



## Dinner Banquet Menu

### First Course

*Two Appetizers Served Family Style  
(Preset by host)*

- Antipasti Freddi
- Mozzarella Pomodoro e Fresco
- Bruschetta
- Calamari Fritti
- Mozzarella Fritti
- Broccoli Rabe
- Cozze or Vongole Al Vapore

### Second Course

*Salad  
(Chosen by host)*

- Garden
- Caesar
- Piero's House Salad
- Insalati Spinaci (+2.00/person)

### Third Course

*(Host will choose a selection of (1) Chicken Entrée,  
(1) Fish Entrée, (1) Pasta Entrée & (1) Veal/Steak Entree)*

#### Chicken Choices:

- Parmigiana
- Marsala
- Piccata
- Cacciatore
- Carciofi
- Cosenza
- Romano
- Saltimbocca
- Chesapeake (+5.00)

#### Fish Choices:

- Tilapia
- Franciase
- Grilled Salmon
- Gamberi Saltati
- Crab Cakes (+5.00)
- Salmon & Crab (+5.00)

#### Veal/Steak Choices:

- NY Strip
- Filet Mignon
- Parmigiana
- Marsala
- Piccata
- Cacciatore
- Carciofi
- Cosenza
- Romano
- Saltimbocca
- Chesapeake (+5.00)

#### Pasta Choices:

- Vodka Rigatoni
- Piero's Pasta
- Penne Bolgnese
- Gnocchi Pomodoro
- Tortellini Primavera

### **Dessert Options (Choose two): Double Chocolate Cake, Tiramisu, or Vanilla Canolli**

- \$200.00 deposit required to book an event date (refundable up to 30 days prior to the event)
- Final bill will include a 20% gratuity & 6% sales tax; cannot use gift cards to pay for deposit and/or event
- All upgraded menu item prices are for entire attendance, not per item ordered
- 3-hour event; One hour allowance provided prior to event start time to decorate; Can add time at booking for \$200/hr
- Sun. thru Thur.. events are \$42.99 per person; minimum of 30 guests
- Friday events are \$44.99 per person; minimum of 40 guests
- Saturday events are \$74.99 per person; minimum of 50 guests
- Floral centerpieces can be provided at additional cost; Napkin Color Change Available
- Coffee, Hot Tea, Soda, Iced Tea all included

**\*\*Prices & menu subject to change\*\***