

BAR PACKAGES

Cost per person

OPEN BAR

1 Hour	\$9.00
2 Hours	\$16.00
3 Hours	\$21.00
4 Hours	\$26.00

BEER & WINE

\$7.00

Per Hour, Unlimited Domestic Beer & Imported Wine

WINE

House Wine	\$17.00 Per Bottle
Imported Italian Wine	\$19.00 Per Bottle

PUNCHES

serves up to 30 guests

Champagne	\$85.00
Non Alcoholic	\$45.00
Mai Tai	\$95.00

TOAST

Champagne	\$4.00 Per Person
Limoncello	\$4.00 Per Person

Homemade

Premium Package Available

**Additional \$2.00 per hour per person*

BAR PACKAGES DO NOT INCLUDE SHOTS

Villaggio

Ristorante

BANQUET MENU

Each Banquet is served family style or individually and includes:

APPETIZER

Bruschetta

INSALATA

Your choice of the following:

House or Caesar Salad

PASTA

Choose one of the following:

Rigatoni, Penne, Linguine, Fettuccine, Spaghetti or Farfalle
in Meat, Tomato Basil, Garlic & Oil, Alfredo or Vodka Sauce

ENTRÉE

Choose one of the following:

Parmigiana, Francese, Marsala, Piccante, or Vesuvio

Boneless Skinless Chicken Breast

SIDE DISH

Choose two of the following:

Garlic Mashed, Vesuvio, or Roasted Potatoes, Steamed Broccoli, Sautéed Spinach,
or Mixed Vegetables

DESSERT

Your choice of the following:

Gelato or Lemon Ice

\$21.99 per Adult

Bread, focaccia, American coffee, tea & soda are included with all banquet packages

7.25% Sales tax and 18% gratuity are not included in cost per person

\$200.00 Deposit required and non refundable after 48 hours of initial booking

Customized banquets available upon request

CHILDRENS MENU

Choose one of the following:

Chicken Fingers or Mozzarella Sticks
Served with French fries

\$10.99 per Child

CUSTOMIZED LINENS

Array of colors are available

\$1.00 per person

ADDITIONAL CHOICES

Cost per person

APPETIZERS

Italian Antipasto	\$3.00	Misto di Pesce	\$5.00
Fried Calamari	\$3.50	<i>*Fried or Grilled*</i>	
Grilled Calamar	\$3.50	Grilled Portobello Mushrooms	\$2.00
Crab Cakes	\$3.00	Appetizer Platter	\$7.00
Grilled Octopus	\$4.00	<i>*Only available with a dinner package*</i>	
Stuffed Eggplant	\$2.50	Shrimp Cocktail	\$5.00
Sausage & Peppers	\$2.50	Stuffed Mushroom Caps	\$2.00
Filet Mignon Sliders	\$7.00		

INSALATAS

Caprese	\$2.00	Fish Salad	\$5.00
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PASTAS

Cheese Ravioli	\$2.00	Homemade Lasagna	\$3.00
Rotolo	\$3.00	Homemade Gnocchi	\$2.00
Lobster Ravioli	\$3.50		

ENTREES

Pork Tenderloin	\$3.00	<i>Frutti Di Mare – Market Value *Seafood Assortment Available in a Red or White Sauce*</i>	
<i>*in a Balsamic Reduction Sauce*</i>			
Tilapia Piccata	\$3.00	Veal	\$3.95
Grilled Lamb Chops	\$8.00	<i>*Choose one of the following styles: Par- migiana, Marsala, Francese, Piccante or Vesuvio*</i>	
Grilled Filet of Salmon	\$3.50	Add 3 Jumbo Shrimp	\$6.00
Roast Top Sirloin	\$3.00	<i>to any entrée</i>	
8oz Filet Mignon	\$12.00		
12oz New York Steak	\$8.00		
Italian Sausage Giambotta	\$3.00		

DOLCE

Cannoli	\$2.00	Tiramisu	\$3.95
Dessert Platter	\$5.00	Assorted Fruits	\$2.50
Limoncello Cake	\$3.00		

COFFEES

Espresso	\$1.75	Cappuccino	\$2.00
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