

Villaggio Iccara Pavarotti Dinner Package

\$45.00 per person plus 7% tax and 20% gratuity

We invite you to design your own menu.
Pavarotti package includes soda, coffee, espresso, cappuccino, tea, mini cannoli and bread

Family Style Appetizers: Host choice of 3

Seafood Bruschetta | Calamari Zola | Shrimp Cocktail | Cold Antipasto | Calamari |
Baked Clams Gratinata | Signature Crab Cakes

Pasta Course: Host choice of 1 sauce

Lobster Ravioli | Whole Wheat Ravioli | Iccara Pescatore
Amatriciana Sauce | Oil & Garlic with broccoli

Salad Course: Guest choice of 1

Primavera Salad | Caesar Salad

Entrée Course: Host Choice of 3

Grouper Indiavoloto

Cajun rubbed with shrimp in a lemon butter sauce

Flounder Capri

Stuffed with crab meat, cheese, breading and spinach in a lemon butter sauce

Salmon Imperial

Stuffed with crabmeat imperial in a lemon basil cream sauce

Lidia's Picata

With roasted lemon, green olives, capers, fennel and spinach oreganata

Chicken Provonello

Stuffed with prosciutto, provonello and roasted peppers in a marsala mushroom demiglaze

Veal Portobello

With provolone cheese, prosciutto, lump crabmeat and portobello mushrooms in a cracked peppercorn marsala demiglaze

Veal Boscaiola

With portobello mushrooms, zucchini and roasted peppers in a lite marsala glaze

Bistecca Speziata

Montreal seasoned NY strip steak

Filet Mignon

6oz. in a cracked peppercorn marsala cream sauce with portobello mushrooms

All entrées are served with either mashed potatoes or sautéed spinach

Special Notes

\$150.00 deposit is required for parties of 15 guests or more. We are a byob restaurant, fully equipped with wine glasses, champagne glasses ice buckets and more.

We request a final count 5 days prior to event date, your bill will based on your final confirmation.