

LUNCH MENU #1

HOUSE SALAD

Entrée Choice Of:

BAKED PENNE BOLOGNESE

penne pasta baked in bolognese meat sauce
with mozzarella cheese

CHICKEN PARMIGIANA

breaded chicken cutlet with tomato sauce and
mozzarella, served with penne

EGGPLANT ROLLATINE

eggplant rolled with ricotta cheese filling,
baked in tomato sauce with mozzarella, served
with penne
(eggplant is not breaded)

\$26 PER PERSON

plus tax & 20% gratuity

LUNCH MENU #2

HOUSE SALAD

Entrée Choice Of:

STUFFED RIGATONI VODKA

cheese filled rigatoni pasta in vodka sauce with
pancetta and onions

CHICKEN PICCATA

chicken breast sautéed with capers in lemon
and white wine, served with penne

ROAST BEEF

sliced roast beef with brown gravy, served with
potato and vegetable

\$28 PER PERSON

plus tax & 20% gratuity

LUNCH MENU #3

HOUSE SALAD

Entrée Choice Of:

SHRIMP & ASPARAGUS RISOTTO

risotto with baby shrimp and asparagus in a
light cream sauce

CHICKEN FIORENTINO

chicken breast with sautéed mushrooms,
onions, spinach, and a touch of marinara,
topped with mozzarella and served with
penne

RIGATONI RAGU

rigatoni pasta in a thick tomato sauce with
slow cooked pork, topped with shaved
parmigiano cheese

\$29 PER PERSON

plus tax & 20% gratuity

INCLUDED WITH PARTIES

Fountain Sodas & Iced Teas,
American Coffee, Hot Tea, and
Cake!

BUFFET +\$3

Make any menu buffet style for
+\$3 per person!

LUNCH MENU #4

HOUSE SALAD

Entrée Choice Of:

CAVATELLI SAUSAGE & BROCCOLI RAPA

cavatelli tossed with crumbled sausage and
broccoli rapa

CHICKEN ROMANO

chicken breast in blush sauce with mushrooms,
ham, and mozzarella, served with rigatoni

FLOUNDER FAZZOLARI

flounder filet sautéed with asparagus,
artichokes, and sun-dried tomatoes in a lemon
and white wine sauce, served with penne

\$30 PER PERSON

plus tax & 20% gratuity

BAR OPTIONS

RUN A TAB

all guests alcoholic beverages will be
added to a running tab

CASH BAR

guests pay their own alcoholic
beverages

3 HOUR WELL OPEN BAR

House Wine by the Glass, Beers, and
Bar's Well Liquors **\$25/Person**

3 HOUR FULL OPEN BAR

\$40/Person

Exclusions: JW Blue, Blanton's, Clase Azul

PARTY MENUS



VILLA FAZZOLARI RISTORANTE

821 Harding Hwy.
Buena, NJ 08310

(856) 697-7107



www.VillaFazzolari.com

DINNER MENU #1

Appetizer:

TOMATO BRUSCHETTA

HOUSE SALAD

Entrée Choice Of:

CHICKEN PICCATA

chicken breast sautéed with capers in lemon and white wine, served with penne

RISOTTO PRIMAVERA

risotto simmered with corn, roasted red peppers, zucchini, and mushrooms in garlic & oil

RIGATONI RAGU

rigatoni pasta in a thick tomato sauce with slow cooked pork, topped with shaved parmigiano cheese

\$30 PER PERSON

plus tax & 20% gratuity

BAR OPTIONS

RUN A TAB

all guests alcoholic beverages will be added to a running tab

CASH BAR

guests pay their own alcoholic beverages

3 HOUR WELL OPEN BAR

House Wine by the Glass, Beers, and Bar's Well Liquors **\$25/Person**

3 HOUR FULL OPEN BAR

\$40/Person

Exclusions: JW Blue, Blanton's, Clase Azul

DINNER MENU #2

Appetizer:

PIATTO RUSTICO

Pasta Choice:

PENNE VODKA

penne pasta in a vodka blush sauce with pancetta and onions

RIGATONI "OLD WORLD"

rigatoni pasta in a white wine sauce with tomatoes and onions

HOUSE SALAD

Entrée Choice Of:

Entrees come served with potato & vegetable

ROAST BEEF

sliced roast beef with brown gravy

CHICKEN FIORENTINO

chicken breast with sautéed mushrooms, onions, spinach, and a touch of marinara, topped with mozzarella

FLOUNDER FAZZOLARI

flounder filet sautéed with asparagus, artichokes, and sun-dried tomatoes in a lemon and white wine sauce, served with penne

\$34 PER PERSON

plus tax & 20% gratuity

BUFFET +\$3

Make any menu buffet style for +\$3 per person!

DINNER MENU #3

Appetizer:

**FRIED CALAMARI
PESTO BRUSCHETTA**

Pasta Choice:

RIGATONI ALFREDO

rigatoni pasta in a creamy alfredo sauce with peas

**STUFFED RIGATONI "OLD
WORLD"**

cheese stuffed rigatoni pasta in a white wine sauce with tomatoes and onions

HOUSE SALAD

Entrée Choice Of:

Entrees come served with potato & vegetable

CHICKEN BRUSCHETTA

grilled chicken breast topped with bruschetta tomatoes and shaved parmigiano

VEAL MARSALA

veal sautéed with mushrooms in marsala wine

GRILLED SALMON

grilled salmon filet with drawn butter and lemon wedge

\$45 PER PERSON

plus tax & 20% gratuity

INCLUDED WITH PARTIES

Fountain Sodas & Iced Teas,
American Coffee, Hot Tea, and
Cake!

DINNER MENU #4

Sorry no buffet for this menu

Appetizer:

**PIATTO RUSTICO
MUSSELS FILOMENA**

Pasta Choice:

WILD MUSHROOM RISOTTO

risotto simmered with wild mushrooms in white wine, topped with shaved parmigiano

**GNOCCHI FORMAGGI &
SPINACH**

gnocchi pasta tossed with spinach in a gorgonzola, provolone, mozzarella, and parmigiano cream sauce

CAESAR SALAD

Entrée Choice Of:

Entrees come served with potato & vegetable

GRILLED PORK CHOP

grilled pork chop topped with sautéed mushrooms

VEAL SALTINBOCCA

veal sautéed in a sage and white white sauce, topped with prosciutto and mozzarella

CRAB CAKES

broiled crab cakes served with drawn butter and lemon wedge

LAND & SEA

angus NY strip (all come medium temperature) topped with jumbo shrimp sautéed in garlic and oil

\$65 PER PERSON

plus tax & 20% gratuity

Buffet Not Available