
FIRENZE LUNCH PACKAGE

Available Monday-Friday / 11am-2:00pm / \$29.00 per guest plus 7% tax and 20% gratuity. Package includes bread, house salad course, coffee, soda and tea.

APPETIZERS - HOST CHOICE OF ONE

Calamari Fritti

with our marinara sauce

Bruschetta

garlic toastini topped with chopped tomato and parmigiano reggiano

Eggplant Rollatini

baked and with ricotta cheese, tomato sauce

ENTRÉES - HOST CHOICE OF THREE

Penne Amatriciana

fresh pomodoro sauce, red onion, prosciutto, basil

Penne Primavera

asiago cream sauce with fresh vegetables

Vodka Rigatoni

pink sauce flamed with vodka, a touch of cream, prosciutto, onion, sundried tomatoes

Sorrentino

sautéed chicken layered with prosciutto, eggplant, and fresh mozzarella in a white wine pomodoro sauce

Marsala

sautéed chicken in a marsala wine sauce with sautéed mushrooms

Flounder Oreganata

baked with seasoned bread crumb, a white wine lemon sauce

Flounder Marechiaro

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

Pork Tenderloin Marsala

sliced pork tenderloin in a mushroom, cracked peppercorn, marsala demiglaze

Pork Tenderloin Pomodorino

cherry tomatoes, asparagus and mushrooms in a sherry cream

ADD ONS

mini cannoli 2.50 pp

house sangria 30.00 per pitcher

Meadowcroft/Thomas Henry MP

assorted dessert 3.50 pp

pasta course 3.00

ADDITIONAL INFORMATION

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 will be 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. Final payment is due in cash, only. A 3% processing fee will be added to final payments paid with credit card.