
Raffaello Menu

Antipasti - Host choice of two

CALAMARI ZOLA

BRUSCHETTA

FRIED ARTICHOKE & ZUCCHINI

Ⓞ CAPRESE

BAKED CLAMS (2 PER GUEST)

Ⓞ EGGPLANT ROLLATINI

Pasta Course - Host choice of one

PENNE PINK SAUCE

Ⓞ MUSHROOM RISOTTO

Entrées - Host choice of three

FLOUNDER MARECHIARO

braised flounder in a fresh pomodoro puttanesca sauce, capers, kalamata olives

VITELLO BOSCAIOLA

veal scallopini, portobello mushrooms, zucchini and roasted peppers in a lite marsala demi-glaze

Ⓞ CECIATA

chickpea flour dusted chicken, brussel sprouts, mushrooms, spinach, scallions, lite butter sauce

FLOUNDER OREGANATA

baked with seasoned bread crumb, a white wine lemon sauce

AMALFI

sautéed chicken, asparagus, cherry tomatoes and mushrooms in an asiago cream sauce

VITELLO SORRENTINO

veal scallopini layered with prosciutto, eggplant, and fresh mozzarella in a white wine pomodoro sauce, risotto

Enhancements

MINI CANNOLI 2.50 PP

ASSORTED DESSERT 3.50 PP

HOUSE SANGRIA 30.00 PER PITCHER

MEADOWCROFT/THOMAS HENRY MP

Raffaello package also includes house salad, soda, coffee and tea. There will be a corkage fee of \$7 per bottle of BYO.

Meadowcroft wine will be discounted 15% if added to an event package.

A \$150.00 deposit is required for parties of 15 or more in addition to a final guest count 5 days prior to your event. The confirmed guest count is what your bill will be based on. Custom packages are also available.

Please let our event coordinator know of any special needs and or allergies.

\$44.00 per guest plus a NJ tax in addition to 20% gratuity will be added to your bill on the day of your event.

Final bill due in cash, only. Final payment paid with credit card will have a 3% processing fee added on.