

TRATTORIA PROCACCINI

ALL NATURAL ITALIAN KITCHEN



**SILVER
MENU**

**\$30
per Person**

Pasta course (1)

- Vodka Rigatoni
- House Red Sauce with Rigatoni

Salad course (1)

- Caesar Salad
- Mixed Green with Balsamic Vinaigrette

Entrée (Choose one from each category)

(All served with vegetable of the day and roasted potatoes)

- Chicken (Marsala, Parmesan, Piccata)
- Vegetarian (Eggplant Rollatini or Parmesan, Meatless Meatballs)
- Fish (Shrimp Scampi)

Dessert Course

- Family Style Cannoli and Zeppoli Platters

Drinks

- Ice Tea, Hot Tea, and Coffee included. All other specialty drinks priced per consumption.

Party Size Information

Rooms Available:

- Nassau Room for 30-40 guests
- Harrison Room 40-50 guests

Entire Restaurant-

- Sunday - Thursday Evenings Fee of \$2500 which includes food
- Friday/Saturday Evenings Fee of \$4000 which includes food

Fixed Price Menus Only -

- Sunday - Thursday Evenings and Sunday/Saturday Afternoon—Minimum 20 ppl
- Friday/Saturday Evenings
 - Price Per Head \$48
 - Deposit of 25% required to reserve the room
 - Tax and Gratuities not included

TRATTORIA PROCACCINI

ALL NATURAL ITALIAN KITCHEN



**GOLD
MENU**
**\$35
per Person**

Appetizers (2) All served family style

- Bruschetta (Traditional, Sundried, Olive or goat cheese and honey)
- Specialty Pizza (Vodka, Bolognese, Four Cheese, Broccoli Rabe & Sausage, Margherita, Clam pie)
- Rice Balls
- Fried Calamari

Pasta course (1)

- Vodka Rigatoni
- Cacio E Pepe Rigatoni

Salad course (1)

- Caesar Salad
- Mixed Green with Balsamic Vinaigrette

Entrée (Choose one from each category)

(All served with vegetable of the day and roasted potatoes)

- Chicken (Saltimbocca, Marsala, Parmesan, Piccata)
- Vegetarian (Eggplant Rollatini or Parmesan, Meatless Meatballs)
- Fish (Shrimp Scampi, Seared Sea Scallops, Cioppino Fisherman's Stew)

Dessert Course

- Family Style Cannoli, Zeppoli and Mini Cheese Cake Platters

Drinks

- Cold Brew Tea, Hot Tea, and Coffee included. Specialty drinks priced per consumption.

Party Size Information

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- Nassau Room for 30-40 guests
- Harrison Room 40-50 guests

Entire Restaurant-

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Fixed Price Menus Only -

- Sunday - Thursday Evenings and Sunday/Saturday Afternoon—Minimum 20 ppl

Friday/Saturday Evenings

- Price Per Head \$48
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TRATTORIA PROCACCINI

ALL NATURAL ITALIAN KITCHEN



**PLATINUM
MENU**
**\$40
per Person**

Appetizers (2) All served family style

- Bruschetta (Traditional, Sundried, Olive or goat cheese and honey)
- Specialty Pizza (Vodka, Bolognese, Four Cheese, Broccoli Rabe & Sausage, Margherita, Clam pie)
- Rice Balls
- Fried Calamari
- Mama's Meatballs
- Antipasto

Pasta course (1)

- Vodka Rigatoni
- Cacio E Pepe Rigatoni
- Three Cheese Ravioli with Pesto
- Bolognese Rigatoni

Salad course (1)

- Caesar Salad
- Mixed Green with Balsamic Vinaigrette

Entrée (Choose one from each category)

(All served with vegetable of the day and roasted potatoes)

- Chicken (Saltimbocca, Marsala, Parmesan, Piccata, Stuffed Chicken)
- Vegetarian (Eggplant Rollatini or Parmesan, Meatless Meatballs)
- Veal (Marsala, Parmesan, Saltimbocca)
- Fish (Salmon or Bronzini Oreganata Herb Breaded and Sauteed)

Dessert Course

- Family Style
- Vinomisu
- Cheese Cake
- Chocolate Ganache Cake

Drinks

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Fixed Price Menus Only -

- Sunday - Thursday Evenings and Sunday/Saturday Afternoon—Minimum 20 ppl

Friday/Saturday Evenings

- Price Per Head \$48

- Deposit of 25% required to reserve the room

- Tax and Gratuities not included

TRATTORIA PROCACCINI

ALL NATURAL
ITALIAN KITCHEN

**CORPORATE
LUNCH MENU**

PARTIES OF 20 OR
MORE

11:30PM – 4PM

WEEKDAYS

\$25/PP

SALAD COURSE

HOUSE SALAD WITH BALSAMIC VINAIGRETTE

PASTA COURSE(CHOOSE ONE)

RIGATONI VODKA
GNOCCHI SORRENTINO

ENTRÉE

CHICKEN PARMESAN
MEATLESS MEATBALLS
ARTISAN SANDWICH

(CHOOSE: TUSCAN CHICKEN, CAPRESE, ITALIAN, EGGPLANT PARM)

DESSERT

SMALL CANNOLI SERVED FAMILY STYLE

DRINKS

ICED TEA, HOT TEA, AND COFFEE INCLUDED

TRATTORIA PROCACCINI

**ALL NATURAL
ITALIAN KITCHEN**



**ATHLETIC
TEAM
MENU**
Parties of
20 or more
(4pm-6pm)
\$25/pp

SALAD COURSE

Our house salad with balsamic vinaigrette

ENTRÉE (CHOOSE ONE)

Chicken Parmesan
Rigatoni Bolognese
Meatless Meatballs

All served with
vegetable of the day and roasted potatoes

DESSERT

Small Cannoli
(Served Family Style)

BEVERAGES

Iced tea, Hot Tea, Coffee
and Tap Water included.