Pisa Menu

Antipasti - Host choice of two

GF Eggplant Rollatini

Burrata Toastini

Baked Clams (2 per guest)

South beach calamari

Stuffed Mushrooms

GF Cauliflower Flatbread

Pasta Course - Host choice of one

penne pink sauce

GF Vegetable Risotto

Entrées - Host choice of three

Lipari
sautéed veal, artichokes, wild mushrooms and leeks in a marsala cream sauce

Champagne Chicken
champagne cream sauce with roasted cherry tomatoes, artichokes, asparagus and shrimp

Trio Combo
chicken, shrimp, and veal with asparagus, sundried tomatoes and mushrooms in a asiago cream sauce

Crab Cakes
John's crab cakes served with aioli

GF 12oz.New York Strip | 10 pp
dressed with an herb butter

salmon imperial
stuffed with crab imperial in a creamy lemon sauce

Pork Chop Milanese
lightly breaded and baked, side of mixed greens, fennel, sundried tomatoes, cherry tomatoes and shaved parmigiano, salmoriglio

Manarola
sautéed chicken, sausage, fennel, shrimp and mushrooms in a marsala cream sauce

Pork Chop Pancetta
pan-seared with roasted shallots, pancetta, sautéed mushrooms, cabernet reduction

Enhancements

house sangria | 30 per pitcher

assorted dessert | 3.5 pp

Meadowcroft House White/Red | 29 per bottle

mini cannoli | 2.5 pp

Thomas Henry House White/Red | 21 per bottle

Pisa package also includes, soda, coffee, tea, espresso or cappuccino and your choice of, house or caesar salad.
A $150.00 deposit is required for parties of 15 or more in addition to a final guest count 5 days prior to your event. The confirmed guest count is what your bill will be based on. Final balance is due in cash only. Custom packages are also available. Please let us know of any special needs and or allergies.
$56.00 per guest plus a NJ tax in addition to 20% gratuity will be added to your bill on the day of your event.
Final payment paid with credit card will have a 3% processing fee added on.