

Pisa

Antipasti - Host choice of two

Ⓞ Ⓟ EGGPLANT ROLLATINI

SOUTH BEACH CALAMARI

CACIO E PEPE MEATBALLS

STUFFED MUSHROOMS

BRUSSEL SPROUTS, PANCETTA AND RICOTTA
BRUSCHETTA

PROSCIUTTO-ARUGULA FLATBREAD

Pasta Course - Host choice of one

PENNE BOLOGNESE

Ⓞ Ⓟ VEGETABLE RISOTTO

Entrées - Host choice of three

VEAL LIPARI

SALMON IMPERIAL

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

stuffed with crab imperial in a creamy lemon sauce

CHAMPAGNE CHICKEN

PORK CHOP MILANESE

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

lightly breaded and baked topped with mixed greens, fennel, sundried tomatoes, cherry tomatoes and shaved parmigiano, salmoriglio

TRIO COMBO

PORK CHOP PANCETTA

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

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

CRAB CAKES

Ⓞ 12 OZ. NEW YORK STRIP STEAK | 12 PP

John's crab cakes served with aioli

dressed with an herb butter

Enhancements

HOUSE SANGRIA | 30 PER PITCHER

MINI CANNOLI | 2.9 PP

ASSORTED DESSERT | 3.9 PP

ITALIAN FRESH MEATS AND CHEESE | 5 PP

MEADOWCROFT HOUSE WHITE/RED
35 per bottle

THOMAS HENRY HOUSE WHITE/RED
27 per bottle

EVENTS INFO

Pisa package is \$59 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 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