



CELEBRATION-STYLE DINING

Let Little Italy host your Shower, Rehearsal Dinner, Birthday Party, Anniversary Party or Corporate Event

Parties will be hosted upstairs or in Bella Piazza.

Buffet or Family Style Dinner Packages

All Prices listed include Service Charge

All Packages include:

Soft Drinks & Bread Basket with garlic infused olive oil,
Freshly Brewed Coffee & Dessert

(Add one hour of Hors D'oeuvres to any package for only \$9.00)

Customized party packages available!
For a party package tailored to your needs, just call us!



CELEBRATION-STYLE DINING

Package # 1: \$33.00

(Includes service charge)

Salad Course:

Mixed Green Salad with balsamic vinaigrette served family style

Entrées: (Choose 2)

Chicken Parmigiana, Marsala or Francese,

Eggplant Parmigiana or Rollatini,

Meatballs and Sausage or Sausage and Peppers,

Sole Picatta

Side Dishes: (choose 3)

Pasta with Homemade Tomato Sauce, Pomodoro with fresh basil,

Garlic and Oil, A la Vodka,

Parmesan Smashed Potatoes or Fresh Broccoli



CELEBRATION-STYLE DINING

Package # 2: \$38.00

(Includes service charge)

Family Style Appetizer: (Choose 1)

Bruschetta, Calamari Fritti, Baked Clams,
Eggplant Papettas or Tuscan Wings

Salad Course:

Mixed Green Salad with balsamic vinaigrette served family style

Entrées: (Choose 2)

Sole Picatta or Salmon Mediterranean,
Chicken Parmigiana, Marsala or Francese,
Eggplant Parmigiana or Rollatini,
Meatballs and Sausage or Sausage and Peppers

Side Dishes: (choose 3)

Pasta with Homemade Tomato Sauce, Pomodoro with fresh basil,
Garlic and Oil, Alfredo, Bolognese or A la Vodka,
Parmesan Smashed Potatoes, Escarole & Beans
or Fresh Broccoli



CELEBRATION-STYLE DINING

Package #3: \$43.00

(Includes service charge)

Family Style Appetizer: (Choose 1)

White Bean & Prosciutto Crostini,
Bruschetta, Calamari Fritti, Baked Clams,
Eggplant Papettas or Tuscan Wings

Salad Course:

Caesar Salad or Mixed Green Salad with balsamic vinaigrette served family style

Entrées: (Choose 3)

Sole Picatta or Salmon Mediterranean,
Veal Parmigiana, Marsala or Francese,
Brasciole or Scampi,
Chicken Parmigiana, Marsala or Francese,
Eggplant Parmigiana or Rollatini,
Meatballs and Sausage or Sausage and Peppers

Side Dishes: (choose 3)

Pasta with Homemade Tomato Sauce, Pomodoro with fresh basil,
Garlic and Oil, Alfredo, Bolognese or A la Vodka,
Parmesan Smashed Potatoes, Escarole & Beans,
or Fresh Broccoli



CELEBRATION-STYLE DINING

Guest Plated Dinner Packages

(Requires advance notice of guests' entrée selection)

Package # 4: \$40.00

(Includes service charge)

Includes: Soft Drinks and Bread Basket with garlic infused olive oil

Salad Course:

Caesar Salad or Mixed Green Salad with balsamic vinaigrette served family style

Choice of Entrée: (choose 3)

Penne Seravello

Chicken or Eggplant Parmigiana served with penne & homemade tomato sauce

Veal or Chicken Marsala served with parmesan smashed potatoes & fresh seasonal vegetable

Chicken or Sole Francese served over pasta with fresh broccoli

Shrimp Francese or Scampi served over pasta with fresh broccoli

Brasciole served with pasta & homemade tomato sauce

Freshly Brewed Coffee and Specialty Dessert



CELEBRATION-STYLE DINING

Package # 5: \$48.00
(Includes service charge)

Includes: Soft Drinks and Bread Basket with garlic infused olive oil

Family Style Appetizer: (Choose 2)

Arancini, White Bean & Prosciutto Crostini,
Bruschetta, Calamari Fritti, Baked Clams,
Eggplant Papettas or Tuscan Wings

Salad Course:

Caesar Salad or Mixed Green Salad with balsamic vinaigrette served family style

Choice of Entrée: (choose 3)

Penne Seravello

Chicken or Eggplant Parmigiana served with penne & homemade tomato sauce

Veal or Chicken Marsala served with parmesan smashed potatoes & fresh seasonal vegetable

Chicken or Sole Francese served over pasta with fresh broccoli

Shrimp Francese or Scampi served over pasta with fresh broccoli

Brasciole served with pasta & homemade tomato sauce

Freshly Brewed Coffee and Specialty Dessert



CELEBRATION-STYLE DINING

Luncheon Packages

(Served Monday-Friday until 3:00 pm)

All Prices listed are per person & include Service Charge

Guest Plated: \$23.00

(Includes service charge)

(Requires advance notice of guests entrée selection)

Includes: Soft Drinks and Bread Basket with garlic infused olive oil

Salad Course:

Mixed Green Salad with balsamic vinaigrette served family style

Choice of Entrée: (choose 4)

Penne a la Vodka

Spaghetti & Meatballs

Chicken or Eggplant Parmigiana served with penne & homemade tomato sauce

Chicken Marsala served with parmesan smashed potatoes

Chicken or Sole Francese served over pasta with fresh broccoli

Freshly Brewed Coffee and Dessert



CELEBRATION-STYLE DINING

Bar / Cocktails & Hors D'Oeuvres

All prices listed include service charge

Cocktail Party: 27.00 per person

(Includes service charge)

Requires running a bar tab or hosting an open bar please

Minimum of 30 guests

Choose 6 selections from below:

Phyllo wrapped asparagus

Cocktail meatballs in homemade tomato sauce

Caprese skewers

Bacon wrapped shrimp

Stuffed Mushrooms

Bruschetta

Eggplant Papettas

Thin crust pizza

Arancini

Antipasto skewers

Prosciutto wrapped artichoke hearts



CELEBRATION-STYLE DINING

Beverage Service

All prices listed are include service charge

Open Bar Cocktail Hour: \$14.00 per person

Each additional hour: \$12.00 per person

Beer and Wine Cocktail Hour: \$12.00 per person

Each additional hour: \$9.00 per person

Champagne or Wine Toast: \$6.00 per person

Please drink responsibly, we will not serve minors or intoxicated people

8% Sales Tax will be added to all prices