

*Costantino's
Venda Bar
&
Ristorante
Party
Menu*

Alicia Costantino

401.528.1100

Or

aliciaiemma@yahoo.com

Passed Hors d'oeuvres

Passed appetizers are sold individually. Standard is 5-7 pieces per person.

A variety of 4-6 appetizers are suggested

Bruschetta Italian style crostini with your choice of topping:	\$2.00
Tomato, mozzarella & pesto	
Eggplant Caponata	
Cannellini bean & escarole	
Roasted Red Pepper	
Fig Preserves, Gorgonzola & honey	
Sliced Apple, Gouda & Prosciutto	
Sliced pear, goat cheese, walnuts & balsamic glaze	
Miniature Arancini Arborio rice, ground meat, peas & mozzarella	\$2.50
Miniature Porcini Arancini Arborio rice, porcini & goat cheese	\$2.50
Mini Lump Crab Cakes	\$2.50
Stuffed Mushroom Caps Sausage and Gorgonzola stuffing	\$2.00
Shrimp Cocktail	\$3.00
Sea Scallops Wrapped in Bacon	\$3.00
Barbecue Chicken Skewer	\$2.00
Chicken Saltimbocca Skewer	\$2.00
Pesto Chicken Skewer	\$2.00
Lobster Wontons	\$2.00
Shrimp wrapped with Prosciutto in Sambuca flambe	\$2.00
Mini beef Wellington	\$2.00
Coconut Shrimp	\$2.00
Asparagus wrapped prosciutto	\$2.00
Clams Casino	\$2.00
Meatball and Provolone Sliders	\$2.50
Grilled Pizza	\$12.00 per pizza
Margherita	
Pepperoni and Mozzarella	
Fig, Prosciutto and Arugula	
BBQ Chicken	
Portobello and Gorgonzola	
Sausage & Mozzarella	

Stationary Display Items

Fruit Display <i>Assorted sliced fruit & berries</i>	\$3.00 per person
Shrimp Cocktail <i>Chilled shrimp & homemade cocktail sauce</i>	\$4.00 per person
Antipasto <i>Cured Meats, Olives, Roasted Peppers, Soppressata, Capicola, Prosciutto, Provolone & Mozzarella</i>	\$5.00 per person
Top Tier Antipasto	\$9.00 per person
Assorted Cheese & Olives <i>Domestic & Imported cheeses with mixed olives</i>	\$4.00 per person
Vegetable Crudite <i>Assorted fresh vegetables with ranch & bleu cheese dressing</i>	\$2.00 per person
Grilled Vegetable Platter <i>Mixed grilled vegetables served room temperature</i>	\$2.00 per person
Caprese and Prosciutto Platter <i>Sliced tomato, fresh mozzarella & basil with Parma prosciutto</i>	\$3.00 per person

Family Style Appetizers

- Eggplant Involtini** **\$3.00 per person**
Pan-fried eggplant rolled around ricotta cheese & topped with marinara & mozzarella
- Mussels Zuppa** **\$3.00 per person**
“Prince Edward Island” mussels simmered in a tomato, white wine broth with garlic & hot pepper seeds
- Fried Calamari** **\$4.00 per person**
Pan-fried Rhode Island calamari tossed with garlic & sliced cherry peppers
- Antipasto Plate** **\$6.00 per person**
Sweet dry sausage, soppressata, provolone, fiore di sardegna, peppadews, stuffed cherry peppers & mixed olives
- Italian Meatballs** **\$3.00 per person**
Served in plum tomato sauce
- Little Necks Zuppa** **\$4.00 per person**
Native little necks steamed in plum tomato & white wine. Served with crostini

The Antipasto Table

Table is garnished with assorted crackers & bread

10 items \$11.50 per person

14 items \$14.25 per person

18 items \$16.00 per person

Verdura

Grilled asparagus, roasted Mushrooms, Roasted red and yellow peppers, grilled eggplant, red and yellow tomato salad, chickpea and artichoke hearts salad, fried zucchini Milanese, cucumber salad, grilled zucchini and summer squash.

Salumi

*Prociutto di Parma, Abbruzzese Sausage, Sweet Dry Sausage, Coppa, Soppressata,
Di Lusso Salami, Speck, Bressoloa.*

Cheeses

*Fresh Mozzarella Caprese Style, Marinated Boconchini, Sharp Provolone, Smoked Scamorza, Peppato,
Fontina, Asiago, Crumbled Gorgonzola*

Olives, Marinated Items & Venda Specialty

*Oil Cured Olives, Itri, Nicoise, Kalimata, Castel Vetrano, Cracked Sicilian, Calabrese, Marinated
Mushrooms, Marinated Artichoke Hearts, Grilled Onions, Peppadews, Marinated Tuna in Olive Oil, Stuffed
Cherry Peppers, Assorted Frittata, Farro Salad.*

Menu 1

\$30.00 per person

Price does not include tax or gratuity

First Course

Choose two

House Salad tomato, cucumber, red onion and Balsamic vinaigrette.

Caesar romaine lettuce with traditional Caesar dressing.

Pasta e Fagioli Cannellini bean soup with ditalini pasta

Entree

Choose three

Mixed Vegetable Risotto Zucchini, onion, bell peppers, peas with spinach creamy arborio rice risotto.

Finished with grated Pecorino Romano

Chicken Parmigiana Breaded chicken cutlet topped with marinara, melted provolone cheese and grated

Parmigiano Reggiano. Served with Rigatoni pasta

Pappardelle alla Bolognese Wide ribbon pasta tossed with traditional Bolognese, made with ground veal, pork and beef, slowly

Lamb Ragu Lamb shank slow braised in merlot & plum tomato ragu with celery, carrots & onion. Served over rigatoni, Finished with sautéed spinach & grated Pecorino Romano

Chicken Marsala Medallions of chicken, sautéed with olive oil, shallots and sliced mushrooms, deglazed with Marsala wine and finished with fresh herbs.

Salmon Piccata Grilled filet of salmon, garlic, capers, white wine & lemon served with green beans & roasted potato

Dolce

Cannoli Sweetened ricotta and chocolate chips

Tiramisu lady fingers soaked in espresso and liqueur, layered with mascarpone

Menu 2

\$40.00 per person

Price does not include tax or gratuity

First Course

Choose two

House Salad tomato, cucumber, red onion and Balsamic vinaigrette.

Caesar romaine lettuce with traditional Caesar dressing.

Pasta e Fagioli Cannellini bean soup with ditalini pasta

Pasta Course

Choose one

Jumbo Cheese Ravioli in Marinara sauce

Rigatoni in pink vodka sauce or marinara sauce

Entrée

Choose three

New York Strip 10oz steak served with roasted mixed vegetables & roasted potatoes

Cod al Forno Baked cod with tomato, capers, olives & white wine. Served with green beans & potatoes

Veal Milanese Breaded veal cutlet topped with lemon, capers & garlic. Served with lemon dressed arugula

Chicken Involtini Chicken tenderloins stuffed with prosciutto & Fontina cheese, pan roasted & served over asparagus & Parmesan risotto

Short Rib Chianti braised boneless short ribs served with mixed mushroom risotto

Dolce

Plain Cannoli Sweetened ricotta and chocolate chips

Tiramisu lady fingers soaked in espresso and liqueur, layered with mascarpone

Menu 3

\$50.00 per person

Price does not include tax or gratuity

First Course

Choose two

House Salad tomato, cucumber, red onion and balsamic vinaigrette.

Caesar romaine lettuce with traditional caesar dressing.

Pasta e Fagioli Cannellini bean soup with ditalini pasta

Pasta Course

Choose one

Lobster Ravioli in pink vodka sauce

Truffle Ravioli with truffle butter & shaved Parmigiano- Reggiano

Eggplant Ravioli topped with San Marzano tomato sauce & smoked mozzarella

Entrée

Choice of three

Surf & Turf Grilled 10oz NY Strip topped with shrimp scampi. Served with mixed roasted vegetables & potatoes

Swordfish Pizaiola Pan seared swordfish filet simmered in garlic, tomato with a touch of oregano.

Served with green beans & potatoes

Lamb Chops Grilled lollipop lamb chops rubbed with garlic & rosemary. Served with grilled Parmesan polenta & Merlot demi sauce

Veal Chop Saltimbocca Pan seared bone-in veal chop, topped with sage & prosciutto sauce. Served with asparagus & Roasted Potatoes

Dolce

Plain Cannoli Sweetened ricotta and chocolate chips

Tiramisu lady fingers soaked in espresso and liqueur, layered with mascarpone

Buffet Menu

Not available on Friday and Saturday Nights

\$30.00 per person

Price does not include tax or gratuity

Family style salad platter

Choose one

House Salad *tomato, cucumber, red onion and Balsamic vinaigrette.*

Caesar *romaine lettuce with traditional Caesar dressing.*

Pasta

Choose two

Rigatoni Pink Vodka *Homemade rigatoni tossed with pink vodka sauce.*

Tortellini alla Panna *cheese tortellini tossed with prosciutto & peas in a Parmesan cream sauce.*

Tortellini Alfredo *cheese tortellini tossed with cream sauce.*

Rigatoni Marinara *rigatoni pasta tossed in tomato basil.*

Cavatelli Bolognese *bullet pasta tossed in Bolognese, made with ground veal, pork and beef, slowly simmered salsa di pomodoro.*

Entrée

Choose two

Baked Cod *topped with herbed breadcrumbs and lemon.*

Grilled Salmon *filet with lemon and white wine.*

Chicken Marsala *sautéed with mushrooms and Marsala wine.*

Chicken Parmesan *breaded chicken cutlet topped with marinara and melted provolone cheese and grated Parmigiano Reggiano.*

Veal Parmesan *Provimi veal lightly breaded and topped with marinara sauce, melted provolone and grated Parmigiano Reggiano.*

Stuffed Pork Roast *with pancetta, roasted peppers and Provolone cheese.*

Vegetable

Choose one

Green beans sautéed with tomato and garlic

Broccoli sautéed with garlic

Roasted zucchini, red pepper, squash and red onion

Dessert

Mini cannoli platter

Buffet menu

Not available on Friday and Saturday nights

\$40.00 per person

Price does not include tax or gratuity

Family Style Salad Platter

House Salad tomato, cucumber, red onion and Balsamic vinaigrette.

Caesar romaine lettuce with traditional Caesar dressing.

Pasta

Choose two

Tortellini alla Panna cheese tortellini tossed with prosciutto, peas in cream sauce.

Cavatelli Bolognese bullet pasta tossed with traditional Bolognese, made with ground veal, pork and beef, slowly simmered in salsa di pomodoro.

Rigatoni alla Vodka Rigatoni pasta tossed with pink vodka sauce.

Sausage & Rabe Rigatoni pasta tossed with sautéed broccoli rabe, crumbled Italian sausage, garlic, and chili flakes, and finished with Pecorino-Romano.

Entrée

Choose two

Vitello e Piselli Braised veal sautéed in peas and tomato sauce.

Filetto di Sogliola Farcito filet of sole stuffed with shrimp and breadcrumbs topped with lemon butter.

Baked Cod topped with tomatoes, Kalamata olives, garlic and breadcrumbs.

Scallopine di Vitello alla Marsala Provimì veal sautéed in Marsala wine and mushrooms.

Vegetable

Choose one

Green beans sautéed with tomato and garlic

Broccoli sautéed with garlic

Roasted zucchini, red pepper, squash and red onion

Herbed roasted red bliss potato

Dessert

Mini cannoli platter