

## Autonno Menu

### Appetizers

*Italian Wedding Soup  
Caesar Salad  
Garlic Bread*

### Entrees

*(your guests will choose one of the following entrees)*

#### *Fettuccine alla Primavera*

*Fettuccine pasta tossed with fresh vegetables in a white wine and garlic sauce*

#### *Pollo al Picatta*

*Sauteed chicken medallions finished with a lemon caper and mushroom sauce  
served over angel hair pasta*

#### *Pollo, Vitello o Melanzana Parmigiana*

*Your choice of chicken, veal or eggplant parmesan served with a side of linguine marinara*

#### *Vitello Saltimbocca*

*Veal medallions sautéed with fresh sage, prosciutto and spinach finished with white wine and  
provolone cheese served with a side of ziti marinara*

#### *Gamberi Scampi*

*Shrimp sautéed with extra virgin olive oil, garlic and mushrooms served over angel hair pasta*

### Desserts

*(your choice of one)*

*Cannoli  
Tiramisu  
Chocolate Torta*

*Coffee or Tea*

***\$37.00 per person***

*Autonno menu is suggested for parties of 15 or more guests.*

*All food and beverage is subject to 7% meals tax and 18% gratuity.*

*A \$200.00 deposit is required and is non-refundable if cancelled less than 48 hours prior to the date  
of the function.*

*email us at [rufinas@verizon.net](mailto:rufinas@verizon.net)*