Acqua e Farina
Banquet Menu

First Course

Insalata Mista

Second Course

Cannelloni al Forno
(Veal crepes with marinara and bechamel topped with mozzarella)

Linguini con Vongole
(Linguini with fresh and chopped clams in a white wine sauce)

Pollo alla Funghi
(Chicken breast with sauteed mushrooms in a marsala cream sauce)

Dolci

Spumoni

$25

*$10 corkage fee per bottle
*coffee and fountain drinks included, all other drinks available at menu price

Acqua e Farina
Banquet Menu

First Course

Insalata Mista

Second Course

Penne Marinara

Third Course

Gnocchi della Casa
(Potatoe dumplings in a light tomatoe cream sauce)

Linguini con Vongole
(Linguini with fresh and chopped clams in a white wine sauce)

Pollo Carciofi
(Chicken breast sauteed with artichoke hearts and sundried tomatoes with marsala sauce)

Dolci

Spumoni

$28

*$10 corkage fee per bottle
*coffee and fountain drinks included, all other drinks available at menu price

Acqua e Farina
Banquet Menu

First Course

Insalata Mista or Insalata Cesare

Second Course

Gnocchi della Casa

Third Course

Pollo alla Funghi
(Chicken breast with sauteed mushrooms in a marsala cream sauce)

Sole Meuniere
(petrale sole lightly floured, pan seared finished with lemon, butter and white wine)

Stuffed Pork Loin
(stuffed with artichoke hearts, spinach, peppers, sundried tomatoes and fontina cheese finished with a cranberry marsala sauce)

Dolci

Tiramisu

$30

*$10 corkage fee per bottle
*coffee and fountain drinks included, all other drinks available at menu price

Acqua e Farina

Banquet Menu

First Course

Insalata Cesare

Second Course

Gnocchi della Casa

Third Course

Stuffed Pork Loin
(stuffed with artichoke hearts, spinach, peppers, sundried tomatoes and fontina cheese finished with a cranberry marsala sauce)

Pollo Carciofi
(Chicken breast sauteed with artichoke hearts and sundried tomatoes with marsala sauce)

Vitello alla Saltimbocca
(veal scaloppini topped with prosciutto and mozzarella cheese in a marsala wine sauce)

Sole Meuniere
(petrale sole lightly floured, pan seared finished with lemon, butter and white wine)

Dolci

Tiramisu

$35

*$10 corkage fee per bottle
*coffee and fountain drinks included, all other drinks available at menu price

Acqua e Farina

Banquet Menu

First course

Insalata Cesare or Insalata Estiva

Second Course

Gnocchi della Casa & Fettuccine Pesto

Third Course

Osso Buco
(braised veal shanks with rosemary, garlic, peppers and mushrooms in a marsala wine sauce)

Porterhouse Steak
(grilled porterhouse steak)

Pollo Carciofi
(Chicken breast sauteed with artichoke hearts and sundried tomatoes with marsala sauce)

Pork Tenderloin
(pork tenderloin medallions with artichoke hearts in a marsala wine sauce)

Sole Meuniere
(petrale sole lightly floured, pan seared finished with lemon, butter and white wine)

Dolci

Tiramisu or Torta di Cioccolato

$45

*$10 corkage fee per bottle
*coffee and fountain drinks included, all other drinks available at menu price