch [11AM - 4PM]	\$250
Dinner [Mon - Thurs]	\$800
Dinner [Fri - Sat]	\$1,000
Holiday Lunch	\$500
Holiday Dinner	\$2,000

*\*Minimums do not include tax and gratuity*

### Maximum Capacity

Seated: 15 - 20 Guests  
Cocktail: 20 - 30 Guests



## VANTAGGIO ROOM

### Food and Beverage Minimums

Breakfast [8AM - 11AM]	\$500
Lunch [11AM - 4PM]	\$500
Dinner [Mon - Thurs]	\$1,000
Dinner [Fri - Sat]	\$1,500
Holiday Lunch	\$750
Holiday Dinner	\$2,000

*\*Minimums do not include tax and gratuity*

### Maximum Capacity

Seated: 15 - 20 Guests  
Cocktail: 20 - 30 Guests



## THE BAR

### Semi-Private

Our Main Bar Room is only available for semi-private events, unless the entire restaurant is booked [see below].

### Food and Beverage Minimums

Dinner [Mon - Sat] **\$2,000**

Holiday Dinner **\$2,500**

*\*Minimums do not include tax and gratuity*

### Maximum Capacity

Seated: 15 - 20 Guests

Cocktail: 20 - 30 Guests



## TERRACE PATIO

### Semi-Private

Our Terrace Patio is connected to our Fountain Patio, where other patrons will be seated.

### Food and Beverage Minimums

Lunch [Mon - Sat] **\$1,000**

Dinner [Mon - Sat] **\$3,000**

*\*Minimums do not include tax and gratuity*

### Maximum Capacity

Seated: 30 - 40 Guests

Cocktail: 40 - 60 Guests



## WHOLE RESTAURANT

### Food and Beverage Minimums

Dinner [Mon - Sat] **\$20,000**

Holiday Dinner **\$30,000**

*\*Minimums do not include tax and gratuity*

### Maximum Capacity

Seated: 150 - 200 Guests

Cocktail: 200 - 350 Guests

## SUNDAYS

### Food and Beverage Minimums

Any Time of Day **\$5,000**

## BAR AND BEVERAGE PACKAGES



### BAR PACKAGES

**WINE AND BEER** | \$10 First Hour | \$5 Additional Hours  
*please choose 2 red wines, 2 white wines and 3 beer selections*

Pinot Grigio [Di Lenardo]	Chardonnay [Matchbook]
Reisling [Boundary Breaks]	Pinot Noir [Apolloni]
Il Santino [Grivani]	Cabernet [Sean Minor]

Labatt Blue	Labatt Blue Light
Michelob Ultra	Heineken
Budweiser	Seasonal Craft Beer

**PREMIUM BAR** | \$12 First Hour | \$6 Additional Hours  
*please choose 2 red wines, 2 white wines and 3 beer selections*

Wine and Beer	Tito's Vodka	Bombay Gin
Bacardi Rum	Josè Cuervo	Jim Beam
Jack Daniels		

**TOP SHELF BAR** | \$14 First Hour | \$8 Additional Hours  
*please choose 2 red wines, 2 white wines and 3 beer selections*

Wine and Beer	Grey Goose	Tito's Vodka
Bombay Sapphire	Bacardi Rum	Patron
Woodford Reserve	Crown Royal	Dewars White

**UPGRADED WINE** | Pricing will be determined by your selection. Schedule a tasting with your event representative

**PROSECCO TOAST** | \$3 Per Guest

**SPECIALTY COCKTAILS** | Check with your event planner

**MIMOSA BAR** | \$45 per bottle | Choose Three Juices

Orange Juice	Grapefruit Juice	Cranberry Juice
Pineapple Juice	Pomegranate	[\$10/bottle]

**RED OR WHITE SANGRIA** | \$45 per pitcher

### WHISKEY TASTING

**BLOODY MARY BAR** | \$60 per bottle  
 Tito's vodka, homemade bloody mary mix, olives, lemons, limes, celery, horseradish, tobasco sauce, pepperoncini, pickles, bacon, salt, pepper

## HORS D'OEUVRES

**HOT HORS D'OEUVRES** [bite sized] **PER PIECE**  
**CAJUN CHICKEN** \$2  
 grilled chicken, cajun rub, homemade barbecue sauce

**ARANCINI** \$2  
 fried sweet pea and mozzarella risotto, tomato basil sauce

**STUFFED PEPPER ARANCINI** \$2  
 lightly fried banana pepper and chicken sausage risotto, served with pomodoro

**MUSHROOM ARANCINI** \$2  
 lightly fried parmigiano risotto stuffed with caramelized mushrooms, served with sherry truffle sauce

**BUTTERNUT STUFFED MUSHROOMS** \$2  
 cremini mushrooms stuffed with ricotta, roasted butternut squash, parmesan cheese, port wine reduction

**STEAK SKEWERS** \$2<sup>50</sup>  
 grilled soy marinated steak skewers

**SHRIMP AND PINEAPPLE SKEWER** \$2<sup>50</sup>  
 grilled cajun shrimp and pineapple, barbecue sauce

**MINI MEATBALL SKEWERS** \$2<sup>50</sup>  
 mini mamma's meatballs, marinara, parmigiano reggiano

**CRAB CAKES** \$3  
 homemade crab cakes, chipotle aioli

**BACON WRAPPED SCALLOPS** \$3<sup>50</sup>  
 seared day boat scallops, crispy bacon, chipotle aioli

**CHILLED HORS D'OEUVRES** [bite sized] **PER PIECE**  
**BRAISED BUFFALO CHICKEN** \$2  
 braised buffalo chicken, creamy bleu cheese, crispy wonton, sliced celery

**GOAT CHEESE BRUSCHETTA** \$2  
 baked ciabatta crostini, diced tomato, pesto goat cheese, garlic, roasted tomatoes, balsamic glaze

**HUMMUS AND PITA** \$2  
 house made hummus, kalamta olives, carrot, dill, served on a crispy pita

**EGGPLANT CAPONATA** \$2<sup>50</sup>  
 signature eggplant and pine nut caponata, toasted pita, crème fraîche, scallion

**PROSCIUTTO WRAPPED MOZZARELLA** \$2<sup>50</sup>  
 fresh mozzarella wrapped in prosciutto di parma, balsamic glaze

**CAPRESE TORTELLINI SKEWERS** \$2<sup>50</sup>  
 fresh mozzarella, tortellini tossed in basil pesto, cherry tomato, balsamic glaze

**AHI TUNA & CUCUMBER** \$3  
 seared ahi tuna, sweet chili cream cheese, soy gastrique, cashews, served on a cucumber slices

**FILET CARPACCIO CROSTINI** \$3  
 thinly sliced herb crusted filet mignon, truffle oil arugula, capers, lemon and garlic aioli, baked ciabatta crostini



## PLATED DINNER PACKAGES

### CHEF'S PREPARATIONS *[all steaks and duets come with your selected preparation]*

**SIGNATURE** | sweet pea and mozzarella arancini, roasted broccolini and cherry tomatoes, balsamic glaze

**PIEDMONT** | caramelized mushrooms, herb roasted fingerling potatoes, truffle porcini sauce

**CAJUN** | cajun rub, creamed corn, panko onion rings

**COUNTRYSIDE** | roasted garlic mashed potatoes, roasted asparagus, chianti demi glaze

### **\$50 PER GUEST** *[choose two hors d'oeuvres]*

#### FIRST COURSE

**HOUSE SALAD** | mixed greens, cherry tomatoes, carrots, cucumbers, parmigiano, balsamic vinaigrette

#### ENTREES

**CHICKEN MILANESE** | panko and herb crusted chicken, roasted cauliflower, carrots, and cherry tomato, arugula, burrata cheese, balsamic glaze

**MEDITERANEAN SALMON** | blackened organic salmon, house made hummus, tabouleh quinoa, shaved fennel, chopped radicchio

#### 10OZ FILET OF STRIP

select your preferred Chef's Preparation

#### DESSERT

**CANNOLI** | signature house made cannoli

### **\$100 PER GUEST** *[choose three hors d'oeuvres]*

#### FIRST COURSE

**BEET SALAD** | sous vide golden and red beets, mache and frisee lettuce, shaved fennel, carramelized walnuts, citrus vinaigrette

**BUFALA CAPRESE** | fresh bufala mozzarella, heirloom tomatoes, basil, 18 year aged balsamic, evoo

#### ENTREES

**CHICKEN TARTUFO** | roasted airline chicken breast, fresh pappardelle pasta, caramelized mushrooms, sweet peas, parmigiano and truffle sauce

**SEABASS** | seared chilean seabass, roasted broccolini, creamed corn, crispy minnesota wild rice, roasted leeks

#### 14OZ WAGYU STRIP

select your preferred Chef's preparation for sides

**SURF N' TURF** | 6oz certified angus filet mignon, 8oz south african cold water lobster tail, roasted asparagus and herb crusted fingerling potatoes, lemon beurre blanc, chianti demi glaze

#### DESSERT

**CHOCOLATE MOUSSE** | house made dark chocolate mousse, salted chocolate crumbles, strawberry tartar

**VANILLA CREME BRULEE** | house made vanilla creme brulee, charred orange slices

### **\$70 PER GUEST** *[choose three hors d'oeuvres]*

#### FIRST COURSE

**CARANI SALAD** | arugula, cherry tomatoes, goat cheese, pine nuts, balsamic glaze, extra virgin olive oil

**CAESAR SALAD** | romaine, house made caesar dressing, herbed croutons, shaved parmigiano reggiano

#### ENTREES

**CHICKEN AND TORTELLONI** | roasted organic airline chicken breast, asiago tortelloni, spicy rosé sauce, roasted red peppers, ricotta

**SEABASS** | seared chilean seabass, roasted broccolini, creamed corn, crispy minnesota wild rice, roasted leeks

**10OZ FILET MIGNON** | select your preferred Chef's preparation for sides

**FILET AND SHRIMP** | 6oz certified angus filet mignon, five jumbo tiger shrimp, roasted asparagus and fingerling potatoes, lemon beurre blanc, chianti demi glaze

#### DESSERT

**CANNOLI** | signature house made cannoli

**CHOCOLATE MOUSSE** | house made dark chocolate mousse, salted chocolate crumbles, strawberry tartar

### DUET OPTIONS

*[includes house salad and seasonal cannoli for dessert]*

**GRILLED ORGANIC CHICKEN AND CRAB CAKES** \$40

**GRILLED ORGANIC CHICKEN AND TIGER SHRIMP** \$40

**SLICED TENDERLOIN AND PANKO CHICKEN** \$35

**ORGANIC AIRLINE CHICKEN BREAST AND SOUTH AFRICAN LOBSTER TAIL** \$60

**6OZ FILET MIGNON AND TIGER SHRIMP** \$45

**6OZ FILET MIGNON AND CRAB CAKES** \$45

**6OZ FILET MIGNON AND ORGANIC SALMON** \$50

**6OZ FILET MIGNON AND SOUTH AFRICAN LOBSTER TAIL** \$75

★ **THE ULTIMATE PARTY PLAN** | Planning a party should be easy and fun. With the Giancarlo's guide to the ultimate party - that is exactly how it is. We recommend selecting [3] Passed Hors d'Ouevres (Page 6), [1] Appetizer Table, [2] Entree Tables or Carving Stations, and [1] Dessert Display. All pricing is per guest.

## APPETIZER TABLES



### HUMMUS AND CRUDITE | \$7

- house made hummus
- green goddess dip
- bell peppers and radish
- basil pesto
- carrots and celery
- crispy pita

### ARANCINI AND CAPRESE | \$8

- heirloom tomato and bufala mozzarella caprese platter
- parmigiano arancini
- grilled crostini
- stuffed pepper arancini
- rosè and pomodoro sauce

### PETITE SALAD CUPS | \$7

- insalata carani
- kale caesar
- tortellini pesto salad

### ITALIAN ANTIPASTI | \$9

- focaccia pizza [vegetable, pepperoni]
- prosciutto wrapped mozzarella
- parmigiano reggiano
- genoa salami
- kalamata olives
- asiago
- marinated zucchini
- pepperoncini

### SIZZLING MEATS AND DIPS | \$10

- grilled chicken satay
- stuffed pepper dip
- smoked gouda fondue
- tortilla and pretzel chips

### CAJUN SHRIMP COCKTAIL | \$11

- cajun rubbed and roasted jumbo shrimp
- house made guacamole and black bean salsa
- lime zested corn tortilla chips

### SEAFOOD TOWER | \$12

- poached jumbo tiger shrimp
- snow crab pops
- seared ahi tuna
- pickled onion & cauliflower
- littleneck clams
- tobasco, cocktail sauce
- wasabi

**ENTREE STATIONS** | add salad [house \$3, caesar \$4, carani \$5], grilled chicken [\$6], or organic salmon [\$9] to any station

### SUNDAY DINNER | \$18

- mama's meatballs
- cannelloni
- garlic bread
- penne pomodoro
- marinated vegetables

### PASTA TRIO | \$16

- pasta saratoga
- truffle parmigiano and penne
- broccoli mac n' cheese

*served with crushed red pepper, parmigiano, marinated mushrooms, caramelized onions, sicilian breadcrumbs, and crispy bacon*

### CHICKEN AND RICE | \$16

- your choice of grilled or panko crusted chicken
- mediterranean wild rice
- arugula with lemon and parmigiano

### SALMON | \$21

- grilled and lemon roasted organic salmon
- roasted fingerling potatoes
- creamed corn

### NANTUCKET LOBSTER | \$32

- lemon and butter roasted 4oz south african lobster tails
- au gratin potatoes
- roasted asparagus

*served with three types of drawn butter [citrus, cajun, and truffle]*

### FAJITA FIESTA | \$16

- citrus cajun rubbed skirt steak and chicken
- sauteed bell peppers and onions
- guacamole
- shredded cheddar
- black bean salsa
- house made hot sauce

### BUFFALO | \$16

- roast beef on weck
- char-bbq wings
- carrots
- buffalo mac n' cheese
- bleu cheese
- celery

### BURGER AND PULLED PORK BAR | \$14

- CAB beef sliders
- brioche and pretzel rolls
- provolone cheese
- heirloom tomatoes
- barbecue pulled pork
- cheddar cheese
- onion rings
- house made relish

### MILANO | \$16

- red wine braised short ribs
- spicy garlic broccolini
- gremolata
- charred asiago polenta
- shaved pecorino toscano



## CARVING STATIONS



- provolone, arugula, crispy onions, mayo, mini brioche and pretzel rolls included with all carving tables
- signature citrus cajun rub available upon request
- at least one side is recommended for carving stations [20 guest minimum for carving stations]

### TENDERLOIN AND TURKEY | \$14

- herb crusted and charred tenderloin [prepared sous vide]
- rosemary and pepper roasted turkey

### PRIME RIB AND TURKEY | \$14

- herb crusted and charred prime rib
- rosemary and pepper roasted turkey

### WAGYU TENDERLOIN | \$24

- grade 6 wagyu tenderloin [prepared sous vide]
- caramelized onions - porcini truffle sauce
- au poivre sauce

### A LA CARTE SIDES

ROASTED GARLIC MASHED POTATOES	\$3
SAUTEED BELL PEPPERS AND ONIONS	\$3
CHEDDAR AU GRATIN POTATOES	\$4
ROASTED FINGERLING POTATOES	\$4
SPICY GARLIC BROCCOLINI	\$5
LEMON ROASTED ASPARAGUS	\$5
AU GRATIN BROCCOLI CASSEROLE	\$5
MEDITERRANEAN WILD RICE	\$5
CHARRED ASIAGO POLENTA	\$5
ASIAGO & CHEDDAR TWICE BAKED POTATOES	\$6

## CHEF STATIONS

### TOSSED SALAD [30 guest minimum] | \$8

GREENS	CHEESE	DRESSING
mixed greens	parmigiano	balsamic vinaigrette
romaine	cheddar	caesar
arugula	goat cheese	citrus
	feta cheese	balsamic glaze

PROTEIN	VEGETABLES	
grilled chicken	cherry tomatoes	carrots
crispy chicken	cucumbers	red peppers
	onion	fennel

### FINISHING TOUCHES

croutons    bacon    pecans    crispy garbonzo beans

### PASTA BAR [50 guest minimum] | \$11

PASTA	CHEESE	PROTEIN
penne	mozzarella	grilled chicken
spaghetti	asiago	shrimp
	parmigiano	

SAUCE	VEGETABLES	
pomodoro	red peppers	spinach
parmigiano cream	caramelized onion	mushrooms

### DESSERT DISPLAYS | All desserts are made from scratch and prepared fresh in house.



### PARFAIT TRIO | \$6

- 'v' chocolate mousse
- italian tiramisu
- mixed berry and pistachio
- swiss meringue

### MINI ECLAIRS | \$7

- pistachio and white chocolate
- vanilla
- mixed berry
- chocolate
- italian tuile

### CANNOLI AND PB CHOCOLATE | \$5

- traditional cannoli
- peanut butter and chocolate bites
- specialty cannoli

### SUNDAES AND SORBET | TBD

- customize with your catering representative

## PLATED LUNCH PACKAGES



### \$20 PER GUEST

#### FIRST COURSE

**HOUSE SALAD** | mixed greens, cherry tomatoes, carrots, cucumber, parmigiano, balsamic vinaigrette

#### ENTREES

**CHIPOTLE CHICKEN WRAP** | panko crusted chicken breast, chipotle aioli, tomato, bacon, cheddar, romaine

**CAPRESE SANDWICH** | fresh mozzarella, heirloom tomato, house made basil pesto, balsamic glaze, ciabatta

**PIZZETTE** | 8" neapolitan style pizza - your choice of margherita or pepperoni

#### DESSERT

**CANNOLI** | signature house made cannoli

### \$25 PER GUEST

#### FIRST COURSE

**FAMILY STYLE HUMMUS PLATTER** | house made hummus, cucumbers, carrots, cherry tomatoes, black olives, pepperoncini, grilled pita

#### ENTREES

**GRILLED CHICKEN CASSOULET** | grilled chicken breast, white bean, mushroom, shoestring zucchini, and kale cassoulet

**CHICKEN CAESAR SALAD** | romaine, house made caesar dressing, herbed croutons, grilled chicken, shaved parmigiano

**GUACAMOLE SALAD WITH SALMON** | cajun crusted organic salmon, mixed greens, house made guacamole, black bean and corn salsa, feta, crispy tortilla strips, lime vinaigrette

#### DESSERT

**BERRY PARFAIT** | house made mixed berry and pistachio parfait

### \$30 PER GUEST

#### FIRST COURSE

**CARANI SALAD** | arugula, goat cheese, pine nuts, cherry tomatoes, balsamic glaze, extra virgin olive oil

#### ENTREES

**CHICKEN MILANESE** | panko and herb crusted chicken, roasted cauliflower, carrots, and cherry tomato, arugula, burrata cheese, balsamic glaze

**HARVEST BUCATINI** | bucatini, caramelized mushrooms, broccolini, shoestring zucchini, broccoli pesto, extra virgin olive oil, pecorino toscano

**MEDITERRANEAN SALMON** | blackened organic salmon, house made hummus, tabouleh quinoa, shaved fennel, chopped radicchio

#### DESSERT

**DARK CHOCOLATE MOUSSE** | house made dark chocolate mousse, salted chocolate crumbles

## BREAKFAST BUFFET



**CONTINENTAL SPREAD** **PER GUEST**  
fruit salad | croissants | yogurt parfaits \$12  
*\*coffee and tea included*

**BREAKFAST SPECIALTIES** **PER GUEST**  
*\*all breakfasts include the Giancarlo's Breakfast package*

<b>VEGETABLE QUICHE</b>	\$5
<b>HAM AND CHEESE QUICHE</b>	\$5
<b>BACON AND CHEDDAR QUICHE</b>	\$5
<b>SICILAN FRENCH TOAST CASSEROLE</b>	\$5
<b>MAPLE &amp; APPLE FRENCH TOAST CASSEROLE</b>	\$5
<b>BELGIAN WAFFLES</b>	\$5
<b>ASSORTED DANISHES</b>	\$4 <sup>50</sup>
<b>HOMEFRIES CASSEROLE</b>	\$4 <sup>50</sup>
<b>SCRAMBLED EGGS</b>	\$4
<b>SMOKED BACON</b>	\$4
<b>SMOKED SALMON AND CREAM CHEESE</b>	\$6 <sup>50</sup>



## CREATE YOUR OWN BUFFET | all pricing is per guest



### SALAD AND SOUP

**HOUSE SALAD** | mixed greens, cherry tomatoes, carrots, cucumbers, parmigiano, balsamic vinaigrette | \$5

**CAESAR SALAD** | romaine lettuce, croutons, pecorino romano, Giancarlo's caesar dressing | \$6

**CARANI SALAD** | arugula, goat cheese, pine nuts, cherry tomatoes, balsamic glaze, extra virgin olive oil | \$7

**PASTA SALAD** | arugula, goat cheese, pine nuts, cherry tomatoes, balsamic glaze, extra virgin olive oil | \$7

**TOMATO BASIL BISQUE** | \$4



### PASTA

**BAKED PENNE** | penne, house sauce, parmigiano, baked mozzarella | \$7

**SARATOGA** | penne, fire roasted red pepper, spicy rosè sauce, chicken sausage, ricotta cheese | \$8

**BROCCOLI ALFREDO** | penne, parmigiano and cheddar sauce, broccoli, grilled chicken, baked bread crumbs | \$8

**MAC N' CHEESE** | orecchiette pasta, parmigiano and cheddar sauce, broccoli, grilled chicken, baked bread crumbs | \$8

**SPINACH RAVIOLI** | spinach ravioli, rosè sauce, artichokes, roasted red peppers, parmigiano | \$9

**RAGU CAVATELLI** | fresh cavatelli pasta, braised beef and pork ragu, caramelized onions, red wine braised mushrooms, parmigiano reggiano | \$9

### ENTREES

**CHICKEN MILANESE** | breaded chicken cutlets with fresh herb crust | \$8

**CHICKEN PARMIGIANO** | breaded chicken cutlets, pomodoro sauce, parmigiano, baked mozzarella | \$9

**MEDITERRANEAN CHICKEN** | grilled chicken, parmigiano and lemon sauce, grilled artichokes, roasted red peppers, capers | \$9

**CHICKEN MARSALA** | pan-seared chicken with mushrooms, marsala wine sauce | \$9

**ROASTED SIRLOIN** | herb crusted and sliced certified angus sirloin, roasted vegetables, au jus | \$9

**PULLED PORK** | roasted and dry rubbed barbecue pulled pork [served with cheddar, cole slaw, and dinner rolls] | \$9

**MAMMA'S MEATBALLS** | mamma's homemade 4oz meatballs, house sauce, parmigiano | \$9

**BLACKENED SALMON** | cajun and herb crusted salmon, fresh lemon | \$12

**DESSERTS** | all desserts are made from scratch and prepared fresh in house.

**MINI CANNOLI** | house made sicilian style cannoli | \$3  
seasonal cannoli filling variations available

**PEANUT BUTTER AND CHOCOLATE BITES** | dark chocolate covered peanut butter mousse, sea salt | \$4

**PARFAIT TRIO** | 'v' chocolate mousse, mixed berry and pistachio, italian tiramisu, swiss meringue | \$5

**MINI ECLAIRS** | pate choux filled with an assortment of: pistachio and white chocolate ganache, mixed berry pastry cream, vanilla pastry cream, and chocolate ganache | \$5

### SIDES

**CHEDDAR AU GRATIN POTATOES** \$4<sup>90</sup>

**ROASTED GARLIC MASHED POTATOES** \$3<sup>90</sup>

**ROASTED FINGERLING POTATOES** \$4<sup>90</sup>

**SPICY GARLIC BROCCOLINI** \$5<sup>90</sup>

**LEMON ROASTED ASPARAGUS** \$5<sup>90</sup>

**AU GRATIN BROCCOLI CASSEROLE** \$5<sup>90</sup>

**MEDITERRANEAN WILD RICE** \$5<sup>90</sup>

**CRISPY ONION RINGS** \$3<sup>90</sup>

**SAUTEED BELL PEPPERS AND ONIONS** \$3<sup>90</sup>

