

**\$55**

per person

(excludes alcohol, beverages, tax and gratuity)

**Appetizer**

Mozzarella & Tomato  
Sautéed Artichoke & Arugula

**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*

Branzino Oreganata

*Baked branzino with light breadcrumbs in a garlic white wine sauce*

**Dessert**

Napoleon Cake

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**

Fusilli Truffle

*Fusilli in a cream truffle sauce*

Rigatoni Bolognese

*Short rigatoni with chef's signature bolognese*

**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 Marsala

*Veal scaloppini with mushrooms in a marsala sauce*

Veal Capricciosa

*Veal lightly breaded topped with arugula and diced tomatoes*

Branzino Oreganata

*Baked branzino with light breadcrumbs in a garlic white wine sauce*

Grilled Salmon

*Grilled salmon in a white wine lemon sauce*

Pork Chop

*Pork chop with potatoes, onions, hot or sweet peppers*

**Dessert**

Napoleon Cake

Espresso, Cappuccino, Coffee or Tea

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

**\$75**

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**

Ravioli di Funghi

*Mushroom ravioli with creamy black truffle sauce*

Gnocchi Pomodoro

*Fresh potato dumplings in a light tomato sauce*

**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 Marsala

*Veal scaloppini with mushrooms in a marsala sauce*

Veal Capricciosa

*Veal lightly breaded topped with arugula and diced tomatoes*

Branzino Oreganata

*Baked branzino with light breadcrumbs in a garlic white wine sauce*

Grilled Salmon

*Grilled salmon in a white wine lemon sauce*

Shell Steak

*Grilled shell steak with mushrooms and mixed vegetables*

Pork Chop

*Pork chop with potatoes, onions, hot or sweet peppers*

**Dessert**

Napoleon Cake

Espresso, Cappuccino, Coffee or Tea

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

# Sergio's SAW PIT

## PARTY PACKAGES

# \$125

per person

*(excludes alcohol, beverages, tax and gratuity)*

### Cocktail Hour

*(Passing)*

Shrimp Cocktail, Oysters, Mozzarella & Tomato, Lobster Cocktail  
Cheese & Sopressata, Carrozza, Filet Mignon Crostinis, Crab Cake

### Combo Pasta

Ravioli di Funghi  
*Mushroom ravioli with creamy black truffle sauce*

Rigatoni Bolognese  
*Short rigatoni with chef's signature bolognese*

### 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*

Veal Parmigiana  
*Veal cutlet breaded with  
tomato sauce and mozzarella*

Pollo Capricciosa

*Chicken lightly breaded and topped  
with arugula and diced tomatoes*

Filet Mignon

*Grilled filet mignon with  
sautéed mushrooms*

Grilled Branzino

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

Shrimp Scampi

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

### Dessert

Choice of:

Napoleon, Tiramisu, Chocolate Lava Cake, Cheesecake

Espresso, Cappuccino, Coffee or Tea

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

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