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# Roma Menu

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## Antipasti - Host choice of two

CALAMARI FRITTI	BRUSCHETTA
FRIED ARTICHOKE & ZUCCHINI	Ⓞ CAPRESE
BAKED CLAMS ( 2 PER GUEST )	Ⓞ EGGPLANT ROLLATINI

## Pasta Course - Host choice of one

PENNE PINK SAUCE	Ⓞ MUSHROOM RISOTTO
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## Entrées - Host choice of three

SALMON PORTOFINO pan seared in a lemon basil cream sauce	VITELLO BOSCAIOLA veal scallopini, portobello mushrooms, zucchini and roasted peppers in a lite marsala demi-glaze
POLLO POMODORINO sautéed chicken in a white wine, roasted cherry tomato, marinara sauce baked with burrata and pesto drizzle	PARMIGIANA ICCARA STYLE breaded and baked veal, our house organica tomato sauce, fresh mozzarella, fresh basil
POLLO AMALFI sautéed chicken, asparagus, cherry tomatoes and mushrooms in an asiago cream sauce	BLACKENED COD pan seared and blackened cod in a citrus herb dressing

## Enhancements

MINI CANNOLI   2.5 PP	ASSORTED DESSERT   3.5 PP
THOMAS HENRY HOUSE WHITE/RED   MP	MEADOWCROFT HOUSE WHITE/RED   MP
HOUSE SANGRIA   30 PER PITCHER	ITALIAN FRESH MEATS AND CHEESE   4 PP

## EVENTS INFO

Roma package is \$46 pp which includes house salad, soda, coffee and 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.