



\$85 Event Menu:

Function Menu

Insalata y Zuppa

Choose one

Insalata Caesar

Chopped Romaine, creamy truffle & parmesan dressing, croutons

Insalata Tresca

Insalata Tresca

Baby arugula, fennel, radicchio, tomatoes, goat cheese, balsamic dressing

Italian Wedding Soup

Mini veal meatballs, escarole, vegetables, pasta, chicken broth

Piatti Principali

Choose three

Rigatoni Con Pollo

Sauteed Chicken, tomatoes, broccoli, garlic, white wine, olive oil

Rigatoni Bolognese

Veal and Italian sausage ragu, pancetta, grana parmesan

Rigatoni Affumicata

Grilled Eggplant, fire roasted peppers, plum tomatoes, roasted garlic, basil, smoked mozzarella

Salmon Grigliata

Grilled Atlantic Salmon, broccollini aglio olio, herb roasted baby potatoes

Pollo Bella Bocca

Sautéed Chicken breast, wild mushrooms, shallots, spinach, prosciutto, provolone, Marsala wine sauce

Bistecca

Grilled 12 oz. NY Sirloin, gorgonzola butter, cipollini onion, grilled asparagus, garlic mashed

Dolce

Family Style Dessert Plate

Featuring North End classics

Chef/Owner Richard Ansara



\$105 Event Menu:

Function Menu

ANTIPASTI

(Choose Two)

Anna Maria's Stuffed Meatball

Ground veal and sirloin, cipolini onions, fire roasted peppers, fresh mozzarella, tomato basil sauce, grilled focaccia

Italian Wedding Soup

Mini veal meatballs, escarole, vegetables, pasta, chicken broth

Insalata Caesar

Chopped romaine, creamy truffle & parmesan dressing, olive tapenade, croutons

Insalata Tresca

Baby arugula, fennel, radicchio, tomatoes, goat cheese, balsamic dressing

Gamberoni ala Bourque

Black tiger shrimp, roasted garlic, lemon butter, white wine, plum tomatoes, baby spinach

PASTA

(Choose ONE)

Rigatoni Affumicata

Grilled Eggplant, fire roasted peppers, plum tomatoes, roasted garlic, basil, smoked mozzarella

Black Truffle Ricotta Gnocchi

Wild mushroom ragu, spinach

Rigatoni Bolognese

Veal and Italian sausage ragu, pancetta, grana parmesan

Ravioli Aragosta

Maine lobster filled pasta, sundried tomato cream, Maine lobster meat garnish

Rigatoni con Pollo

Sautéed Chicken, tomatoes, broccoli, garlic, white wine, olive oil

Capellini con Pomodoro y Gamberi

Sautéed, shrimp, red and yellow plum tomatoes, basil, garlic, olive oil

PIATTI PRINCIPALI

(Choose Three)

Filetto

Grilled Filet Mignon, wild mushroom demi, roasted asparagus, garlic mashed

Vitello Milanese

Breaded veal cutlet, arugula salad, lemon vinaigrette

Pollo Bella Bocca

Sautéed Chicken breast, wild mushrooms, shallots, spinach, prosciutto, provolone, marsala wine sauce

Pesce Aragosta

Pan Seared local Cod, lobster scampi, herb roasted baby potatoes, broccollini aglio olio

Salmon Grigliata

Grilled Atlantic Salmon, broccollini aglio olio, herb roasted baby potatoes

Prime 20 oz. Bone in Ribeye

Grilled and brushed with olive oil and rosemary, roasted baby Yukon's, Brussels sprouts, house steak sauce

Choice of: Veal, Chicken or Eggplant Parmesan

DOLCE

Family Style Dessert Plate

Featuring North End classics

We accommodate all food allergies and offer a wide variety of gluten free, dairy free, nut free, and vegan options. Please inform your server of any restrictions in your party and we will be happy to assist you.