

Plated Dinner Entrees

Dinners include your **choice of one salad**, and Italian bread

Beef/Pork Entrees

(Steaks are cooked to medium)

Blackened Steak and Shrimp Alfredo- Fettuccine topped with blackened steak and shrimp, Alfredo sauce and four Italian cheeses. Oven Baked 33

Bistecca Milano- Slices of tenderloin, portabella mushrooms, topped with gorgonzola sauce and four Italian cheeses served over a bed of penne. Oven baked. (D,E,W) \$ 32

Meat Filled Lasagna – Layers of fresh noodles, Italian seasoned ground beef, fresh mushrooms, tomatoes, Parmesan and Ricotta cheeses. (D,E,W) \$ 28

Three meat Cannelloni – Tubes of fresh pasta filled with chicken breast, Italian sausage, ground beef, carrots, onions and tomatoes, topped with Mozzarella and Parmesan cheeses and tomato sauce. (D,E,W) \$ 29

Mantova's Bolognese- A regional favorite from Mantova Italy, Madison's sister city. A thick marinara sauce of Italian sausage, beef, bacon, mushrooms, green peppers, tomatoes and onions Served over a bed of penne, topped with a five Italian cheese blend. (D,E,W) \$ 27

Pancetta and Panna- Fettuccine topped with bacon, portabella mushrooms, peas and creamy Pesto-Alfredo sauce, topped with four Italian cheeses and oven baked. (D,E,W) \$28

Chianti Braised Beef Short Rib Ravioli- Fresh pasta stuffed with slowly braised beef short ribs in a Chianti reduction then blended with parmesan and romano cheeses, topped with your choice of tomato or Marsala sauce. (D,E,W) \$ 30

* **Tuscan Braised Short Ribs-** Tender boneless beef short ribs braised in a Chianti-tomato sauce. Served with a wild rice pilaf. \$ 35

* **Bourbon Marinated New York Strip**–A 10 ounce USDA choice center cut New York strip steak, marinated in a bourbon marinade. Served with oven roasted potatoes and carrots (D) \$ 39

* **Top Sirloin with Gorgonzola**– An eight ounce USDA choice top sirloin, topped with Gorgonzola sauce. Served with oven roasted potatoes and carrots. \$ 39

* **Mustard Pomegranate Pork Tenderloin-** Pork tenderloin marinated in a special mixture of honey, Dijon mustard, pomegranate and orange juice. Served with wild rice. \$ 35

Combination Platters

Surf and Turf Ravioli Parmesan- Short rib ravioli and lobster ravioli topped with tomato sauce, Mozzarella and parmesan cheeses. Oven baked. (D,E,S,W) \$ 31

Tre Piattis- Three favorites. Chicken Alfredo, cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. Oven baked. (D,E,T,W) \$ 31

Allergens: Dairy (D), Eggs (E), Fish (F), Peanuts (P), Seafood (S), Soy (S), Tree Nuts (T)
Wheat (W), Vegetarian (V)

(* denotes special order items that must be pre ordered a minimum of 14 days prior to event.

Poultry

Chicken Parmesan – Tender breast of chicken, lightly coated with Italian seasoned breading, sautéed, topped with slices of ham, onions, green peppers, Mozzarella and Parmesan cheeses. Served over rainbow penne and tomato sauce. (D,E,W) \$ 29

Genoa's Chicken Pesto– Slices of chicken breast, tomatoes, spinach, walnut-basil pesto topped with Alfredo sauce and four Italian cheeses, served over a bed of penne. (D,E,T,W) \$ 29

Baked Chicken Alfredo –Sautéed chicken breast, served over fettuccine and topped with Alfredo sauce, almonds and shredded Parmesan cheese. (D,E,W,T) \$ 29

* **Chicken Rollatini** – An eight ounce chicken breast stuffed with walnut-basil pesto, four Italian cheeses and prosciutto. Served with oven roasted potatoes and carrots. (D,E,T,W) \$ 30

* **Stuffed Chicken Breast with Apples, Gouda and Bacon**- An eight ounce chicken breast stuffed with apples, Gouda and bacon. Served with oven roasted potatoes and carrots. (D,W) \$30

Seafood

Lobster Ravioli – Fresh pasta stuffed with lobster, ricotta and parmesan cheeses. Topped with tomato vodka sauce. (D,E,S,W) \$ 30

Shrimp and Scallops in a Creamy Bacon Sauce- Spaghetti topped with shrimp and scallops in a creamy bacon sauce and four Italian cheeses. (D,E,S,W) \$ 32

Shrimp and Scallop Scampi – Gulf shrimp and sea scallops, served over a bed of fettuccine, topped with a white wine-clam sauce, parmesan cheese and bread crumbs. Oven baked. (D,E,S,W) \$ 32

Jambalaya Pasta- Sauteed gulf shrimp, chicken, sausage and portabella mushrooms in a thick spicy marinara sauce, served over spaghetti. (D,E,S,W) 32

* **Crab Stuffed Shrimp**- Jumbo shrimp stuffed with crab, green peppers, onions and spices. Served over a bed of fettuccine with a white wine- clam sauce. (D,E,S,W) \$ 37

* **Crab Stuffed Sole**- Sole stuffed with crab, green peppers, onions and spices. Served over fettuccine topped with a white wine- clam sauce. (D,E,S,W) \$ 33

Vegetarian

Manicotti – Tubes of fresh pasta stuffed with spinach, mozzarella, ricotta and parmesan cheeses, topped with tomato sauce and four Italian cheeses. (D,E,V,W) \$ 30

Baked Portabella Mushroom Alfredo –Portabella mushrooms, served over a bed of fettuccine, topped with Alfredo sauce, almonds and four Italian cheeses. (D,E,V,W) \$ 29

Grilled Vegetable Ravioli -Grilled portabella, onions, asparagus, red and yellow bell peppers, roasted garlic blended with ricotta, mozzarella, and a blend of Italian cheeses; wrapped in basil pasta, topped with a creamy pesto alfredo sauce. (D,E,V,W) \$30

(denotes special order items that must be pre ordered a minimum of 14 days prior to event.*

Buffet Selections

For children under 10, buffet price will be half.

Buffets (except for pizza) include choice of salad, two entrees and Italian bread

Pizza Buffet- \$ 18.00/person

Pizza selections are limited to 5 pizza choices

Add salad buffet- \$ 4/person

Choose from the following

Salerno

Deluxe

Vegetarian Pesto

That's s spicy

Super Hot

Spicy Chicken BBQ

Chicken Alfredo

Italian Carne-

Margarita

Chicken Pesto

Pasta Bar- \$30.00

Add an additional selection \$3/person

Menu Choices

Pancetta and Panna

Fettuccine Alfredo

Mantova's Bolognese

Meat Filled Lasagna

Portabella Mushroom and tomato sauce

Penne with Meatballs and tomato sauce

Baked Pasta Buffets- \$35.00

Add an additional selection \$4/person

Menu choices

Three Meat Cannelloni

Manicotti

Genoa's Chicken Pesto

Baked Chicken Alfredo

Portabella Mushroom Ravioli Parmesan

Portabella Mushroom Alfredo

Grilled Vegetable Ravioli

Classic Italian Buffets- \$38.00

Add an additional selection \$5/person

Menu Choices

Bistecca Milano

Chianti Braised Beef Short Rib Ravioli-

Stuffed Chicken with Apple, Gouda and Bacon

Chicken Parmesan

Lobster Ravioli

Chicken Rollatini

Surf and Turf Buffet \$ 41.00

Add an additional selection \$6/person

Tuscan Braised Short Ribs

Bourbon Marinated New York Strip

Top Sirloin with Gorgonzola

Mustard Marinated Pork Tenderloin

Crab Stuffed Shrimp

Shrimp and Scallop Scampi

Crab Stuffed Sole

Blackened Steak and Shrimp Alfredo