

TRATTORIA PROCACCINI

ALL NATURAL
ITALIAN KITCHEN



PASTA COURSE (1)

- Vodka Rigatoni
- House Red Sauce with Rigatoni

SALAD COURSE (1)

- Caesar Salad
- Mixed Greens with Balsamic Vinaigrette

ENTRÉE

(Choose one from each category)

All served with vegetable of the day and roasted potatoes

- Chicken (Marsala, Parmesan, Piccata)
- Vegetarian (Eggplant Rollatini or Parmesan, Meatless Meatballs)
- Fish (Shrimp Scampi)

DESSERT COURSE

- Family Style Cannoli and Zeppoli Platters

DRINKS

- Fresh Brewed Iced Tea, Hot Tea, and Coffee included.
Specialty drinks priced per consumption.

PARTY SIZE INFORMATION

Rooms Available:

- Nassau Room for 30-40 guests
- Harrison Room for 40-50 guests

Entire Restaurant:

- Sunday - Thursday Evenings
Fee of \$2,875 which includes food
- Friday/Saturday Evenings
Fee of \$4,600 which includes food

Fixed Price Menus Only:

- Sunday - Thursday Evenings and
Sunday/Saturday Afternoon - minimum 20 people

Friday/Saturday Evenings:

- Price Per Head \$55
- Deposit of 25% required to reserve the room
- Tax and Gratuities not included

SILVER MENU
\$35 per person



TRATTORIA PROCACCINI

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APPETIZERS (2)

All served family style

- Bruschetta (Traditional, Sundried, Olive or Goat Cheese and Honey)
- Specialty Pizza (Vodka, Bolognese, Four Cheese, Broccoli Rabe & Sausage, Margherita, Clam pie)
- Rice Balls
- Fried Calamari

PASTA COURSE (1)

- Vodka Rigatoni
- Cacio E Pepe Rigatoni

SALAD COURSE (1)

- Caesar Salad
- Mixed Greens with Balsamic Vinaigrette

ENTRÉE

(Choose one from each category)

All served with vegetable of the day and roasted potatoes

- Chicken (Saltimbocca, Marsala, Parmesan, Piccata)
- Vegetarian (Eggplant Rollatini or Parmesan, Meatless Meatballs)
- Fish (Shrimp Scampi, Seared Sea Scallops, Cioppino Fisherman's Stew)

DESSERT COURSE

- Family Style Cannoli, Zeppoli and Mini Cheesecake Platters

DRINKS

- Fresh Brewed Iced Tea, Hot Tea, and Coffee included.
Specialty drinks priced per consumption.

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for 30-40 guests
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for 40-50

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GOLD MENU
\$40 per person



TRATTORIA PROCACCINI

ALL NATURAL ITALIAN KITCHEN



APPETIZERS (2)

All served family style

- Bruschetta (Traditional, Sundried, Olive or Goat Cheese and Honey)
- Specialty Pizza (Vodka, Bolognese, Four Cheese, Broccoli Rabe & Sausage, Margherita, Clam pie)
- Rice Balls
- Fried Calamari
- Mama's Meatballs
- Antipasto

PASTA COURSE (1)

- Vodka Rigatoni
- Cacio E Pepe Rigatoni
- Three Cheese Ravioli with Pesto
- Bolognese Rigatoni

SALAD COURSE (1)

- Caesar Salad
- Mixed Greens with Balsamic Vinaigrette

ENTRÉE

(Choose one from each category)

All served with vegetable of the day and roasted potatoes

- Chicken (Saltimbocca, Marsala, Parmesan, Piccata, Stuffed Chicken)
- Vegetarian (Eggplant Rollatini or Parmesan, Meatless Meatballs)
- Veal (Marsala, Parmesan, Saltimbocca)
- Fish (Salmon or Bronzini Oreganata Herb Breaded and Sauteed)

DESSERT COURSE

Served family style. Choose 3 from any dessert option

- Vinomisu
- Cannoli
- Cheesecake
- Zeppoli
- Chocolate Ganache Cake

DRINKS

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- Specialty drinks priced per consumption.

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PLATINUM MENU
\$45 per person



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ALL NATURAL
ITALIAN KITCHEN



CHOICE OF

- Buttermilk Pancakes
or
- French Toast

CHOICE OF

- Continental Bread and Pastries
or
- Breakfast Pizza — Fresh Arugula, Prosciutto, Mozzarella, Sunny-Side Up Egg, Imported Truffle Oil, Shaved Parmesan

CHOICE OF

- Eggs Benedict
or
- Mediterranean Frittata — Sun-Dried Tomatoes, Spinach, Goat Cheese, Roasted Garlic
- Pasta Primavera — White Wine, Garlic and EVOO tossed with Seasonal Vegetables and Parmesan Cheese

CHOICE OF

- Chicken, Shrimp, Salmon Any style

SATURDAY AND SUNDAYS 11:30AM - 3:30PM

- Add an additional protein, +\$5 per person
- Includes Regular Coffee and Tea

Rooms Available:

- Nassau Room for 30-40 guests
- Harrison Room for 40-50 guests

PRIVATE EVENT
BRUNCH BUFFET
\$32 per person

