

Customized Menus-Personalized Service

Dinner Selections

Our Dinner Entrée Selections are inclusive of the following options:

Choice of Beverage

Includes ONE non-alcoholic beverage per guest (unlimited refills)

ICED TEA

FOUNTAIN BEVERAGE REGULAR/DECAF COFFEE

*All other beverages charged at regular menu price

Starter Selections

Please Choose Two:

PAPA'S HOUSE SALAD CAESAR SALAD

Desserts

Please Choose Two:

TIRAMISU

CARAMEL PECAN CHEESECAKE

RASPBERRY CHEESECAKE

APPLE CINNAMON CRUMBLE

LEMON TANGO

ITALIAN CHOCOLATE CAKE

CANNOLI

Zuppa

Add a Soup Course to your meal for an additional fee

Dinner Entrée Selections

In House Private Dining

Please Choose Three:

CHICKEN ARRABIATA

Grilled Chicken Breast with Spicy Marinara over Angel Hair Pasta

CHICKEN SCALLOPINI

Lemon Butter Sauce over Chicken Medallions Sauteéd with Bacon, Mushrooms and Roma Tomatoes; Served with Angel Hair Pasta

CHICKEN PARMESAN

Breaded Chicken Breast Covered with Melted Mozzarella and Tomato Sauce over Spaghetti

PASTA CON POLLO

Grilled Chicken Breast, Sun-Dried Tomatoes, Mushrooms, Fresh Basil and a Light Alfredo Sauce Tossed with Bow-Tie Pasta

LASAGNA

Layers of Pasta, Ricotta and Mozzarella Topped with Spicy Marinara or Traditional Meat Sauce

SHRIMP FARFALLE

Shrimp, Pea Pods and Roma Tomatoes Tossed with a Garlic Butter Sauce and Bow Tie Pasta

SALMON ALLA GRIGLIA

Grilled Fillet of Salmon in a Sage and Roasted Pepper Sauce with Roma Tomatoes over Linguini

VEAL PICATTA

Veal Medallions Tossed with Artichokes, Capers and Lemon Butter Sauce over Spaghetti

VEAL MARSALA

Marsala Wine Sauce over Sautéed Veal Medallions, Mushrooms and Angel Hair Pasta

TENDERLOIN MADEIRA

Grilled Filet Medallions Topped with a Madeira Mushroom Sauce, Served over an Orzo Medley

RIGATONI AL FORNO

Sweet Fennel Sausage, Mushrooms, Peppers, Red Onions and our Spicy Marinara Sauce Tossed with Rigatoni Pasta. Topped with Four Cheeses and Broiled

RIGATONI MELANZANE

Roasted Eggplant, Ricotta Cheese and Basil Tossed with our Spicy Marinara and Rigatoni

WILD MUSHROOM FETTUCCINE

Portabella, Shiitake and Domestic Mushrooms Sautéed with Fresh Spinach, Roasted Garlic Cream Sauce and Fettuccine