

# speranza

WOOD-FIRED ITALIAN RISTORANTE  
856.349.7660

## **3 Course Dinner Priced Fixed Menu Option #1**

### **Appetizer choice of;**

**italian wedding soup**

### **caesar salad**

chopped hearts of romaine, creamy caesar, garlic croutons, pecorino romano

### **Entree choice of;**

### **chicken parmigiana**

lightly breaded & fried, marinara, smothered in three cheeses & basil, over linguini

### **linguini pomodoro with meatballs**

tomato basil marinara, garlic, olive oil, & white wine topped with our house-made wood roasted meatballs

### **penne alla vodka**

vegetable infused spiced vodka, tomato cream sauce & penne pasta

### **Dessert**

chocolate & vanilla gelato

Includes bread service, soft drinks, coffee & tea

\$25.95 per person plus tax & gratuity

Available to groups from 10-50 guests based on a 3 hour event.

Group events require a \$100 deposit

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## **3 Course Dinner Priced Fixed Menu Option #2**

### **Appetizer choice of;**

#### **roasted tomato & crab bisque**

made fresh daily

#### **antipasto salad**

mixed greens tossed with croutons, white balsamic vinaigrette,  
grape tomatoes, olives, roasted peppers, cucumbers,  
red onion, & banana peppers

### **Entree choice of;**

#### **pan roasted atlantic salmon**

wild mushroom risotto, sautéed broccolini, balsamic syrup

#### **veal cutlet parmigiana**

lightly breaded & topped with pomodoro sauce, mozzarella, provolone, &  
parmesan cheese over linguini

#### **eggplant rollatini**

stuffed with ricotta, roasted peppers, spinach & artichoke hearts

#### **crab & angel hair pasta**

jumbo lump crabmeat, tomato & basil pomodoro with baby arugula

### **Dessert**

#### **mini cannoli's**

served family style

Includes bread service, soft drinks, coffee & tea

\$28.95 per person plus tax & gratuity

Available to groups from 10-50 guests based on a 3 hour event.

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## **3 Course Dinner Priced Fixed Menu Option #3**

### **Appetizer choice of;**

#### **speranzanella salad**

tomatoes, gorgonzola, smoked bacon, red onion, roasted beets, raddichio, chiffinade romaine, hard boiled eggs, red wine vinaigrette, balsamic syrup, parmesan cracker

#### **caprese salad**

ripe beef steak tomatoes, fresh buffalo mozzarella, sweet basil, capers, extra virgin olive oil, aged balsamic

### **Entree choice of;**

#### **new york strip**

dry rub seasoned, gorgonzola crusted, potato hash with spinach, caramelized onions & applewood bacon, onion fritti

#### **shrimp tortellini**

jumbo shrimp in roasted red pepper cream sauce with spinach, sun-dried tomato pesto

#### **grilled pork chop**

12oz center-cut chop, fig balsamic glaze & tomato risotto with broccolini

#### **lobster mac & cheese**

chunks of lobster & creamy macaroni with sharp white cheddar, baked by the wood-fire topped with bread crumbs & truffle oil

### **Dessert**

#### **New York Cheesecake**

Includes bread service, soft drinks, coffee & tea

\$35.95 per person plus tax & gratuity

Available to groups from 10-50 guests based on a 3 hour event.

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# **“Family Style” 4 Course Menu**

## **1<sup>st</sup> Course Starters (choose 1)**

### **cured meats & cheeses**

shaved prosciutto di parma, sopressata, fresh mozzarella, parmesan reggiano, balsamic syrup, garlic crostini

### **bruschetta**

roma tomatoes, red onions, roasted golden beets, capers & basil with extra virgin olive oil with truffle & parmesan toast

## **2<sup>nd</sup> Course Salads (choose 2)**

### **caprese**

ripe tomatoes & fresh house-made mozzarella, sweet basil, capers, extra virgin olive oil, aged balsamic

### **caesar**

chopped hearts of romaine, creamy caesar, garlic croutons, pecorino romano

### **speranzanella**

tomatoes, gorgonzola, smoked bacon, red onion, roasted beets, raddichio, chiffinade romaine, hard boiled eggs, red wine vinaigrette, balsamic syrup, parmesan cracker

## **3<sup>rd</sup> Course**

### **Entrees (Choose 2)**

#### **chicken parmigiana**

lightly breaded & fried, marinara & topped with 3 cheeses

#### **eggplant rollatini**

stuffed with ricotta, roasted peppers, spinach & artichoke hearts

#### **seafood risotto**

creamy arborio rice, tender shrimp, jumbo lump crabmeat, tomato, parmesan cheese, sweet basil

### **Pastas (choose 2)**

(cut pasta works best for sharing penne & ziti)

#### **vodka**

#### **pomodoro**

#### **alfredo**

#### **fra diavolo**

#### **carbonara**

#### **basil pesto**

### **Sides (choose 2)**

#### **wood-roasted meatballs**

#### **sweet italian sausage**

#### **sauteed brocolini**

#### **broccoli rabe, garlic & tomatoes**

## **Dessert**

### **House-made Mini Cannoli's**

\$35.95 per person plus tax & gratuity

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