



## PREMIUM DINNER MENU

### Family Style Appetizers

*Selection of Three:*

*Calamari Fritti*

*Served with Marinara or Fra Diavolo Sauce*

*Long Hot Peppers & Potatoes*

*Eggplant Rollatini*

*Hot or Sweet Sausage & Broccoli Rabe with Garlic & Oil*

*Stuffed Mushrooms with Jumbo Lump Crabmeat*

*Cold Antipasto*

### Pasta Course

*\$5pp additional*

*Penne alla Vodka*

*Vodka Laced Creamy Tomato Sauce*

*Rigatoni al Filetto di Pomodoro*

*Plum Tomato Sauce with Prosciutto, Onions & Basil*

*Rigatoni Bolognese*

*Homemade Meat Sauce with Fresh Basil*

### Salad

*Selection of One:*

*Insalata Tre Colori*

*Belgian Endive, Arugula & Radicchio*

*Insalata di Rucola*

*Arugula with Gaeta Olives, Goat Cheese & Roasted Peppers*

*Classic Caesar Salad*

*Romaine Lettuce with a Dressing of Anchovy, Olive Oil & Parmesan Cheese*

*French String Bean and Beet Salad*

*Topped with Crumbled Gorgonzola & Balsamic Vinaigrette*

*Stony Hill Inn Salad*

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

## **Entrée:**

*Selection of Three:*

### **Boneless Breast of Chicken**

*Française* - Egg Battered, Sauteed with Lemon, Butter & White Wine

*Parmegiana* - Breaded, Pan Fried, Topped with Fresh Mozzarella in a Tomato Sauce

*Pizzaiola* - Sauteed with Onions, Mushrooms and Red Peppers in a Light Tomato Sauce

*Sanzarì* - Chicken Breast Française Style with Diced Tomatoes & Capers in a Pinot Grigio Wine Sauce

### **Sirloin of Beef in a Wild Mushroom Sauce**

#### **Fillet of Atlantic Salmon**

*Pan Seared* - with a Dill Beurre Blanc

*Grilled* - Topped with Sauteed Tomatoes in a Balsamic Reduction

#### **Filetto di Sogliola (Fillet of Lemon Sole)**

*Française* - Egg Battered, Sauteed with Lemon, Butter & White Wine

*Scampì Style* - Sauteed with Fresh Garlic, Lemon, Butter & White Wine

*Meuniere* - Sauteed with Lemon, Butter & White Wine

#### **Gamberoni (Colossal Shrimp)**

*(+\$14pp)*

*al Vino Bianco* - White Wine Sauce

*Scampì Style* - Sauteed with Fresh Garlic, Lemon, Butter & White Wine

*Française* - Egg Battered, Sauteed with Lemon, Butter & White Wine

#### **Grilled Filet Mignon of Beef**

*(+\$12pp) Served in a Wild Mushroom Demi Glaze*

#### **Grilled Loin Veal Chop**

*(+\$14pp) Served with Sauteed Wild Mushrooms*

#### **Grilled Baby Rack of Lamb**

*(+\$14pp) Served with Mint Jelly*

*All Entrees are Served with Potato and Vegetable du Chef*

## **Dessert**

*Selection From our Pastry Chef or Specialty Cake of the Occasion Coffee & Tea Service Included -*

*Cappuccino & Espresso \$3.00 additional*

*Please Let Our Staff Know If You Have Any Special Requests*

*\$55.00 Per Person, Plus Sales Tax+ Service Charge*