



SEMPLICE | ENTRÉES MINIMUM 10 GUESTS

All Entrées accompanied by your choice of 2 side dishes, salad and fresh breads

DIJON ENCRUSTED CHICKEN | \$16.50

Panko encrusted, searedm and topped with a Dijon cream

CHICKEN INVOLTINI | \$16.95

Prosciutto and smoked mozzarella with housemade marinara

TUSCAN CHICKEN | \$15.95

Seared and topped with spinach, wild mushrooms, and onions in our housemade marinara

CHICKEN WITH SUNDRIED TOMATOES & MUSHROOMS | \$15.95

Seared and served in a rich brown sauce with wild mushrooms and sun-dried tomatoes

CLASSICS | \$15.95

Choose one:

- Marsala wild mushrooms in a marsala sauce
- Parmesan hand breaded and served with 3 cheeses and housemade marinara
- BBQ grilled and glazed in our own BBQ sauce
- Picatta Iemon, white wine, and fresh herbs

ROASTED CHICKEN WITH ARTICHOKES AND ROASTED RED PEPPERS | \$15.95

Served in a rich pan sauce

FLANK STEAK | \$16.50

The classic with caramelized onions in a mushroom demi-glace or grilled, accompanied with a Chimichurri Sauce

BRAISED BEEF SHORT RIBS | \$18.99

(Minimum 20 guests, 48 hour notice)

Boneless, slow cooked with Mexican peppers and spices served in a tomatillo mole sauce

BEEF STEW | \$14.95

Roasted potatoes, carrots, and onions cooked with tender beef tips

MEATLOAF | \$13.95

Served in a rich gravy

BEEF ESPAGNOLE | \$16.50

Roasted flank steak, sliced and topped with a pepper, and

tomato demi-glace

SEAFOOD

We have delicious seafood selections including Maple Glazed Salmon, Baked Tilapia with Lemon Herb Crumb, Tuna Steaks, and Chef Giorgio's FAMOUS Crab Cakes

PASTA ENTRÉES

Served with choice of vegetable and salad with freshly baked

PASTA AL FORNA | \$13.99

Baked pasta with broccoli rabe, Italian sausage, 3 cheeses, and fresh housemade marinara (may be prepared vegetarian)

OUR SIGNATURE LASAGNA | \$15.95

Layered pasta with delicate 3 cheese filling

STUFFED SHELLS | \$14.95

Ricotta, mozzarella, and Parmesan served in our housemade marinara baked to perfection with our meatballs on the side

TORTELLINI | \$15.99

3 cheese tortellini with spring peas and crispy prosciutto in a light cream sauce (Add chicken \$3.50)

SIDES

RUSTIC RED BLISS SMASHED POTATOES

ROSEMARY ROASTED RED BLISS POTATOES

BAKED "SMASHED" POTATOES

WILD RICE PILAF

SCALLOPED POTATOES AU GRATIN

GIORGIO'S MACARONI AND CHEESE

BAKED PENNE

ROASTED FINGERLING POTATOES

HERBED COUSCOUS

SEASONAL STEAMED VEGETABLE MEDLEY

ZUCCHINI GRATIN

GARLIC TOMATO GREEN BEANS

OVEN ROASTED VEGETABLES

ROASTED CAULIFLOWER WITH PARMESAN CRUMB

