

speranza

WOOD-FIRED ITALIAN RISTORANTE
856.349.7660

3 Course Dinner Priced Fixed Menu Option #1

Appetizer choice of;

italian wedding soup

caesar salad

chopped hearts of romaine, creamy caesar, garlic croutons,
pecorino romano

Entree choice of;

chicken parmigiana

lightly breaded & fried, marinara, smothered in three cheeses & basil,
over linguini

linguini pomodoro with meatballs

tomato basil marinara, garlic, olive oil, & white wine
topped with our house-made wood roasted meatballs

penne alla vodka

vegetable infused spiced vodka, tomato cream sauce & penne pasta

Dessert

chocolate & vanilla gelato

Includes bread service, soft drinks, coffee & tea

\$27.95 per person plus tax & gratuity

Available to groups from 10-50 guests based on a 3 hour event.

Group events require a \$100 deposit

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3 Course Dinner Priced Fixed Menu Option #2

Appetizer choice of;

roasted tomato & crab bisque
made fresh daily

house salad

mixed greens tossed with croutons, white balsamic vinaigrette,
grape tomatoes, olives, roasted peppers, cucumbers,
red onion, & banana peppers

Entree choice of;

blackened atlantic salmon
mango risotto, steamed broccolini

eggplant rollatini

stuffed with ricotta, roasted peppers, spinach & artichoke hearts

crab & angel hair pasta

jumbo lump crabmeat, tomato & basil pomodoro with baby arugula

Dessert mini cannoli's served family style

Includes bread service, soft drinks, coffee & tea

\$30.95 per person plus tax & gratuity

Available to groups from 10-50 guests based on a 3 hour event.

Group events require a \$100 deposit

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3 Course Dinner Priced Fixed Menu Option #3

Appetizer choice of;

speranzanella salad

tomatoes, gorgonzola, smoked bacon, red onion, roasted beets, raddichio, chiffinade romaine, hard boiled eggs, red wine vinaigrette, balsamic syrup, parmesan cracker

caprese salad

ripe beef steak tomatoes, fresh buffalo mozzarella, sweet basil, capers, extra virgin olive oil, aged balsamic

Entree choice of;

new york strip

dry rub seasoned, gorgonzola crusted, potato hash with spinach, caramelized onions & applewood bacon, onion fritti

shrimp tortelloni

jumbo shrimp in roasted red pepper cream sauce with spinach

prime pork chop

12oz center-cut chop, fig balsamic glaze & tomato risotto with broccolini

veal cutlet parmigiana

lightly breaded & topped with pomodoro sauce, mozzarella, provolone, & parmesan cheese over linguini

Dessert

New York Cheesecake

Includes bread service, soft drinks, coffee & tea

\$41.95 per person plus tax & gratuity

Available to groups from 10-50 guests based on a 3 hour event.

Group events require a \$100 deposit

