

Roma

Antipasti - Host choice of two

CALAMARI FRITTI

Ⓟ BRUSCHETTA

BAKED CLAMS

ⓄⓅ CAPRESE

Ⓟ FRIED ARTICHOKE + ZUCCHINI

ⓄⓅ EGGPLANT ROLLATINI

Pasta Course - Host choice of one

PENNE PINK SAUCE

Ⓞ VEGETABLE RISOTTO

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

CHICKEN TARTUFO

creamy truffle butter, mushrooms, leeks, sundried tomatoes and artichokes

PARMIGIANA ICCARA STYLE

breaded and baked veal or chicken, our house organica tomato sauce, fresh mozzarella, fresh basil

CHICKEN POMODORINO

in a white wine, roasted cherry tomato sauce baked with burrata and pesto drizzle

Ⓞ SALMONE

seared and topped with brussels sprouts, chickpeas, drizzled balsamic glaze drizzled with balsamic glaze

Enhancements

MINI CANNOLI | 2.9 PP

ASSORTED DESSERT | 3.9 PP

THOMAS HENRY HOUSE WHITE/RED
27 per bottle

MEADOWCROFT HOUSE WHITE/RED
35 per bottle

HOUSE SANGRIA | 30 PER PITCHER

ITALIAN FRESH MEATS AND CHEESE | 5 PP

EVENTS INFO

Roma package is \$49 pp which includes bread, 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 dietary and/or allergy restrictions. 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.
2025