

Alitalia Restaurant



999 Montauk Highway
West Babylon, NY 11704
(631) 587-4394

Party and Catering Plans - (up to 50 people) -

\$30.95 per person/plus tax & gratuities

(Children 2-11 ½ price)

-Includes- Salad

Caesar Salad -or- Mesclun Salad

Pasta

Penne al la Vodka -or- Filetto di Pomodoro

Entrees- Choice of Three

Chicken Puttanesca - Chicken Verde -
Chicken Pizzaiola - Chicken Scarpariello

Veal Picatta - Veal Saltimbocca
Veal Sorrentino - Veal Casalinga

Eggplant Towers - Grilled Vegetable Platter

-Filet Sole Oreganata-
Salmone Agrodolce - Shrimp Scampi
(For an additional \$3.00 per person)

In addition-

Each entrée will come with a side of broccoli or spinach

-Includes: Soda, Coffee, Tea, Espresso & Focaccia Bread-
(Beer or Wine available at extra charge)

-Saturday and Sunday Afternoon 12:00 to 4:00 pm-

Party Menu Descriptions:

Chicken Puttanesca- sautéed chicken simmered in a light marinara sauce with capers olives and a touch of white wine.

Chicken Verde- sautéed chicken simmered in a light white wine reduction over a bed of baby leave spinach topped with broccoli and melted mozzarella.

Chicken Pizzaiola- breaded chicken topped with marinara sauce, sliced potato, melted mozzarella and a touch of oregano.

Chicken Scarpariello- sautéed chicken simmered in a light brown sauce with sausage, artichokes, mushrooms and roasted peppers.

Veal Picatta- sautéed veal in a light lemon sauce with capers, artichokes and roasted peppers.

Veal SaltainBocca- sautéed veal in a light brown sauce topped with spinach, prosciutto and mozzarella.

Veal Sorrento- sautéed veal in a brown sauce topped with sliced tomato, eggplant and melted mozzarella.

Veal Casalinga- thin slice veal breaded and fried golden simmered in a brown sauce topped with baby leaf spinach and melted mozzarella.

Filet Sole Oregnata- fresh filet of sole baked in a light white wine and lemon reduction.

Salmone Agrodolce- fresh pan seared salmon simmered with sautéed onion, olives and olive oil with a touch of white wine.

Shrimp Scampi- sautéed shrimp in garlic, olive oil, butter, lemon and white wine.

Eggplant Towers- Breaded and baked eggplant, with mozzarella and tomato sauce.

Grilled Veggie Platter- Eggplant, zucchini squash and roasted pepper marinated in balsamic