

# Tutta Bella

## Trattoria

### Party Menu

#### Appetizer

Antipasto:

Fresh Mozzarella & Tomatoes,  
Grilled Portobello Mushrooms & Fried Artichokes

#### Entrée

Choice of: *(any style)*

Pasta

Chicken

Veal

Fish

#### Dessert

Napoleon Cake

*or*

Mixed Tray of Desserts

Coffee, Espresso, Cappuccino or Tea

Price \$35

*(Price does not include tax, gratuity & beverages)*

*\*Add \$15 per person for house wine & domestic beer*

## Entrée Selections

### PASTE

#### **PENNE ALLA VODKA**

Penne in a tomato sauce with a touch of cream, basil and scallions.

#### **RIGATONI SICILIANA**

Short rigatoni with eggplant in a fresh tomato sauce.

#### **RIGATONI AL SUGO**

Short rigatoni served in a meat sauce.

### POLLO

#### **POLLO MARTINI**

Chicken breast lightly breaded with parmigiano and breadcrumbs in a lemon and white wine sauce.

#### **POLLO MARSALA**

Chicken breast sautéed with mushrooms in a Marsala wine sauce.

#### **POLLO PARMIGIANA**

Breaded chicken cutlet with tomato sauce and mozzarella.

#### **POLLO ALLA CAPRICCIOSA**

Chicken breast lightly breaded topped with arugula and diced tomatoes.

### VITELLO

#### **VITELLO MARTINI**

Veal lightly breaded with parmigiano and breadcrumbs in a lemon and white wine sauce.

#### **VITELLO MARSALA**

Veal scaloppini with mushrooms in a Marsala sauce.

#### **VITELLO PARMIGIANA**

Breaded veal cutlet with tomato sauce and mozzarella.

#### **VITELLO CAPRICCIOSA**

Veal lightly breaded topped with arugula and diced tomatoes.

### PESCE

#### **SALMON**

#### **SNAPPER**