

Casa Gangone Family Style Dinner Packages

Package A

Appetizer

Salad

2 Pasta Choices

Entrée with vegetable

\$30.00++

Package B

2 Appetizers

Salad

2 Pasta Choices

Entrée with vegetable

\$32.00++

Package C

2 Appetizers

Salad

2 Pasta Choices

2 Entrée Choices with 1 vegetable

\$37

.00++

All packages include linens and beverages

All packages have a 3 hour time limit

++ denotes 6.25% sales tax and 20% gratuity

Appetizers

Stuffed Mushrooms – large button mushrooms stuffed with bread crumbs or
sausage

Fried Calamari – served with our marinara sauce

Rice Balls – stuffed with ground beef and tomato sauce, breaded and fried

Clams Casino – stuffed w/ bacon, peppers, garlic and bread crumbs

Fresh Mozzarella Tomato – sliced fresh mozzarella and tomato with balsamic
reduction and basil garnish

Bruschetta – toasted Italian bread topped with our special chopped tomato
recipe

Crochette di Patate – mash potato and cheese filled croquette



Salads

Garden Salad – romaine and iceberg, with tomato and olives in our house
vinaigrette

Caesar Salad – romaine blended with Caesar dressing and Romano

Spring Mix – mixed greens with red grapes, tomato, and crushed almond in
our house balsamic vinaigrette



Pasta

Penne Vodka – penne pasta served in pink vodka infused cream sauce

Penne Bolognese – penne pasta served in a rustic meat sauce with peas and carrots

Penne Marinara – penne pasta served in our classic marina

Capellini al' Olio – capellini served in a delicate spinach tomato garlic sauce



Chicken

Scaloppini – sautéed chicken with mushroom & shallots in white wine

Francese – lightly battered chicken breast in a lemon white wine sauce

Desperato – sautéed chicken in a pepperoncini marina

Cacciatore – sautéed chicken w/ mushroom and bell pepper in a marinara sauce

Piccatta – sautéed chicken with capers served in a white wine butter sauce



**Vitello

Marsala – sautéed veal with mushroom & shallots in marsala

Asparago – sautéed veal with asparagus in a white wine butter sauce

Fantasia – pan seared veal layered between fresh mozzarella, capers, prosciutto and roasted peppers

Giann'luca – pan seared veal with mushrooms, artichokes and sun dried tomatoes served in a white wine sauce

Fish

Flounder Francese- fillet of flounder lightly battered in a white wine lemon sauce

Tilapia Oreganato – broiled tilapia with our bread crumb oreganato with lemon and white wine butter sauce

**Salmon – Atlantic salmon served with black olives in white wine mint pesto sauce

**Stuffed Flounder – fillet of flounder stuffed with jumbo lump crabmeat



Vegetarian

Eggplant Rollatini – sliced battered eggplant rolled and stuffed with ricotta cheese topped with mozzarella

Cheese Ravioli – homemade ravioli stuffed with ricotta cheese, served in our house sauce

Primavera – linguini tossed with fresh vegetables in a garlic olive oil sauce



Vegetables

Green Beans – served with our garlic butter sauce

Rosemary Potatoes- diced baked potato served in our rosemary sauce

Garlic Mash – mashed potatoes mixed with butter and garlic

Mixed Veg – yellow and green squash, carrots, and red peppers in a lite butter sauce

****Denotes Upcharge**