

# PESTO

## Ristorante Italiano

*Set Menu for Private Parties*  
*(Not available Fridays, Saturdays)*  
*\$65.00 per person ( includes tax and 20% gratuity)*

### 1st Course: Appetizers

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

**Our Homemade Italian Bread and Marinated Carrots**

**Mista Salad-** Served with Balsamic Vinegarette and Parmesan Cheese

**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

### 2nd Course: Entrees

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

*Please choose ONE of the following options:*

**Gnocchi** - Homemade potato gnocchi in a rose or pesto sauce (V)

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

**Shrimp Scampi** - Jumbo shrimp over linguine served in either a rosé or oil and garlic sauce

**Penne Primavera** - Served with a variety of vegetables of the day in a rosé 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 marinara or oil and garlic sauce

**Pollo or Vitello Parmigiana** - Chicken or veal cutlet topped with mozzarella and parmesan cheese in a marinara or rosa 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

**Vitello Saltimbocca alla Romana** - Veal topped with prosciutto and swiss cheese sautéed in a marsala sauce with sage

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

**Salmone Veneziana** - Filet of salmon decorated with shrimp, clams, mussels, and crabmeat sautéed a lemon or rosa sauce

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

### 3rd Course: Dessert

**Dessert** - Sheet Cake in either vanilla, chocolate or marble, with Whipped Cream Frosting and custom writing

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