

BRICCO

PARTY MENU I

\$35 per person

APPETIZERS

One Appetizer Must Be Selected In Advance

Lenticchie e Noci

Warm lentil salad with walnuts

Insalata di Cesare

Caesar Salad Bricco Style w roasted peppers

Parmigiana di Melanzane

Eggplant Parmigiana

PRIMI PIATTI

Guests May Select One

Rigatoni with Veal Ragu

Catch of the Day

Grilled or Piccata style

Pollo alla Bricco

Chicken tenders sauteed with black olives, cherry tomatoes, white wine

DOLCE

Guest May Select One

Tiramisu

Panna Cotta

with Fresh Strawberries

BRICCO

PARTY MENU II

\$45 per person

APPETIZERS

One Appetizer Must Be Selected In Advance

Calamari alla Griglia

Grilled calamari served on a bed of sauteed mushroom

Insalata Tiberio

arugola, fennel, pear and dried cranberries in a lemon dressing

Rollatine di Zucchine

Zucchini stuffed with ricotta cheese in a light tomato sauce

MIDDLE COURSE

Penne Bella Donna

eggplant, mozzarella, pinoli nuts in a tomato sauce

MAIN COURSE

Guests May Select One

Scaloppine di Vitello

Veal medallions, prosciutto di parma, sage and white wine

Catch of the Day

Grilled, Piccata or any style of choice

Tagliata di Manzo con Insalatina

Sliced sirloin steak over baby greens

DOLCI

Guests May Select One

Fagotto di Frutta

apple and pear strudel with vanilla sauce

Torta Caprese

flourless chocolate almond cake served with vanilla gelato

COFFEE AND TEA SERVICE

* Alcohol, Beverages, 8.875 Percent New York State Tax and 20 Percent Service Gratuities Additional

BRICCO

PARTY MENU III

\$60 per person

APPETIZERS

One Appetizer Item Must Be Selected In Advance

Fritto Misto di Paranza

Shrimp, calamari, zucchini crisply pan-fried, in a paper cone, tomato sauce

Melanzana Ripiena

Eggplant stuffed, Homemade sausage, artichokes, peppers, mushroom

Insalata Mediterranea

shrimp, string beans, tomatoes, black olives, avocados, red onions

MIDDLE COURSE

Risotto of Your Choice*

MAIN COURSE

Guests May Select One

Catch of the Day

Grilled, Piccata or any style of choice

Pollo Rollantine

chicken stuffed with prosciutto, portobello mushrooms, smoked mozzarella

Filetto di Manzo

filet mignon grilled or any style of choice

DOLCI

Guest May Select One

Chocolate Mousse

served with fresh seasonal berries

Ricotta Lemon Cheesecake

Poached Pears

Barolo wine and Frangelico sauce

Coffee and Tea Service

*Some Risotto may incur in extra charges

* Alcohol, Beverages, 8.875 Percent New York State Tax and 20 Percent Service Gratuities Additional