



# Banquet Menu

Enjoy our deliciously famous 3-course meal! All of our banquet entrées are served with a crisp salad (120-300 cal), hot fresh baked bread (490 cal) and our signature spumoni ice cream (170 cal) for dessert.

Entrées: 25-100 Guests - Three choices • More than 100 - Two choices

## Appetizers

### Sicilian Garlic Cheese Bread

A generous portion of fresh bread topped with a tasty blend of garlic and three melted cheeses served toasted with a side of our homemade marinara sauce (1220 cal) 7.25

### Shrimp, Spinach & Artichoke dip

A hot cheesy blend of Bay Shrimp, spinach and artichoke hearts sautéed with brandy, cream, fresh herbs and Romano cheese. Served with toasted rustic bread (590 cal) 8.50

### Fried Pickles

Breaded pickle chips fried to a golden brown topped with fresh parsley and served with our creamy pesto bbq sauce (700 cal) 6.95

### Fried Green Tomatoes

Flavorful green tomatoes sliced and breaded, then fried and topped with fresh parsley. Served with our creamy pesto bbq sauce. (800 cal) 6.95

## Beverages

Hot Tea, Iced Tea, Coffee or Milk (0-180 cal) 1.50

Soft Drinks (0-150 cal) 1.75

Strawberry Lemonade (200 cal) 3.25

Italian Cream Soda (150 cal) 4.75

## Pasta Classics

### Marinara Sauce

Our from scratch recipe of fresh onions, carrots, tomatoes, and garlic Sautéed in olive oil and Italian seasonings (560 cal) 10.25

### White Clam Sauce

Our from scratch recipe for clam lovers - with hints of wine, fresh garlic, green peppers, onions and parsley (810 cal) 11.75

### Mizithra Cheese & Browned Butter

A toothsome treat for cheese lovers (1190 cal) 12.75

### Manager's Favorite

Choose two of the above Pasta Classic Sauces to offer your group (600-1000 cal) 12.99

### Italian Sausage

Zesty sausage served with our from scratch Rich Meat Sauce (980 cal) 13.75

### Rich Meat Sauce

Our from scratch recipe of ripe tomatoes and ground beef sautéed with freshly chopped onions, celery and garlic, simmered to perfection with savory Italian herbs and spices (650 cal) 12.25

### Mushroom Sauce

Our from scratch Marinara Sauce topped with seasoned, sautéed mushrooms (670 cal) 10.99

### Sicilian Meatballs

Two large handmade beef meatballs delicately seasoned then topped with our from scratch Marinara Sauce (1040 cal) 13.75

## Factory Platters

### Meat Lover's Treat

Sicilian Meatballs, Italian Sausage and Spaghetti with Rich Meat Sauce (1460 cal) 15.25

### Stuffed Pasta

Spinach Tortellini\* with Alfredo Sauce and Spinach & Cheese Ravioli with Marinara Sauce (1310 cal) 14.25

\*contains meat

### Taste of Italy

Our special recipe Lasagna and Fettuccine Alfredo (1540 cal) 16.25

## Factory Favorites

### Our Famous Baked Lasagna

Layers of noodles, Marinara Sauce, ground beef and pork, and four kinds of cheese (820 cal) 14.25

### Fettuccine Alfredo

Fettuccine noodles in a butter cream sauce with shredded Romano cheese (1090 cal) 12.50

### Chicken Marsala

A freshly seasoned breast of tender chicken with a Mushroom and Marsala Wine Sauce. Served alongside Spaghetti with Mizithra Cheese & Browned Butter (1000 cal) 13.99

## Desserts

### Mud Pie

A rich chocolate cookie crust filled with Mocha Almond Fudge ice cream, topped with almonds and chocolate syrup (490 cal) 6.25

### Chocolate Mousse Cake

Decadent chocolate cake filled and topped with silky dark chocolate mousse, bittersweet fudge, and finished with fine chocolate curls (850 cal) 6.25

### New York Cheesecake

A creamy cheesecake with a traditional graham cracker crust garnished with a refreshing strawberry purée (780 cal) 6.95

Prices do not include gratuity and taxes.