

# PESTO

*Ristorante Italiano*

## **Set Menu for Private Parties**

*(Not available Fridays, Saturdays)*

\$60 per person (not including tax, gratuity, or liquor)

### **Appetizers**

***Each of the following will be given to each table Family Style:***

**Our Homemade Italian Bread and Marinated Carrots**

**Mixed Italian Salad** - Served with Balsamic Vinegar and Virgin Olive Oil

**Peperoni Arrostiti con la Mozzarella** - Fire-roasted red peppers and mozzarella marinated with fresh garlic and extra virgin olive oil drizzled with balsamic reduction

**Calamari Fritti** – Fried calamari served with a side of marinara sauce

### **Entrees**

*The (V) denotes a vegetarian option. Also, Gluten Free Pasta is available.*

***Please choose ONE of the following options:***

**Eggplant Rollatini** - Stuffed with spinach, ricotta, and mozzarella in a rose sauce (V)

**Fettuccini Alfredo** - Homemade with cream sauce and parmesan cheese, with or without (V) prosciutto

**Shrimp Scampi** - Jumbo shrimp over linguine served in the following sauces: rosé, cognac cream or oil and garlic

**Penne Primavera** - Served with a variety of vegetables of the day in a rosé sauce or cream sauce (V)

**Penne alla Puttanesca** - Served with chopped veal in a mild spicy tomato sauce with black and green olives

**Linguine Pescatora** - Served with shrimp, mussels, and clams in a red or white sauce

**Pollo or Vitello Parmigiana** - Chicken or veal cutlet topped with mozzarella and parmesan cheese in a red or rosé sauce

**Pollo or Vitello alla Marsala** - Chicken or veal sautéed with mushrooms in a marsala wine sauce

**Pollo ai Carciofi** - Chicken breast sautéed with tomatoes, artichokes, prosciutto, and mozzarella cheese in white wine sauce

**Pollo alla Bolognese** - Chicken breast topped with prosciutto and Swiss cheese in a marsala wine sauce

**Viletto Saltimbocca alla Romana** - Veal topped with prosciutto and Swiss cheese sautéed in a marsala and cream sauce with sage

**Salmon alla Griglia** - Filet of salmon dressed with olive oil, served over a bed of spring mix with a side of garlic and lemon sauce

**Salmon Veneziana** - Filet of salmon decorated with shrimp, clams, mussels, and crabmeat sautéed in your choice of a lemon, cream or rosé sauce

A Family Style Side of Vegetables of the day will be served on each table

**Beverages** - American coffee, tea, and soda are included

**Dessert** - Sheet Cake with Whipped Cream Frosting