PRIX FIXE MENU 2025

VENETIAN

First Course: Garden Salad or Minestrone Soup

Main Course: (choice of one from each category)
Pasta: Rigatoni alla Vodka or Fettuccine Florentine
Seafood: Boston Baked Scrod or Apple Glazed Salmon
Chicken: Chicken Piccata or Chicken Marsala

Dessert: seasonal gelato
LUNCH \$29PP DINNER \$36PP

FLORENTINE

Family Style Appetizers: Calamari Fritti - Caprese Crostini - Chef's Ravioli

First Course: Garden Salad or Minestrone Soup

Main Course: (choice of one from each category)
Pasta: Rigatoni alla Vodka or Fettuccine Florentine
Seafood: Boston Baked Scrod or Apple Glazed Salmon
Chicken: Chicken Piccata or Chicken Marsala

Dessert: seasonal gelato
LUNCH \$34 PP DINNER \$40 PP

ROMAN

Family Style Appetizers: Calamari Fritti - Caprese Crostini - Mini Crab Cakes

First Course: Garden Salad or Minestrone Soup

Main Course: (choice of one from each category)
Pasta: Rigatoni alla Vodka or Fettuccine Florentine
Seafood: Boston Baked Scrod or Apple Glazed Salmon
Chicken: Chicken Piccata or Chicken Marsala
Beef: Bourbon Tenderloin Tips

Dessert: (choice of one) Cheesecake or Tiramisu \$49 PER PERSON

TUSCAN

Wine Service: (choose two varietals)
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon
(one bottle included per every 3 adult guests)

Family Style Appetizers: Calamari Fritti - Lobster Ravioli - Local Cheese Board

Main Course: (choice of one from each category)
Pasta: Rigatoni alla Vodka or Fettuccine Florentine
Seafood: Boston Baked Scrod or Apple Glazed Salmon
Chicken: Chicken Piccata or Chicken Marsala
Beef: New York Sirloin or Filet Mignon

Dessert: (choice of one) Cheesecake or Tiramisu

\$65PER PERSON

Limited Food Selections are available for children under 12 years old 25\$ per child

Table linens and colored napkins can be added for an additional fee.

We do allow celebration cakes. A dessert charge of \$2 pp will be added to the final bill.

We reserve the right to adjust any pricing, room fees, or reconfiguration of any seating arrangements.

Prix Fixe menus are available for parties of 20-40 guests. We will provide a customized printed menu for each guest.

Prix Fixe menus are priced per person and 7% MA meal tax, 20% gratuity, and any applicable room fees will be added to the final bill.

PRIX FIXE MENU



SUNDAY BRUNCH MENU



Brunch is available Sundays only for 20-40 guests.

Our limited brunch menu is served with fruit & yogurt granola cup, assorted breakfast pastries, orange juice, coffee & tea.

--Please choose one entree from each category below--

CLASSIC BENEDICT

canadian bacon, poached eggs, hollandaise sauce

CAPRESE BENEDICT

heirloom tomato, fresh mozzarella, pesto, balsamic glaze, poached eggs, hollandaise sauce --all benedicts are served with homefries--

BOCCA OMELETTE

linguica, peppers, caramelized onions, cheese

VEGGIE OMELETTE

mushrooms, peppers, onions, spinach, goat cheese

TUSCAN OMELETTE

spicy italian sausage, tomatoes, spinach, mozzarella cheese

--all omelettes are served with homefries and toast--

AVOCADO EVERYTHING

smashed avocado with tomato, pickled red onion, hard boiled egg, toasted everything bagel

BANANAS FOSTER WAFFLE

belgian waffle, caramelized bananas, rum sauce, vanilla gelato

SEASONAL SALAD

chef's seasonal salad

STUFFED FRENCH TOAST

brioche bread, seasonal accompaniments

POUTINE

home fries, portuguese gravy, linguica, cheese curds, sunny side egg

CROISSANWICH

two over easy eggs, bacon, american cheese, homefries

Prix Fixe Brunch 26\$ PP

Boozy Brunch 33\$ PP

(add one mimosa per person)

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