

# VENETIAN LUNCHEON\* (3-COURSE) \$20.00\* (4-COURSE) \$25.00\*

## INSALATA

Your choice of one

### INSALATA TRE COLORI

Arugula, endive and radicchio with a virgin olive oil and balsamic vinaigrette

### INSALATA ALLA CESARE

Classic Caesar salad with croutons, parmigiano and Caesar dressing

### INSALATA MISTA DELLA CASA

Field greens with cucumbers, tomatoes and red onion with a Chianti vinaigrette

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## PASTA

Your choice of one

### GEMELLI ALLA AMATRICIANA

Twisted twin-tube pasta with sweet onions, guanciale, San Marzano tomatoes and basil

### FIORETTE ALLA SICILIANO

With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil

### TORTELLONE BIANCO E VERDE AL PROFUMO DI TARTUFO

Spinach and white tortellone with Parmigiano Reggiano in a white truffle cream sauce

### RIGATONI ALLA VODKA

Rigatoni pasta with sweet onions, prosciutto and peas in a pink vodka sauce

### PENNE AL FILETTO DI POMODORO

Penne pasta with sweet onions, julienne prosciutto, tomato and basil

### MANICOTTI AL FORNO

Baked manicotti with tomato, mozzarella, basil and Pecorino cheese

### GNOCCHI DI RICOTTA FATTI A MANO AL PESTO

Hand-rolled baked ricotta gnocchi with pesto sauce

(Duet of pasta available at additional cost)

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## ENTRÉES

Your choice of three

### POLLO ALLA MILANESE

Chicken breast served with an arugula and tomato salad with Chianti vinegar and virgin olive oil

### PESCE DEL GIORNO

Grilled fish of the day served with a house salad

### PETTI DI POLLO ALLA PIEMONTESE

Pan-seared chicken breast stuffed with Fontina cheese and prosciutto with a sweet vermouth sauce

### POLLO ALLA PARMIGIANA

Breaded chicken cutlet topped with melted mozzarella and tomato sauce

### SOGLIOLA ALLA FRANCESE

Sautéed Filet of Sole in a white wine and lemon sauce

### TILAPIA ALLA LIVORNESE

With capers, onions, tomatoes and olives

### PETTI DI POLLO ALLA PRINCIPESSA

Sautéed chicken breast with asparagus, Mozzarella and white mushrooms in a lemon sauce

OR

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### PETTI DI POLLO ALLA PRINCIPESSA

① Sautéed chicken breast with asparagus, mozzarella and white mushrooms in a lemon sauce

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### GAMBERI GRATINATI

Garlic and herb-roasted jumbo shrimp gratinati in white wine and virgin olive oil

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### PETTI DI POLLO ALLA NAPOLETANA

② Pan-seared chicken breast with eggplant and mozzarella in a Madeira wine sauce

&

### VITELLO ALLA MARSALA

Sautéed slices of veal in a Marsala wine sauce

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### PETTI DI POLLO ALLA MARSALA

③ Pan-seared chicken breast with assorted mushrooms in a Marsala wine sauce

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### VITELLO ALLA FRANCESE

Sautéed slices of veal in a white wine and lemon sauce

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## AMERICAN COFFEE & HOUSE DESSERT

## DESSERT

01/17/11

\*Plus Tax and Gratuity

\*Served Monday thru Friday only

**INSALATA**  
Your choice of one

- INSALATA TRE COLORI**  
Arugula, endive and radicchio with a virgin olive oil and balsamic vinaigrette
- INSALATA ALLA CESARE**  
Classic Caesar salad with croutons, parmigiano and Caesar dressing
- INSALATA DI STAGIONE CON MELE E NOCI**  
Field green salad with Granny Smith apples, caramelized walnuts, and dry cranberries with a Limoncello vinaigrette



**PASTA**  
Your choice of one

- GEMELLI ALLA AMATRICIANA**  
Twisted twin-tube pasta with sweet onions, guanciale, San Marzano tomatoes and basil
- FIORETTE ALLA SICILIANO**  
With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil
- TORTELLONE BIANCO E VERDE AL PROFUMO DI TARTUFO**  
Spinach and white tortellone with Parmigiano Reggiano in a white truffle cream sauce
- RIGATONI ALLA VODKA**  
Rigatoni pasta with sweet onions, prosciutto and peas in a pink vodka sauce
- PENNE AL FILETTO DI POMODORO**  
Penne pasta with sweet onions, julienne prosciutto, tomato and basil
- MANICOTTI AL FORNO**  
Baked manicotti with tomato, mozzarella, basil and Pecorino cheese
- GNOCCHI DI RICOTTA FATTI A MANO AL PESTO**  
HAND-ROLLED BAKED RICOTTA GNOCCHI WITH PESTO SAUCE  
(Duet of pasta available at additional cost)



**ENTRÉE DUETS**  
Your choice of one

1

- POLLO ROLLATINE VALDOSTANA**  
Prosciutto-wrapped chicken breast stuffed with Fontina cheese and prosciutto cotto in a Marsala wine sauce with mushrooms
- &**
- GAMBERI GRATINATI**  
Garlic and herb-roasted jumbo shrimp gratinati in white wine and virgin olive oil

2

- PETTI DI POLLO ALLA TOSCANELLO**  
Pan-seared chicken breast with eggplant and mozzarella with mushrooms in a Marsala wine sauce
- &**
- VITELLO ALLA MARSALA**  
Sautéed slices of veal in a Marsala wine sauce

3

- PETTI DI POLLO ALLA MARSALA**  
Pan-seared chicken breast with assorted mushrooms in a Marsala wine sauce
- &**
- VITELLO ALLA FRANCESE**  
Sautéed slices of veal in a white wine and lemon sauce

(All entrées served with chef's selection of vegetables and starch of the day)



**CAFFE**

**COLOMBIAN COFFEE, TEA OR ESPRESSO**

\*Plus Tax and Gratuity

# LA ROMANZA (5-COURSE DINNER)

40.00 \*

## ANTIPASTO

Served Family-style

### ANTIPASTO FREDDO

(Sampling of Cold Appetizers)

Roasted peppers, fresh mozzarella and tomatoes, mortadella, sopressata San Danielle and marinated mushrooms

### INSALATA DI MARE

Cold seafood salad

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## PASTA

Your choice of one

### GEMELLI ALLA AMATRICIANA

Twisted twin-tube pasta with sweet onions, guanciale, San Marzano tomatoes and basil

### FIORETTE ALLA SICILIANO

With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil

### TORTELLONE BIANCO E VERDE AL PROFUMO DI TARTUFO

Spinach and white tortellone with Parmigiano Reggiano in a white truffle cream sauce

### RIGATONI ALLA VODKA

Rigatoni pasta with sweet onions, prosciutto and peas in a pink vodka sauce

### PENNE AL FILETTO DI POMODORO

Penne pasta with sweet onions, julienne prosciutto, tomato and basil

### MANICOTTI AL FORNO

Baked manicotti with tomato, mozzarella, basil and Pecorino cheese

### GNOCCHI DI RICOTTA FATTI A MANO AL PESTO

Hand-rolled ricotta gnocchi with pesto sauce

(Duet of pasta available at additional cost)

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## INSALATA

Your choice of one

### INSALATA TRE COLORI

Arugula, endive and radicchio with a virgin olive oil and balsamic vinaigrette

### INSALATA ALLA CESARE

Classic Caesar salad with croutons, parmigiano and Caesar dressing

### INSALATA DI STAGIONE CON MELE E NOCI

Field green salad with Granny Smith apples, caramelized walnuts, and dry cranberries with a Limoncello vinaigrette

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## ENTRÉES

Your choice of three

### SCALOPPINE DI VITELLO SORRENTO

Thinly sliced veal with prosciutto, eggplant and mozzarella in a Marsala wine sauce

### PETTI DI POLLO ALLO SPUMANTE

Sautéed chicken breast with artichokes, mushrooms and caperberries and roasted garlic in a Spumanti wine sauce

### CATCH OF THE DAY ALLA TOSCANA O LIVORNESE

(TOSCANA) herb breadcrumbs, tomato, olive oil

(LIVORNESE) capers, onions, tomatoes, olives

### GAMBERI GRATINATI

Garlic and herb-roasted jumbo shrimp gratinati in white wine and virgin olive oil

### COSTOLETTA DI MAIALE ALLA ZINGARA

Breaded pork chop stuffed with prosciutto cotto, Fontina cheese with roasted garlic and mushrooms in a sweet vermouth sauce

### PETTI DI POLLO ALLA PRINCIPESSA

Sautéed chicken breast with asparagus, mozzarella and white mushrooms in a lemon sauce

### COSTOLETTA DI MAIALE ALLA CAMPAGNOLA

Double-cut pork chop grilled to your liking and served with cherry peppers and Shiitake mushrooms

(All entrées served with chef's selection of vegetables and starch of the day)

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## CAFFE

### COLOMBIAN COFFEE, TEA OR ESPRESSO

\*Plus Tax and Gratuity

# TOSCANA (5-COURSE DINNER)

45.00 \*

## ANTIPASTO

Served Family-style

### ANTIPASTO FREDDO

(Sampling of Cold Appetizers)

Roasted peppers, fresh mozzarella and tomatoes, mortadella, sopressata San Danielle and marinated mushrooms

### INSALATA DI MARE

Cold seafood salad

### ANTIPASTO CALDO

(Sampling of Hot Appetizers)

Baked clams oreganato, mozzarella in carrozza, stuffed peppers alla Napolitana, shrimp oreganato and stuffed mushrooms Florentine

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## PASTA

Your choice of one

### GEMELLI ALLA AMATRICIANA

Twisted twin-tube pasta with sweet onions, guanciale, San Marzano tomatoes and basil

### FIORETTE ALLA SICILIANO

With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil

### TORTELLONE BIANCO E VERDE AL PROFUMO DI TARTUFO

Spinach and white tortellone with Parmigiano Reggiano in a white truffle cream sauce

### RIGATONI ALLA VODKA

Rigatoni pasta with sweet onions, prosciutto and peas in a pink vodka sauce

### PENNE AL FILETTO DI POMODORO

Penne pasta with sweet onions, julienne prosciutto, tomato and basil

### MANICOTTI AL FORNO

Baked manicotti with tomato, mozzarella, basil and Pecorino cheese

### GNOCCHI DI RICOTTA FATTI A MANO AL PESTO

Hand-rolled ricotta gnocchi with pesto sauce

(Duet of pasta available at additional cost)

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## ENTRÉES

Your choice of three

### SCALOPPINE DI VITELLO SORRENTO

Thinly sliced veal with prosciutto, eggplant and mozzarella in a Marsala wine sauce

### CATCH OF THE DAY ALLA TOSCANA O LIVORNESE

(TOSCANA) herb breadcrumbs, tomato, olive oil

(LIVORNESE) capers, onions, tomatoes, olives

### PETTI DI POLLO ALLA TOSCANELLO

Pan-seared chicken breast with eggplant and mozzarella with mushrooms in a Marsala wine sauce

### GAMBERI GRATINATI

Garlic and herb-roasted jumbo shrimp gratinati in white wine and virgin olive oil

### VITELLO ALLA MARSALA

Sautéed slices of veal in a Marsala wine sauce

### COSTOLETTA DI MAIALE ALLA ZINGARA

Breaded pork chop stuffed with prosciutto cotto, Fontina cheese with roasted garlic and mushrooms in a sweet vermouth sauce

### PETTI DI POLLO ALLA PRINCIPESSA

Sautéed chicken breast with asparagus, mozzarella and white mushrooms in a lemon sauce

### COSTOLETTA DI MAIALE ALLA CAMPAGNOLA

Double-cut pork chop grilled to your liking and served with cherry peppers and Shiitake mushrooms

(All entrées served with chef's selection of vegetables and starch of the day)

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## CAFFE

### COLOMBIAN COFFEE, TEA OR ESPRESSO

\*Plus Tax and Gratuity

**ANTIPASTO**

Served Family-style

**ANTIPASTO FREDDO**

(Sampling of Cold Appetizers)

Roasted peppers, fresh mozzarella and tomatoes, mortadella, sopressata San Danielle and marinated mushrooms

**INSALATA DI MARE**

Cold seafood salad

**ANTIPASTO CALDO**

(Sampling of Hot Appetizers)

Baked clams oreganato, mozzarella in carrozza, stuffed peppers alla Napolitana, shrimp oreganato and stuffed mushrooms Florentine

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**PASTA**

Your choice of one

**GEMELLI ALLA AMATRICIANA**

Twisted twin-tube pasta with sweet onions, guanciale, San Marzano tomatoes and basil

**FIORETTE ALLA SICILIANO**

With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil

**TORTELLONE BIANCO E VERDE AL PROFUMO DI TARTUFO**

Spinach and white tortellone with Parmigiano Reggiano in a white truffle cream sauce

**RIGATONI ALLA VODKA**

Rigatoni pasta with sweet onions, prosciutto and peas in a pink vodka sauce

**PENNE AL FILETTO DI POMODORO**

Penne pasta with sweet onions, julienne prosciutto, tomato and basil

**MANICOTTI AL FORNO**

Baked manicotti with tomato, mozzarella, basil and Pecorino cheese

**GNOCCHI DI RICOTTA FATTI A MANO AL PESTO**

Hand-rolled ricotta gnocchi with pesto sauce

(Duet of pasta available at additional cost)

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**ENTRÉES**

Your choice of four

**FILETTO DI MANZO ALLA GRIGLIA**

Served with a Chianti wine sauce

**POLLO ROLLATINE VALDOSTANA**

Prosciutto-wrapped chicken breast stuffed with Fontina cheese and prosciutto cotto in a Marsala wine sauce with mushrooms

**CHILEAN SEA BASS ALLA LIVORNESE**

With capers, onions, tomatoes and olives

**COSTOLETTA DI MAIALE ALLA ZINGARA**

Breaded pork chop stuffed with prosciutto cotto and Fontina cheese with roasted garlic and mushrooms in a sweet vermouth sauce

(All entrées served with chef's selection of vegetables and starch of the day)

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**CAFFE**

**COLOMBIAN COFFEE, TEA OR ESPRESSO**

\*Plus Tax and Gratuity

## DESSERT CAKES

ALL OF OUR DESSERT CAKES  
ARE HOMEMADE ON THE PREMISES

### VANILLA SPONGE CAKE

Served with strawberry, chocolate  
and French vanilla crème

**2.50**  
per person

### CANNOLI LAYER CAKE

Double layer of vanilla sponge cake  
and cannoli crème

**2.50**  
per person

### CAPPUCCINO MOUSSE CAKE

Double layer of vanilla sponge cake  
and cappuccino-flavored mousse

**2.50**  
per person

### CHOCOLATE MOUSSE CAKE

Chocolate sponge cake  
with chocolate mousse

**2.50**  
per person

### NAPOLEON CAKE

Double layer of puff pastry  
with French vanilla crème

**3.00**  
per person

All menus can be customized  
to fit your needs

Printed menus  
are available  
at an additional charge

01/17/11

## BEVERAGES & ENHANCEMENTS

### CHAMPAGNE TOAST

**2.00**  
per person

### UNLIMITED BEER, WINE & SODA

Budweiser & Coor's Light

**8.00**  
per person

### OPEN BAR

Premium Liquor, Domestic & Imported Beer

**15.00**  
per person

### BARTENDER FEE

**100.00**

### CHAMPAGNE DISPLAY

Mimosa, seasonal fruits and berries

**175.00**

### DELUXE CHAMPAGNE DISPLAY

Mimosa, seasonal fruits and berries  
with imported Italian cheeses

**295.00**

### PASSING HORS D' OEUVRES

**8.00**  
per person

### FRESH FRUIT PLATTERS

**25.00**  
per table

### ITALIAN COOKIE TRAYS

**25.00**  
per table

### DESSERT SAMPLER

**6.00**  
per person

### INDIVIDUAL DESSERTS

**6.00**  
per person

### CHOCOLATE DIPPED FRUIT

**25.00**  
per table

Prices Based on 4-Hour Affair  
\*Plus Tax and Gratuity

## PASSING HORS D' OEUVRES (CHOICE OF SIX)

ARANCINE (RICE BALLS)  
INFUSED WITH  
WHITE TRUFFLE OIL

AMARETTO AND PSTACHIO-  
ENCRUSTED CHICKEN SATAY

PANCETTA-WRAPPED SCALLOPS

ASPARAGUS IN CARROZZA

COCONUT-ENCRUSTED  
JUMBO SHRIMP

MINI MEATBALLS  
IN CHIANTI WINE

PORTOBELLO AND TELLAGIO  
CHEESE CRESPELLE

SPINACH AND FONTINA  
CHEESE CROSTINI

CLASSIC BEEF FRANKS  
IN PUFF PASTRY

BAKED CLAMS TOSCANA-STYLE

MINI QUICHE LORRAINE

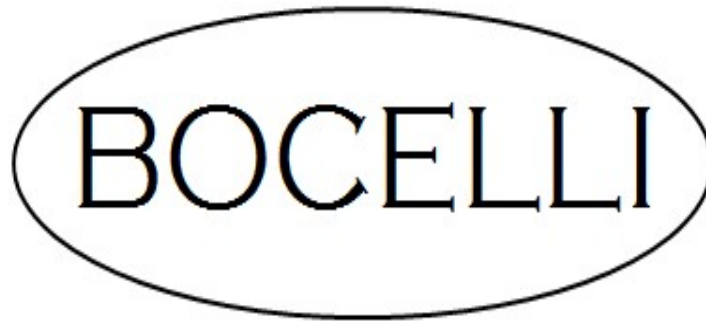
GRILLED "LOLLIPOP"  
LAMB CHOPS  
(Available at an additional charge)

### FRESH SEAFOOD RAW BAR

Served for one hour

**15.00**  
per person

SHRIMP COCKTAIL  
CLAMS ON THE ½ SHELL  
OYSTERS  
CRAB CLAWS



# **PARTY PLANNER**

*"Simplicity and true flavors are the key ingredients of great Italian cooking."*

*- Maria, Stefano & Vincenzo*

1250 HYLAN BOULEVARD  
STATEN ISLAND, NEW YORK 10305

(T) 718.420.6150

(F) 718.420.6358

[www.bocellirest.com](http://www.bocellirest.com)