



## **Dinner Party**

### **Menu I**

#### **Antipasti**

#### ***Marinated Olives***

##### ***Bruschetta***

*fresh tomatoes, basil, garlic & extra virgin olive oil  
on grilled french bread  
(served family style at the table)*

#### **Insalata**

##### ***Insalata mista***

*mixed field greens, tomatoes & carrots in a balsamic vinaigrette*

#### **Secondi**

*(choice of)*

##### ***Cappellini Pomodoro***

*angel hair pasta, fresh tomatoes, garlic & basil*

##### ***Penne Vodka***

*sauteed pancetta in a vodka tomato cream sauce*

##### ***Linguini al Pesto Giovanni***

*basil, cream & garlic topped with toasted pine nuts*

##### ***Lasagna Veal or Vegetariano***

*Pinocchio's hom made pasta layered with a veal sauce or house made spinach pasta layered  
with sauteed seasonal vegetables & ricotta cheese*

#### **Dolci**

*Spumoni or Lemon Sorbetto*

*\$33 per person plus tax & 20% gratuity  
For parties of 20 or less*

## **Dinner Party**

### **Menu 2**

#### **Antipasti**

##### **Marinated Olives**

*Sicilian garlic spicy olives*

#### **Bruschetta**

*fresh tomatoes, basil, garlic & extra virgin olive oil  
on grilled French bread  
(served family style at the table)*

#### **Insalata Mista**

*mixed field greens, tomatoes & carrot ribbons tossed in a balsamic  
vinaigrette  
or*

#### **Minestrone**

*traditional Italian mixed seasonal vegetable soup*

#### **Primi**

##### **Eggplant Parmigiana**

*layers of eggplant & mozzarella in our savory tomatoe sauce  
& served with fresh seasonal vegetables (choice of)*

##### **Chicken Parmigiana**

*breaded & smothered in mozzarella & savory tomato sauce  
& served with fresh seasonal vegetables*

##### **Linguine Calamari**

*sautéed calamari in a garlic tomatoe sauce*

##### **Veal Lasagna**

*Pinocchio's house made lasagna pasta with layers  
of creamy veal & tomato sauce*

#### **Dolci**

*Spumoni or Lemon Sorbetto*

*\$38.00 plus 20% gratuity 20 people or less*

## **Dinner Party**

### **Menu 3**

#### **Antipasti**

*(served family style at the table)*

#### **Marinated Olives**

*Sicilian garlic spicy olives*

#### **Bruschetta**

*fresh tomatoes, basil, garlic & extra virgin olive oil  
on grilled French bread*

#### **Insalata Mista**

*mixed field greens, tomatoes & carrot ribbons tossed  
in a balsamic vinaigrette*

#### **Primi**

#### **Minestrone**

*Pinocchio's housemade traditional Italian mixed seasonal vegetable soup*

*OR*

#### **Penne Pomodoro**

*Pinocchio's homemade sauce with fresh tomatoes, garlic & fresh basil*

#### **Secondi**

*(choice of)*

#### **Eggplant Parmigiana**

*layers of eggplant & mozzarella in our savory tomatoe sauce  
& served with fresh seasonal vegetables*

#### **Chicken Parmigiana**

*breaded & smothered in mozzarella & savory tomato sauce  
& served with fresh seasonal vegetables*

#### **Linguine Calamari**

*sautéed calamari in a garlic tomatoe sauce*

#### **Veal Lasagna**

*Our house made lasagna pasta with layers of creamy veal & tomato sauce*

#### **Dolci**

*Spumoni or Lemon Sorbetto*

*\$45 per person plus tax & 20% gratuity 20 people or less*

# **DinnerParty**

## **Menu 4 A**

### **Antipasti**

#### **Marinated Olives**

*Sicilian garlic spicy olives*

#### **Bruschetta**

*fresh tomatoes, basil, garlic & extra virgin olive oil  
on grilled French bread*

*(served family style at the table)*

### **Insalata**

#### **Inslata Mista**

*mixed feild greens, tomatoes & carrots with basalmic vinaigrette*

### **Primi**

#### **Penne Pomodoro**

*Penne pasta with our house made tomato, garlic sauce*

### **Secondi**

*(choice of)*

#### **Scampi Saute**

*prawns, white wine, olive oil, garlic & parsley served with sauteed vegetables*

#### **Chicken Scaloppine al Marsala**

*chicken breast sautéed with crimini mushrooms in marsala wine reduction  
served with sautéed vegetables*

### **Ossobucco**

*Traditional braised veal shank*

### **Dolci**

*Spumoni or Lemon Sorbetto*

*\$53 per person plus tax and 20% gratutiy  
20 people or less*

## **Dinner Party**

### **Menu 4 B**

#### ***Antipasti***

##### ***Marinated Sicilian garlic spicy olives***

##### ***Sapore Italiano***

*salami, prosciutto, mortadella, gorgonzola, parmigiano, sweet peppers, bruschetta, caprese samples, sundried tomatoes etc.*

#### **Insalata**

##### ***Inslata Mista***

*mixed feild greens, tomatoes & carrots with basalmic vinaigrette*

#### **Primi**

##### ***Penne Pomodoro***

*Penne pasta with our house made tomato, garlic sauce*

#### **Secondi**

*(choice of)*

##### ***Scampi Saute***

*prawns, white wine, olive oil, garlic & parsley served with sauteed vegetables*

##### ***Chicken Scaloppine al Marsala***

*chicken breast sautéed with crimini mushrooms in marsala wine reduction served with sautéed vegetables*

#### **Ossobucco**

*Traditional braised veal shank*

#### **Dolci**

*Spumoni or Lemon Sorbetto*

*\$60 per person plus tax and 20% gratutiy  
20 people or less*

## **Lunch Party**

### **Menu A**

**11:30am - 4:00pm**

#### **Antipasti**

*Olive Marinata*

*Pinocchio's Sicilian recipe of mixed marinated garlic spiced olive*

#### **Insalata**

*Insalata Mista*

*mixed spring greens, tomatoes & shaved carrots  
tossed with a balsamic vinaigrette*

#### **Pasta**

*(choice of)*

#### ***Spaghetti Bolognese***

*spaghetti pasta in our house made veal & beef ragu sauce*

#### ***Cappelini Pomodoro***

*Angel hair pasta in garlic-tomato sauce*

#### ***Linguini Alfredo***

*Parmigiano Cream sauce*

#### ***Penne Arrabiatta***

*Spicy tomato sauce*

#### **Dolci**

*Spumoni **or** Lemon Sorbetto*

*\$26 per person plus tax & 20% gratuity*

*For parties of 20 or less*

## **Lunch Party**

### **Menu B**

**11:30am - 4:00pm**

#### **Antipasti**

*Olive Marinade*

*Pinocchio's Sicilian recipe of mixed marinated garlic spiced olive*

#### **Insalata**

*Insalata Mista*

*mixed spring greens, tomatoes & shaved carrots  
tossed with a balsamic vinaigrette*

#### **Pasta**

*(choice of)*

#### **Spaghetti Bolognese**

*spaghetti pasta in our house made veal & beef ragu sauce*

#### **Lasagna di Carne**

*house made lasagna layered with*

*our house made veal & beef béchamel ragu sauce & mozzarella cheese*

#### **Calamari Linguini**

*sautéed calamari in a savory garlic tomato sauce*

#### **Cappelini Primavera Sophia**

*Angelhair pasta with fresh sautéed seasonal vegetables  
in garlic tomato sauce*

#### **Dolci**

*Spumoni **or** Lemon Sorbetto*

*\$26 per person plus tax & 20% gratuity*

*For parties of 20 or less*