



## ***Casa Di Amore Group Dining Menu***     ***\$42 per Person***

### **APPETIZERS**

**Sautéed Mushrooms** - Fresh mushrooms sautéed in olive oil and fresh garlic tossed with Italian seasoned breadcrumbs and Parmigiano-Reggiano cheese.

**Classical Pan Fried Calamari** - Lightly floured squid fried golden brown, served with a side of marinara sauce.

### **BREAD SERVICE**

Our freshly made Italian loaves baked daily and served with a side of garlic butter.

### **SALAD**

**House Salad** - Baby greens and cherry tomatoes accompanied by our house vinaigrette dressing.

### **ENTREES**

*(Your guests will be able to choose one of the entrées featured below)*

**Baked Lasagna** – Sheets of our lasagna pasta layered and stuffed with fresh ricotta cheese, ground beef, Italian seasonings and melted mozzarella. This classic dish is served with your choice of meat sauce or marinara.

**Fettuccine Alfredo** – One of our most popular dishes. Fresh homemade egg noodles served with a sauce of butter, cream and Parmigiano-Reggiano cheese.

**Spaghetti & Meatballs** - A classic favorite, served with meatballs and your choice of meat sauce or marinara.

**Chicken Parmigiana** - A breaded chicken cutlet topped with tomato sauce and baked with mozzarella cheese, served with a side of pasta.

**Pomodoro Al Fresco** - Angel hair pasta, cooked al dente and tossed with the perfect amount of garlic and olive oil. Finished with fresh tomatoes and basil.

### **DESSERT**

**Miniature Cannolis** - An authentic Sicilian favorite. Our crisp mini pastry shells stuffed to order with our sweet cannoli cream filling, mixed with chocolate chips, dusted with powdered sugar and served over a drizzle of our chocolate sauce.

### **SOFT DRINK PACKAGE**

Soda, Water, Ice Tea & Coffee are included with all our menu packages.



## ***Casa Di Amore Group Dining Menu***     ***\$46 per Person***

### **APPETIZERS**

**Sautéed Mushrooms** - Fresh mushrooms sautéed in olive oil and fresh garlic tossed with Italian seasoned breadcrumbs and Parmigiano-Reggiano cheese.

**Classical Pan Fried Calamari** - Lightly floured squid fried golden brown, served with a side of marinara sauce.

### **BREAD SERVICE**

Our freshly made Italian loaves baked daily and served with a side of garlic butter.

### **SALAD**

**House Salad** - Baby greens and cherry tomatoes accompanied by our house vinaigrette dressing.

### **ENTREES**

*(Your guests will be able to choose one of the entrées featured below)*

**Pork Chop with Vinegar & Peppers** - This dish is a favorite among many of our regular customers. It features two 8 oz. pork chops sautéed with olive oil, Italian seasonings, then topped with cherry peppers in a tangy vinaigrette sauce, served with a side of wedged potatoes.

**Chicken Marsala** - A boneless chicken breast sautéed in a mushroom marsala sauce, served with a side of pasta.

**Linguine & Clams with red or white sauce** - This is a fabulous dish featuring fresh clams, both chopped and whole served over a bed of linguine with your choice of either a red or white sauce

**Jumbo Cheese Ravioli with Meatballs** - Super jumbo homemade cheese with your choice of marinara or meat sauce.

**Rigatoni and Broccoli** - A generous portion of fresh broccoli prepared in garlic and olive oil, then mixed into rigatoni pasta. A light and refreshing dish.

### **DESSERT**

**Miniature Cannolis** - An authentic Sicilian favorite. Our crisp mini pastry shells stuffed to order with our sweet cannoli cream filling, mixed with chocolate chips, dusted with powdered sugar and served over a drizzle of our chocolate sauce.

### **SOFT DRINK PACKAGE**

Soda, Water, Ice Tea & Coffee are included with all our menu packages.



## **Casa Di Amore Group Dining Menu**     **\$54 per Person**

### **APPETIZERS**

**Classical Pan Fried Calamari** - Lightly floured squid fried golden brown, served with a side of marinara sauce.

**Bruschetta** - Slices of our homemade Italian bread toasted and then covered with a mix of diced Roma tomatoes, onions, fresh basil and buffalo mozzarella topped off with virgin olive oil.

### **BREAD SERVICE**

Our freshly made Italian loaves baked daily and served with a side of garlic butter.

### **SALAD**

**House Salad** - Baby greens and cherry tomatoes accompanied by our house vinaigrette dressing.

### **ENTREES**

*(Your guests will be able to choose one of the entrées featured below)*

**New York Strip** – Our 12 oz New York strip grilled to perfection, served with a twice baked potato and fresh vegetables.

**Grilled Salmon Fiorentina** - Grilled Salmon in a Fiorentina sauce of lemon, garlic and olive oil, served with a twice baked potato and a side of vegetables.

**Chicken Marsala** - A boneless chicken breast sautéed in a mushroom marsala sauce, served with a side of pasta.

**Eggplant Di Amore** - Slices of fresh eggplant breaded and layered with ricotta cheese, mushrooms, spinach and sundried tomatoes. Topped with Parmigiano-Reggiano and mozzarella cheese then covered with our tomato basil sauce and baked until golden brown. (we like to call it our eggplant lasagna.)

**Penne and Greens** -A generous portion of escarole sauteed in olive oil and fresh garlic. Served with penne pasta.

### **DESSERT**

**Miniature Cannolis** - An authentic Sicilian favorite. Our crisp mini pastry shells stuffed to order with our sweet cannoli cream filling, mixed with chocolate chips, dusted with powdered sugar and served over a drizzle of our chocolate sauce.

**Miniature Crème Brulee** - Rich baked vanilla custard with a browned vanilla sugar top and served with berries.

### **SOFT DRINK PACKAGE**

Soda, Water, Ice Tea & Coffee are included with all our menu packages.



## ***Casa Di Amore Group Dining Menu***     ***\$64 per Person***

### **APPETIZERS**

**Lobster Ravioli** - Ravioli stuffed with pieces of tender lobster and topped with a pink cream sauce.

**Prosciutto Crostini** - Slices of our homemade Italian bread toasted, then topped with fresh Buffalo Mozzarella and thin slices of prosciutto.

### **BREAD SERVICE**

Our freshly made Italian loaves baked daily and served with a side of garlic butter.

### **SALAD**

**Insalata Di Amore** - Mixed greens tossed with fresh Buffalo Mozzarella and tomato served with our balsamic vinaigrette dressing.

### **ENTREES**

*(Your guests will be able to choose one of the entrées featured below)*

**Veal Piccata with Angel Hair Aioli** - Tender pieces of veal pounded thin and sautéed with butter, lemon, basil, fresh mushrooms, white wine and capers, served with a side of angel hair aioli.

**Bone In Rib Eye** - Our 16 oz Bone in Rib Eye grilled to perfection, served with a twice baked potato and fresh vegetables.

**Shrimp Scampi** - Jumbo shrimp sautéed in butter, garlic, lemon and olive oil served over a bed of linguini.

**Fettuccini Alfredo with Chicken** - This is one of our most popular dishes. Fresh homemade egg noodles served with a sauce of butter, cream, and Parmigiano-Reggiano cheese.

**Gnocchi with marinara or meat sauce** - Homemade potato dumplings served with your choice of marinara or meat sauce.

### **DESSERT**

**Miniature Cannolis** - An authentic Sicilian favorite. Our crisp mini pastry shells stuffed to order with our sweet cannoli cream filling, mixed with chocolate chips, dusted with powdered sugar and served over a drizzle of our chocolate sauce.

**Miniature Crème Brulee** - Rich baked vanilla custard with a browned vanilla sugar top and served with berries.

### **SOFT DRINK PACKAGE**

Soda, Water, Ice Tea & Coffee are included with all our menu packages.



## **Casa Di Amore Group Dining Menu**     **\$74 per Person**

### **APPETIZERS**

**Lobster Ravioli** - Ravioli stuffed with pieces of tender lobster and topped with a pink cream sauce.

**Twice Wrapped Prawns** - Jumbo shrimp wrapped with prosciutto and stuffed with cheese, then wrapped again in filo dough and baked to perfection, accompanied by the chef's specialty sauce.

### **BREAD SERVICE**

Our freshly made Italian loaves baked daily and served with a side of garlic butter.

### **SALAD**

**Insalata Di Amore** - Mixed greens tossed with fresh Buffalo Mozzarella and tomato served with our balsamic vinaigrette dressing.

### **ENTREES**

*(Your guests will be able to choose one of the entrées featured below)*

**Filet Mignon** - Our 8 oz center cut Filet Mignon grilled to perfection, served with a twice baked potato and fresh vegetables.

**Osso Bucco** - A veal shank slowly roasted until the meat just falls off the bone, then topped with the chef's vegetable tomato demi-glaze, served over a bed of risotto.

**Chicken Caprese** - A boneless chicken breast sautéed in a lemon butter sauce, served with sliced Roma tomatoes, Buffalo Mozzarella and fresh basil, accompanied by a twice baked potato and vegetables.

**Cioppino** - A house favorite. Robust broth packed with a generous portion of fresh seafood including lobster, clams, mussels, shrimp, scallops, crab, and fish.

**Eggplant Di Amore** - Our Eggplant Lasagna. Slices of fresh eggplant layered with ricotta cheese and fresh vegetables. Covered with our tomato basil sauce, Parmigiano-Reggiano and mozzarella cheese and baked to perfection.

### **DESSERT**

*(Your guests will be able to choose one of the desserts featured below)*

**Handstuffed Cannoli** - A crisp pastry shell stuffed to order with sweet cannoli cream filling, drizzled with chocolate syrup.

**Crème Brulee** - Rich baked vanilla custard with a browned sugar top.

**Tiramisu** - A row of espresso drenched ladyfingers topped with waves of mascarpone cream and dusted with cocoa powder.

### **SOFT DRINK PACKAGE**

Soda, Water, Ice Tea & Coffee are included with all our menu packages.



## ***Casa Di Amore Bar Packages***

Bar packages are available for all large parties.  
All prices are per person/per hour with a two hour minimum.  
A beer and wine list is available upon request.

### **WINE AND BEER OPEN BAR**

\$14 Per Guest / Per Hour

### **WELL, WINE AND BEER OPEN BAR**

\$18 Per Guest / Per Hour

### **TOP SHELF LIQUOR, WINE AND BEER OPEN BAR**

\$24 Per Guest / Per Hour

### **CHAMPAGNE TOAST**

\$4 Per Guest