

MENU OPTION 1

30.00

SALAD

ENTREE

FETTUCCINE ALFREDO

Homemade fettuccine pan-fried in a delicious cream sauce, and sprinkled with Romano and Parmesan cheese

EGGPLANT PARMIGIANA

Sliced fresh eggplant lightly breaded and topped with our homemade tomato sauce and mozzarella cheese, served with pasta

FETTUCCINE BOLOGNESE

Homemade fettuccine sautéed with a chunky meat sauce and a touch of cream, sprinkled with Romano and Parmesan cheese

PENNE ALLA VODKA

Homemade penne sautéed in a creamy vodka sauce with a touch of marinara

3 CHEESE RAVIOLI

Homemade ravioli filled with ricotta, mozzarella, and Parmesan cheeses in tomato sauce, topped with mozzarella cheese

BEEF RAVIOLI

Homemade ravioli with a ground beef filling served in a tomato sauce

SPAGHETTI & MEATBALLS OR MEAT SAUCE

Spaghetti with meat sauce or perfectly seasoned meatballs topped with our tomato sauce, sprinkled with Parmesan cheese

MENU OPTION 2

35.00

SALAD

APPETIZER

BRUSCHETTA ALLA NAPOLETANA

FRIED CALAMARI

MOZZARELLA STICKS

ENTREE

GNOCCHI SORRENTINA

Potato dumplings in Alfredo or tomato sauce, topped with mozzarella cheese

PENNE PRIMAVERA

Homemade penne tossed with fresh vegetables, in a creamy Alfredo sauce

CHICKEN ALFREDO

Penne in a creamy Alfredo sauce, tossed with grilled chicken, sprinkled with Romano and Parmesan cheeses

CHICKEN OR VEAL MARSALA

Chicken breast or Veal scallopini sautéed with mushrooms in a Marsala wine sauce, served with spaghetti

TORTELLINI TRICOLORE

Tricolor tortellini and peas tossed in a creamy Alfredo sauce

EGGPLANT PARMIGIANA

Sliced fresh eggplant lightly breaded and topped with our homemade tomato sauce and mozzarella cheese, served with pasta

MENU OPTION 3

40.00

GORGONZOLA SALAD

APPETIZER

SHRIMP CAPRESE

FRIED CALAMARI

BRUSCHETTA ALLA NAPOLETANA

OUR FAMOUS CREAM OF CRAB SOUP

ENTREE

CHICKEN MARSALA

Chicken breast sautéed with mushrooms in a Marsala wine sauce, served with spaghetti

CHICKEN PICCATA

Lightly battered chicken breast sautéed in a lemon white wine sauce with capers and mushrooms, served over pasta.

SALMON FLORENTINE

Atlantic salmon filet baked in a white wine garlic sauce, served on a bed of sautéed spinach

STEAK

Cut of the day grilled to perfection and served with potatoes and mixed vegetables

PENNE PRIMAVERA

Homemade penne tossed with fresh vegetables, in a creamy Alfredo sauce

CHICKEN CHESAPEAKE

Chicken breast, crab meat, mushrooms, and peas sautéed in a creamy Alfredo sauce, with a touch of sherry, served over spaghetti

MENU OPTION 4

45.00

GORGONZOLA SALAD

APPETIZER

SHRIMP CAPRESE

FRIED CALAMARI

CRAB BRUSCHETTA

OUR FAMOUS CREAM OF CRAB SOUP

ENTREE

ROCKFISH

Baked rockfish sautéed in a white wine lemon sauce, garnished with mussels, served with spaghetti

STEAK

Cut of the day grilled to perfection and served with potatoes and mixed vegetables

CRAB CAKE

Our famous lump crab cake broiled to perfection and served with pasta and mixed vegetables

FETTUCCINE MEDITERRANEAN

Our signature dish of jumbo lump crab, shrimp and scallops in a creamy Alfredo sauce, served on a bed of fresh egg noodles

CHICKEN OR VEAL CHESAPEAKE

Chicken breast or Veal scallopini, crab meat, mushrooms, and peas sautéed in a creamy Alfredo sauce with a touch of sherry, served over spaghetti

SHRIMP MARINARA OR SCAMPI

Jumbo gulf shrimp sautéed with garlic and white wine in your choice of scampi, or a light marinara sauce, served with linguine



Taxes and gratuity are not included.

DESSERT

+ add dessert to any option for \$5 or bring your own dessert and we will serve it for \$3
Check with manager for desserts

CHAMPAGNE TOAST

+ add a champagne toast to any option for \$5 per person

DRINKS & BREAD INCLUDED

All options include fountain sodas, coffee, tea and our homemade Italian bread.

ENJOY AUTHENTIC ITALIAN CUISINE AT YOUR NEXT GROUP EVENT

Choose from a variety of pre-planned menu options designed to satisfy the individual tastes of your guests and meet your budget. Let us accommodate your gathering and help make planning easy!

Then sit back, and enjoy your three-course meal in the warm, casual elegance of an Italian country villa.

Call today to make a reservation for your group event at 410-836-0200 and ask for a manager.

Please allow for two weeks advance notice for large parties. Our room hold 50 people but larger parties can be accommodated. All prices include fountain sodas, coffee, tea and our homemade Italian bread. Any bar selections are separate. Taxes and gratuity are not included. A pre-order is



MADE Fresh DAILY



2 Newport Drive
Forest Hill, MD 21050
410.836.0200

enotria@live.com



GROUP DINING PACKAGES

