

## Fiorenza

### Appetizers

*Antipasto Platter*

*Mushrooms stuffed with Sundried Tomatoes and Fontina Cheese*

*Garlic Bread*

*Caesar Salad*

### Entrees

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

*Gnocchi ala Primavera*

*Roasted eggplant, plum tomatoes, mushrooms, asparagus and fresh Mozzarella cheese tossed with potato gnocchi*

*Chicken Saltimbocca*

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

*Veal Marsala*

*Veal medallions sautéed with Prosciutto and mushrooms finished with a Marsala wine sauce served over angel hair pasta*

*Fruitti di Mare*

*Shrimp, mussels, calamari and imported baby clams simmered in your choice of a light marinara sauce or white wine and garlic sauce served over linguine pasta*

*Bistecca del Giorno*

*Beef tenderloin prepared with our Chef's finest ingredients! Your server will describe tonight's preparation.*

*Salmone Affumicato*

*Pan seared salmon fillet served over grilled vegetable filled ravioli finished with a house smoked pomodoro sauce and asparagus spears.*

### Desserts

*Chocolate Torta, Tiramisu or Cannoli*

*Coffee or Tea*

***\$47.00 per person***

*Fiorenza menu is suggested for parties of 15 to 30 guests*

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

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