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# Pisa Menu

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## Antipasti - Host choice of two

Ⓞ EGGPLANT ROLLATINI

SOUTH BEACH CALAMARI

BURRATA TOASTINI

STUFFED MUSHROOMS

BAKED CLAMS ( 2 PER GUEST )

Ⓞ CAULIFLOWER FLATBREAD

## Pasta Course - Host choice of one

PENNE PINK SAUCE

GF VEGETABLE RISOTTO

## Entrées - Host choice of three

LIPARI

sautéed veal, artichokes, wild mushrooms and leeks in a marsala cream sauce

SALMON IMPERIAL

stuffed with crab imperial in a creamy lemon sauce

CHAMPAGNE CHICKEN

champagne cream with roasted cherry tomatoes, artichokes, asparagus and shrimp, risotto

PORK CHOP MILANESE

lightly breaded and baked, side of mixed greens, fennel, sundried tomatoes, cherry tomatoes and shaved parmigiano, salmoriglio

TRIO COMBO

chicken, shrimp, and veal with asparagus, sundried tomatoes and mushrooms in a asiago cream sauce

PORK CHOP PANCETTA

pan-seared with roasted shallots, pancetta, sautéed mushrooms, cabernet reduction

CRAB CAKES

John's crab cakes served with aioli

Ⓞ 12OZ. NEW YORK STRIP | 10 PP

dressed with an herb butter

## Enhancements

HOUSE SANGRIA | 30 PER PITCHER

MINI CANNOLI | 2.5 PP

ASSORTED DESSERT | 3.5 PP

ITALIAN FRESH MEATS AND CHEESE | 4 PP

MEADOWCROFT HOUSE WHITE/RED | MP

THOMAS HENRY HOUSE WHITE/RED | MP

## EVENTS INFO

Pisa package is \$56 pp which includes, bread, house or caesar salad, soda, coffee or tea. A \$250.00 deposit is required for parties of 15 or more in addition to a final guest count 5 days prior to your event. Please let our event coordinator know of any special needs and or allergies. NJ tax, \$200 flat booking fee and 20% gratuity will be added to your bill on the day of your event. Final bill is due in cash. Credit card payments will have a 3% processing fee added on. Read over our Iccara Events Contract for room minimums, booking fee, decoration info, setup etc.