

\$45

per person

(excludes alcohol, beverages, tax and gratuity)

Appetizer

Mozzarella & Tomato
Sautéed Artichoke & Arugula

Pasta

Penne Vodka

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

Entrée

(choice of one per person)

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Veal Capricciosa

Veal lightly breaded topped with arugula and diced tomatoes

Veal Marsala

Veal scaloppini with mushrooms in a marsala sauce

Grilled Salmon

Grilled salmon in a white wine lemon sauce

Snapper Oregnatta

Baked snapper with light breadcrumbs in a garlic white wine sauce

Dessert

Mixed Tray of Desserts
Espresso, Cappuccino, Coffee or Tea

*Add additional \$15 per person for unlimited house wine, beer and soft drinks.

\$55

per person

(excludes alcohol, beverages, tax and gratuity)

Appetizer

(Served Individually)

Mozzarella & Tomato, Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari and Baked Clams

Combo Pasta

Penne Vodka

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

Cavatelli Con Cima di Rabe

Cavatelli with broccoli rabe, cannelloni beans, sausage, olive oil and garlic

Entrée

(choice of one per person)

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Veal Capricciosa

Veal lightly breaded topped with arugula and diced tomatoes

Veal Marsala

Veal scaloppini with mushrooms in a marsala sauce

Snapper Oregnatta

Baked snapper with light breadcrumbs in a garlic white wine sauce

Grilled Salmon

Grilled salmon in a white wine lemon sauce

Shrimp Scampi

Jumbo shrimp served with risotto in a white wine garlic sauce

Dessert

Mixed Tray of Desserts
Espresso, Cappuccino, Coffee or Tea

*Add additional \$15 per person for unlimited house wine, beer and soft drinks.

\$65

per person

(excludes alcohol, beverages, tax and gratuity)

Appetizer

(Served Individually)

Mozzarella & Tomato, Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari and Baked Clams

Combo Pasta

Penne Vodka

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

Cavatelli Con Cima di Rabe

Cavatelli with broccoli rabe, cannelloni beans, sausage, olive oil and garlic

Entrée

(choice of one per person)

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Veal Capricciosa

Veal lightly breaded topped with arugula and diced tomatoes

Veal Marsala

Veal scaloppini with mushrooms in a marsala sauce

Grilled Salmon

Grilled salmon in a white wine lemon sauce

Snapper Oregnatta

Baked snapper with light breadcrumbs in a garlic white wine sauce

Shell Steak

Grilled shell steak with mushrooms and mixed vegetables

Pork Chop

Pork chop with potatoes, onions, hot or sweet peppers

Dessert

Mixed Tray of Desserts
Espresso, Cappuccino, Coffee or Tea

*Add additional \$15 per person for unlimited house wine, beer and soft drinks.

Tutta Bella Trattoria

PARTY PACKAGES

\$85
per person

(excludes alcohol, beverages, tax and gratuity)

Cocktail Hour

(Passing)

Shrimp Cocktail, Lobster Cocktail, Oysters, Mozzarella & Tomato,
Cheese & Sopressata, Spiedino, Filet Mignon Crostinis, Portabella Mushroom

Combo Pasta

Penne Vodka

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

Cavatelli Con Cima di Rabe

Cavatelli with broccoli rabe, cannelloni beans, sausage, olive oil and garlic

Salad

Tricolore Salad

Endive & radicchio with walnuts, gorgonzola cheese in an olive oil & balsamic vinegar dressing.

Entrée

(choice of one per person)

Chicken Martini

*Chicken lightly breaded with parmesan
in a lemon and white wine sauce*

Chicken Francese

*Chicken egg dipped and flour breaded
in a lemon and white wine sauce*

Grilled Branzino

*Whole boneless branzino baked with
olive oil, garlic and broccoli rabe*

Veal Parmigiana

*Veal cutlet breaded with
tomato sauce and mozzarella*

Veal Capricciosa

*Veal lightly breaded topped with
arugula and diced tomatoes*

Shrimp Scampi

*Jumbo shrimp served with risotto
in a white wine garlic sauce*

Filet Mignon

Grilled filet mignon with sautéed mushrooms

Dessert

Mixed Tray of Desserts

Espresso, Cappuccino, Coffee or Tea

* Add additional \$15 per person for unlimited house wine, beer and soft drinks.

754 WHITE PLAINS ROAD, SCARSDALE, NY, 10583
914.725.0566 TUTTABELLATRATTORIA.COM

Cocktail Party

Passing Hor 'devours

(Options per person)

<i>Parmigiana Cheese & Soppresata</i>	<i>\$ 8.00</i>
<i>Mozzarella and Tomatoes</i>	<i>\$ 4.00</i>
<i>Grilled Portobello Mushrooms.....</i>	<i>\$4.00</i>
<i>Meatballs.....</i>	<i>\$ 5.00</i>
<i>Stuffed Mushrooms.....</i>	<i>\$ 5.00</i>
<i>Spedino Alla Romana</i>	<i>\$ 5.00</i>
<i>Filet Mignon Crostini.....</i>	<i>\$ 6.00</i>
<i>Melon/Prosciutto.....</i>	<i>\$ 4.00</i>
<i>Shrimp Cocktail</i>	<i>\$8.00</i>
<i>Lobster Cocktail</i>	<i>\$12.00</i>
<i>Crab Cocktail.....</i>	<i>\$ 10.00</i>
<i>Crab Cake</i>	<i>\$ 8.00</i>
<i>Fried Calamari.....</i>	<i>\$ 5.00</i>
<i>Baked Clams</i>	<i>\$5.00</i>
<i>Oyster on Half Shell.....</i>	<i>\$8.00</i>

For more information contact

SERGIO or LEO

914-725-0566

WWW.TUUTABELLATRATTORIA.COM