

# *Carmela* Cucina Italiana

## *Dinner Party Menu ~ \$25.95 per person*

Parties of 12 or more include the following

### *Soup, Salad, Bread and Pasta*

Our fresh homemade soup of the day, a house salad with our homemade Italian dressing, our housemade bread and a side of pasta

### *Entrees ~ Choose any 3*

#### *Lasagna Bolognese*

Housemade Lasagna with traditional meat sauce and Ricotta cheese

#### *Spinach Manicotti*

Spinach and Ricotta cheese wrapped in crêpes, perfectly baked and topped with Mozzarella cheese and a Tomato or Blush sauce

#### *Gnocchi Di Carmela*

Carmela's housemade gnocchi with potato and Ricotta cheese topped with an Alfredo, Tomato or Blush sauce

#### *Cannelloni*

Meat filled cannelloni wrapped in crêpes and baked in the oven with a Brandy, Cream, Shallot and Peppercorn sauce

#### *Eggplant Parmigiana*

Layers of breaded and grilled eggplant, Ricotta and Mozzarella cheeses baked and topped with Tomato sauce

#### *Chicken Sorrento*

Breast of chicken sautéed with wild mushrooms, garlic and tomato in a sherry wine sauce topped with Mozzarella cheese

#### *Chicken Parmigiana*

Chicken breasts cooked to a golden brown, topped with provolone cheese and marinara sauce

#### *Chicken Modo Nostro*

Breast of chicken sautéed in a peppercorn, shallot and brandy demi-glace cream sauce with fresh mushrooms

#### *Chicken Marsala*

Breast of chicken sautéed in a sweet marsala wine demi-glace sauce with fresh mushrooms and a touch of cream

#### *Chicken & Shrimp Parmigiana*

Lightly breaded chicken and shrimp cooked to a golden brown, topped with provolone cheese and a red sauce

#### *Chicken & Shrimp Helena*

Breast of chicken with shrimp and artichokes sautéed in a white wine and lemon-butter sauce

#### *Veal Parmigiana*

Tender milk fed veal, breaded and cooked to a golden brown, topped with provolone cheese and marinara sauce

#### *Veal Genovese*

Tender milk fed veal, artichoke hearts, fresh wild mushrooms and sundried tomatoes sautéed in a white wine sauce

#### *Petite Filet ~ add \$3*

The most tender cut of steak grilled to your preference

#### *Sea Bass Française ~ add \$6*

Chilean sea bass filet dipped in a light egg batter and sautéed with sundried tomatoes and capers in a white wine lemon-butter sauce

#### *Shrimp Scampi*

Jumbo shrimp sautéed in a garlic and white wine scampi sauce served over your choice of pasta

#### *Stuffed Shrimp Florentine*

Jumbo shrimp stuffed with our housemade spinach & cheese blend, topped with real Crab meat, cheese and scampi sauce

#### *Shrimp & Scallops Alfredo*

Pan sautéed jumbo shrimp & jumbo scallops served over fettuccine with a creamy alfredo sauce

#### *Shrimp & Fettuccine A Modo Nostro*

Black fettuccine with asparagus, sundried tomato and shrimp in a light rosé sauce

#### *Dessert ~ add \$5*

Your choice of Tiramisu, Cannoli or Gelato