

# **A LA CARTE MENU #1**

## **PASTA**

### **SELECTION OF ONE:**

#### ***Paccheri Bolognese***

Fresh Paccheri, Hearty Meat Sauce made of Veal, Beef and Vegetables. Pecorino Romano and Grana Padano

#### ***Penne Filetto di Pomodoro***

Plum Tomato Sauce with Onions & Basil

## **SALAD**

#### ***Stony Hill Inn Salad***

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

## **ENTRÉE SELECTION**

### **SELECTION OF TWO:**

#### ***Pollo Matone***

Crispy Boneless Chicken Under the Brick with Tuscan Beans and Escarole  
Or Choice of 1: Also Available Franchese, Marsala, Piccata, Milanese or Parmigiana

#### ***Salmon With A Horseradish Crust, Mashed Potatoes, Carrots & Broccolini***

#### ***Cosciata Di Manzo***

Boneless Short Ribs of Beef Braised in Red Wine. Balsamic Glazed Cippolini topped with Horseradish Chive Butter. Mashed Potatoes

***If you want 3 entrée selections there is an Additional charge of \$6pp***

## **DESSERT**

#### ***Cheesecake or Tiramisu***

#### ***Coffee Tea***

***EXCLUDES FRIDAY AND SATURDAY NIGHTS***

# A LA CARTE PARTY MENU #2

## FAMILY STYLE APPETIZERS

### SELECTION OF THREE:

*Cold Antipasto Plate, Crispy Calamari, Eggplant Rollantini, Clams Oreganata or Mushrooms Stuffed with Spinach, Goat Cheese, Ricotta & Sundried Tomatoes*

## PASTA

### SELECTION OF ONE:

#### *Pacheri Bolognese*

Fresh Paccheri. Hearty Meat Sauce made of Veal, Beef and Vegetables. Pecorino Romano and Grana Padano

#### *Penne Alla Vodka*

Vodka Laced Creamy Tomato Sauce

#### *Rigatoni All'amatriciana*

Prosciutto di Parma, Vidalia Onions, Fresh Herbs, EVO, San Marzano Tomatoes.

## SALAD

### SELECTION OF ONE:

#### *Stony Hill Inn Salad*

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

#### *Insalata Alla Cesare*

Caesar Salad: Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons, Topped with White Anchovies.

## ENTRÉE SELECTION

### SELECTION OF TWO:

#### *Pollo Alla Positano*

Chicken Breast Sautéed with Parma Prosciutto, Asparagus, Fontina Cheese. Madeira Wine Sauce. Mashed Potatoes

#### *Salmone Alla Ravello*

Grilled Salmon, Roasted Fennel, Oyster Mushrooms, Leeks, Pinot Noir sauce. Mashed Potatoes

or

#### *Salmon With A Horseradish Crust*

Mashed Potatoes, Carrots & Broccolini

#### *Veal Scallopine Ai Funghi Di Bosco*

Sauteed Veal Scallopine . Porcini and Forest Mushrooms, Rosemary, Thyme, Lemon. White Wine Sauce with Mashed Potatoes.

(Selection of 1: Also Available Franchese, Piccata, Marsala, Parmigiana or Milanese

#### *Cosciata Di Manzo*

Boneless Short Ribs of Beef Braised in Red Wine. Balsamic Glazed Cippolini topped with Horseradish Chive Butter. Mashed Potatoes

*If you want 3 entrée selections there is an Additional charge of \$6pp*

## DESSERT

**Cheesecake, Carrot Cake Or Tiramisu**

**Coffee Tea**

## **A LA CARTE MENU #3**

### **FAMILY STYLE APPETIZERS**

#### **SELECTION OF FOUR:**

*Cold Antipasto Plate, Crispy Calamari, Eggplant Rollantini, Sanzari's Famous Meatballs, Mushrooms Stuffed with Spinach, Goat Cheese, Ricotta & Sundried Tomatoes or Scallops Wrapped with Apple Wood Smoked Bacon*

### **PASTA**

#### **SELECTION OF TWO:**

#### ***Pacheri Bolognese***

Fresh Paccheri. Hearty Meat Sauce made of Veal, Beef and Vegetables. Pecorino Romano and Grana Padano

#### ***Rigatoni All'amatriciana***

Prosciutto di Parma, Vidalia Onions, Fresh Herbs, EVO, San Marzano Tomatoes.

#### ***Tagliatelle Ai Funghi***

Fresh Tagliatelle, Assorted Forest Mushrooms. White Truffle Oil, Italian Parsley

#### ***Rigatoni Alla Norma***

Eggplant, Heirloom Cherry Tomato, Mozzarella, Garlic, EVO & Shaved Parmigiano Reggiano

### **SALAD**

#### **SELECTION OF TWO:**

#### ***Stony Hill Inn Salad***

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

#### ***Insalata Alla Cesare***

Caesar Salad: Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons, Topped with White Anchovies.

#### ***Insalata Tre Colori***

Belgian Endive, Arugala & Radicchio

### **ENTRÉE SELECTION**

#### **SELECTION OF THREE:**

#### ***Pollo Alla Positano***

Chicken Breast Sautéed with Parma Prosciutto, Asparagus, Fontina Cheese. Madeira Wine Sauce. Mashed Potatoes

#### ***Saltimbocca Di Vitello***

Sauteed Veal Scallopine. Prosciutto di Parma, Fresh Sage. Served over Spinach, White Wine Sauce. Topped with Quail Eggs.

#### ***Filet of Sole Francese***

Sauteed Spinach, Lobster Raviolo

#### ***Jumbo Shrimp In A Scampi Sauce \$5pp Additional***

With French Fries & Zucchini Fries

#### ***Bistecca Alla Griglia Italiana- \$5pp Additional***

Prime Angus Hand Cut New York Strip. Simply Grilled with Peppers & Onions, Porcini & Forest Mushrooms. Mashed Potatoes.

### **DESSERT**

#### ***Cheesecake, Carrot Cake, Tiramisu Or Tartufo***

#### ***Coffee Tea Espresso Cappuccino***

# A LA CARTE PARTY MENU #4

## ONE HOUR PASSED PREMIUM HORS D'OEUVRE

### **SELECTION OF SIX:**

Quail Egg Tartlet Topped with Italian Beluga Caviar  
CANAPÉS; Smoked Salmon or Crabmeat Pico di Gallo  
CROSTINI - Eggplant Caponata or Olive Tapenade or Tomato & Avocado  
Mushrooms Stuffed with Spinach, Goat Cheese, Ricotta & Sundried Tomatoes  
Prosciutto di Parma wrapped Grissini  
Coconut shrimp  
Asparagus & Egg Tartine  
Quiche Lorraine or Spinach/Cheddar Quiche  
Chicken Quesadilla Rolls  
Baby Lamb Chops, marinated and grilled  
Sanzaris Famous Meatballs  
Stuffed Grape Leaves  
Scallops Wrapped In Apple Wood Smoked Bacon  
Vegetable Spring Rolls  
Shrimp Cocktail  
Crab Cake Sliders  
Pigs in a Blanket

## **PASTA**

### **SELECTION OF TWO:**

#### ***Pacheri Bolognese***

Fresh Paccheri. Hearty Meat Sauce made of Veal, Beef and Vegetables. Pecorino Romano and Grana Padano

#### ***Rigatoni Or Fusilli All'amatriciana***

Prosciutto di Parma, Vidalia Onions, Fresh Herbs, EVO, San Marzano Tomatoes.

#### ***Tagliatelle Ai Funghi***

Fresh Tagliatelle, Assorted Forest Mushrooms. White Truffle Oil, Italian Parsley

#### ***Rigatoni Alla Norma***

Eggplant, Heirloom Cherry Tomato, Mozzarella, Garlic, EVO & Shaved Parmigiano Reggiano

## **SALAD**

### **SELECTION OF TWO:**

#### ***Stony Hill Inn Salad***

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

#### ***Insalata Alla Cesare***

Caesar Salad: Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons, Topped with White Anchovies.

#### ***Insalata Tre Colori***

Belgian Endive, Arugala & Radicchio

#### ***Insalata Di Biete Arrosto***

Red and Golden Roasted Beets, Fried Chickpeas, Crumbled Feta, Shallots, Red Wine Vinaigrette.

## **ENTRÉE SELECTION**

### **SELECTION OF THREE:**

#### ***Pollo Alla Positano***

Chicken Breast Sautéed with Parma Prosciutto, Asparagus, Fontina Cheese.  
Madeira Wine Sauce. Mashed Potatoes

#### ***Carré Di Agnello***

Roast Rack of Lamb. Mint Pesto. Forest Mushrooms, Zucchini. Fresh Mint. Mashed Potatoes

#### ***Oven Roasted Chilean Seabass \$6pp Additional***

Rock Shrimp Risotto, Porcini Mushroom in a White Wine Sauce

#### ***Pork Chop Milanese***

Topped with Arugala, Sauteed Mushrooms. Tomato in a Pesto Vinaigrette

#### ***Grilled Filet Mignon \$6pp Additional***

Topped with Herb Truffle Butter. Red Wine Balsamic Sauce. Mashed Potato & Vegetable

## **DESSERT**

***Cheesecake, Carrot Cake, Tiramisu Or Tartufo***

***Coffee Tea Espresso Cappuccino***