

# **Banquet Appetizer Choices**

*(all appetizers are listed per person pricing, NO partial orders)*

## **Toasted Ravioli \$3pp**

Meat or cheese filled ravioli served with our house marinara

## **Antipasto \$7pp**

(served on each table or a beautiful presentation on serving table)

Outstanding display with variety of Italian meats, cheeses, olives, peppers, onions, fruit, figs, and much more-

## **Bruschetta \$3pp**

(Seasonal Fruit Bruschetta also available)

Homemade toast points topped with our delicious pepper blend, black olives, red onions and garlic

## **Chicken Wings \$4pp**

Fried or hot

## **Crab Cakes \$5pp**

Lump crab meat mixed with delicious seasoning and spices made into patties and served with our house made remoulade sauce

## **Salsiccia and Feta filled Mushroom caps \$4pp**

Local made salsiccia blended with our own blend of herbs and spices, garlic and onions mixed with fresh feta cheese and topped with a balsamic glaze

## **Eggplant Parmigiano \$4pp**

Thin sliced eggplant breaded and deep fried, topped with our house marinara and provol cheese baked until perfect!

## **Fried Artichoke hearts with flash fried Spinach \$4pp**

Fresh artichoke hearts lightly breaded deep fried as cooking we mix in some fresh spinach and serve with house made garlic butter

## **Homemade mini meatballs in a spicy marinara sauce \$3pp**

Our delicious meatballs made bite size and served in a spicy marinara sauce

## **Flash Fried Calamari \$4pp**

Camara rings and tentacles lightly breaded, fried topped with lemon pepper and served with our house marinara sauce

## **Chicken Tenders \$3pp**

Local grown chicken sliced into strips, breaded and deep fried

## **Hummus with pita \$3pp**

House made roasted garlic hummus served with pita slices

## **Vegetable Platter \$2pp**

Fresh vegetables carrots, celery, peppers, cucumbers, cauliflower, broccoli and green onions (vegetables subject to change)

***Spinach artichoke with pepper cheese dip served with toast points \$4pp***

Fresh spinach and artichokes blended with our pepper cheese, onions and garlic served piping hot with house made toast points

***Shrimp Cocktail \$5pp***

Jumbo shrimp served chilled with our house made cocktail sauce

***Shrimp Scampi \$5pp***

Jumbo shrimp grilled and sauteed in our lemon butter garlic sauce with red pepper flakes

**Fresh Melon and Prosciutto SEASONAL \*\*\*market price**

**Fresh sliced melon wrapped with local delicious Prosciutto**

***Salsiccia bites with peppers and onions \$4pp***

Local made salsiccia grilled, cut into bites and sauteed with peppers and onions

***Fried Mushrooms \$3pp***

Local grown mushrooms, breaded and deep fried served with house marinara sauce

***Whipped Ricotta dip with Roasted Tomatoes (served with toast points) \$4.99***

Fresh Ricotta whipped with our secret blend of herbs and spices and topped with Roasted Tomatoes

***Fried Olives \$4pp***

Served with marinara sauce

***Arancini with cheese balls \$4pp***

Homemade rice balls filled with herbs and cheese served on top of our house marinara sauce

***Salami and fig Crostini with Ricotta \$5pp***

Local made salami and grown figs served on top of our seasoned ricotta and toast point

***Fritto Misto \$4pp***

Fresh vegetables cut and deep fried served with house marinara

***Clams Casino \$5pp***

Fresh clams steamed and filled with our fresh bacon, garlic, pepper and cheese blend

***Fried Cheese Sticks \$4pp***

House made provol sticks served with marinara

*\*Prices are subject to Sales Tax and 23% gratuity  
\*Prices and menu items subject to change without notice\**