



## CAFÉ PRIMA PASTA GROUP DINING MENUS

Our pasta is hand-crafted from our Nonna's family recipe. The carefully chosen menu successfully blends the flavorful traditions of Italian cooking with the Italian heritage and gastronomic influences of the Cea family who have been welcoming guests since 1993.

### PRE-SELECTED MENU # A

#### PRIMI

\*No selection required - salad & appetizer included.

Caprese salad & Mix Greens (plated per person)  
Bruschetta & Fried Zucchini (family style to share)

#### SECONDI

\*Select 2 pastas or 1 entrée and 1 pasta for your group menu. Plated duo.

#### **Pasta**

Penne Vodka & Focchi Rapera  
Agnolotti Pomodoro & Penne Primavera (white wine garlic & oil ) VEGAN  
Penne Ciao & Gnocchi Formaggi

#### **Entree**

Chicken Parmigiana  
Chicken Marsala  
Chicken Limone

#### DOLCI

\*Select 1 (Plated per person)

Cannoli  
Tiramisu

\$35++ per person

All packages include American coffee and filtered water  
Prices subject to applicable tax 9% and service charge 18 Or 20%  
Minimum 10 guests. Please send any dietary restrictions in advance.



## **PRE-SET MENU # B PRESENTED FOR GUEST SELECTION**

### PRIMI

\*No selection required - salad & appetizer included.

Caprese salad & Mix Greens (plated per person)  
Bruschetta & Fried Zucchini (family style to share)

### SECONDI

\*Select 1 menu from options below. Guests select from 3 the menu options. Plated per person.

#### **Menu 1**

Fiocchi Rapera  
Salmon Franchese  
Chicken Parmigiana

#### **Menu 2**

Crab Raviolotti  
Veal Parmigiana  
Branzino a la Caccia

#### **Menu 3**

Spaghetti Meatballs  
Chicken Marsala  
Veal Piccata

#### **Menu 4**

Short Ribs Ravioli  
Chicken Limone  
Branzino Livornese

#### **Menu 5**

Fettuccini Ossobuco  
Veal Marsala  
Salmon Pomodoro & Kalamata Olives

### DOLCI

\*Select 1 (Plated per person)

Cannoli  
Tiramisu

\$45++ per person

All packages include American coffee and filtered water  
Prices subject to applicable tax 9% and service charge 18 Or 20%  
Minimum 10 guests. Please send any dietary restrictions in advance.



### **TRIO PLATED MENU # C “BEST RECOMMENDED”**

#### PRIMI

\*No selection required - salad & appetizer included.

Caprese salad & Mix Greens (plated per person)

Bruschetta, beef carpaccio & Fried Zucchini (family style to share)

#### SECONDI

\*Select 1 menu from options below. 3 selections served as one plated entrée – if you love one dish more than another our waiters are ready to serve you more.....just like our Mama would!

#### **Menu 1**

Fiocchi Rapera & Salmon Franchese & Chicken Parmigiana

#### **Menu 2**

Crab Raviolotti & Veal Parmigiana & Branzino a la Caccia

#### **Menu 3**

Spaghetti Meatballs & Chicken Marsala & Veal Piccata

#### **Menu 4**

Short Ribs Ravioli & Chicken Limone & Branzino Livornese

#### **Menu 5**

Fettuccini Ossobuco & Veal Marsala & Salmon Pomodoro & Kalamata Olives

#### DOLCI

\*Select 1 (Plated per person)

Cannoli

Tiramisu

\$45++ per person

All packages include American coffee and filtered water  
Prices subject to applicable tax 9% and service charge 18 Or 20%  
Minimum 10 guests. Please send any dietary restrictions in advance.



## 5-COURSE TASTING MENU # D "THE BEST EXPERIENCE"

The Cea families favorite traditional dishes. Select one of two crafted tasting experiences.

### UNO

Eggplant Parmigiana (Plated per person)  
Beef Carpaccio & Salmon Carpaccio (Served family style)

### DUE

Fiocchi Rapera Pasta ( Plated per person)  
Fried Zucchini ( Served family style )  
Bruschetta (Served family style )

### TRE

Porcini Mushroom Risotto (Plated per person)

### QUATTRO

Veal Piccata ( Plated per person)

### DOLCI

Served family style.

Postre "Fuente" – Chef's tower of desserts

PRICE \$50++ per person

All packages include American coffee and filtered water  
Prices subject to applicable tax 9% and service charge 18 Or 20%  
Minimum 10 guests. Please send any dietary restrictions in advance.



## 5-COURSE TASTING MENU # E "VEGETARIAN EXPERIENCE"

The Cea families favorite traditional dishes.

### UNO

Caprese Insalate ( Plated per person)  
Fried Zucchini & Bruschetta ( Served family style )

### DUE

Agnolotti Pomodoro ( Plated per person)

### TRE

Porcini Mushroom Risotto (Plated per person)

### QUATTRO

Eggplant Rollatini (Plated per person)

### DOLCI

Served family style.

Postre "Fuente" – Chef's tower of desserts

PRICE \$50++ per person

All packages include American coffee and filtered water  
Prices subject to applicable tax 9% and service charge 18 Or 20%  
Minimum 10 guests. Please send any dietary restrictions in advance.