

UVA ROSSA PARTY PACKAGES



PACKAGE A **\$52.00** per person - individual salad, choice of three entrees

PACKAGE B **\$60.00** per person - individual salad & pasta, choice of three entrees

PACKAGE C **\$67.00** per person - family style appetizers - choice of three, individual salad, choice of four entrees

PACKAGE D **\$79.00** per person - family style appetizers - choice of three, individual salad & pasta, choice of three entrees

OPEN BAR

BEERS ONLY \$6 A PERSON

BASIC BAR \$26 A PERSON
(WELL ALCOHOL & BEERS)

PREMIUM BAR \$36 A PERSON
(TOP SHELF LIQUOR & BEERS EXCLUDE VINTAGE SCOTCH WHISKEY & CORDIALS)

All Packages Include Unlimited Wine & Sangria, Coffee, Tea and Soda
Homemade Dessert

Parties Are Held on Saturday & Sundays from 1PM - 4PM

All Parties are a 30-person minimum

*All pricing is subject to 20% gratuity cash only and 8.625% NY sales tax

*Credit cards payment will be subject to a 3.5% surcharge

*Deposit required to hold date and room



UVA ROSSA PARTY PACKAGE CHOICES

APPETIZERS

Fried Calamari

Stracciatella (Homemade shredded fresh mozzarella grilled Tuscan bread)

Margarita Pizza (Tomato sauce, fresh mozzarella, basil)

Eggplant Balls (Eggplant balls, tomato sauce and grated pecorino romano)

Meatballs (Our signature meat balls)

SALAD Host to pre-select One.

Caprino Salad (Organic mixed greens, tomato, warm goat cheese, walnuts and balsamic vinegar)

La Fresca Salad (Arugula, fresh strawberries, shaved parmigiano reggiano and balsamic glaze)

Caesar Salad (Romaine lettuce, shaved parmigiano reggiano, croutons and caesar dressing)

House Salad (Mix greens, cucumbers, carrots, cherry tomatoes, wine vinaigrette dressing)

ENTREES

Rigatoni Bolognese (Rigatoni with meat sauce)

Rigatoni Napolitano (Rigatoni with plum tomato sauce and chunks of mozzarella cheese)

Rigatoni Pesto (Rigatoni with basil pesto sauce)

Penne Alla Vodka (Penne with a pink sauce)

Penne Primavera (Penne with broccoli, cauliflower, carrots, in garlic and oil)

Penne Pomodoro (Penne, garlic, cherry tomatoes, fresh basil extra virgin olive oil)

Chicken Uva Rossa (Fried chicken cutlet topped with grapes, cranberries, figs, with a side of farro in a sweet and sour port wine sauce)

Chicken Scarpariello (Bone-less chicken, pork sausage, potatoes and sweet vinegar peppers in a brown basil sauce)

Chicken Francese (Chicken breast, white wine, butter, lemon sauce)

Chicken Parmigiana (Breaded pan-fried chicken cutlet topped with tomato sauce and melted mozzarella cheese)

Chicken Margarita (Breaded pan-fried chicken cutlet topped with sweet cherry tomato sauce and house made stracciatella)

Veal Scallopine (Flour dredge veal layered with eggplant, prosciutto and fontina cheese, in a brown cherry tomato sauce)

Salmon / Branzino Al Tegame (Pan seared with onions and capers in a lemon sauce over spinach)

Eggplant Rollatini (Eggplant stuffed with ricotta cheese in a tomato sauce)

Sausage and Broccoli Rabe

DESSERT HOST to preselect One.

Fried Banana Raviolis or Cannolis