

## LUNCH MENU #1

### HOUSE SALAD

*Entrée Choice Of:*

#### BAKED PENNE BOLOGNESE

penne pasta baked in a 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/deep fried)

**\$26 PER PERSON**

*plus tax & 20% gratuity*

## LUNCH MENU #2

### HOUSE SALAD

*Entrée Choice Of:*

#### TORTELLINI ALLA VODKA

cheese tortellini in a 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

#### SACCHETTI ALLA VODKA

cheese filled pasta "pouches" in a vodka sauce  
with pancetta and onions

**\$29 PER PERSON**

*plus tax & 20% gratuity*

### INCLUDED WITH ALL PARTIES

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

### BUFFET +\$3

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

### WE CAN CUSTOM MAKE ANY MENU

Ask for Gino or Giovanni  
(856) 697-7107

## LUNCH MENU #4

### HOUSE SALAD

*Entrée Choice Of:*

#### BROCCOLI RAPA & SAUSAGE ORECCHIETTE

orecchiette pasta tossed with broccoli rapa and  
sliced sausage

#### CHICKEN ROMANO

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

#### RED SNAPPER FAZZOLARI

red snapper 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 of the guest's drinks put  
on the party's tab

**CASH BAR** guests pay their own  
alcoholic beverages with their server

**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*

**BOTTLES OF WINE FOR THE  
TABLE** Fazzolari Red and/or White Wine  
on the Table **\$25ea**

# PARTY MENUS



## RISTORANTE & BAR

821 Harding Hwy.  
Buena, NJ 08310

**(856) 697-7107**



**Notice:** A 3.5% Processing Fee is  
Applied to All Sales. Cash &  
Villa Fazzolari Gift Cards Will  
Not Incur This Fee

[www.VillaFazzolari.com](http://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

**SACCHETTI CHAMPAGNE**

cheese filled pasta "pouches" tossed in a champagne cream sauce

**\$30 PER PERSON**

*plus tax & 20% gratuity*

## BAR OPTIONS

**RUN A TAB** all of the guest's drinks put on the party's tab

**CASH BAR** guests pay their own alcoholic beverages with their server

**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*

**BOTTLES OF WINE FOR THE TABLE** Fazzolari Red and/or White Wine on the Table **\$25ea**

## DINNER MENU #2

*Appetizer:*

**PIATTO RUSTICO**

*Pasta Choice:*

**SPAGHETTI AMATRICIANA**

spaghetti in a red wine tomato sauce with bacon, onions, and basil

**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

**RED SNAPPER FAZZOLARI**

red snapper filet sautéed with asparagus, artichokes, and sun-dried tomatoes in a lemon and white wine sauce

**\$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 W/ PEAS**

rigatoni pasta in an alfredo sauce with peas

**RISOTTO PRIMAVERA**

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

**HOUSE SALAD**

*Entrée Choice Of:*

Entrees come served with potato & vegetable

**GRILLED SALMON**

grilled salmon filet with lemon and drawn butter

**CHICKEN BRUSCHETTA**

grilled chicken breast topped with bruschetta tomatoes and shaved parmigiano

**VEAL MARSALA**

veal sautéed with mushrooms in marsala wine

**\$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

**STUFFED PORK CHOP**

grilled pork chop stuffed with prosciutto and provolone

**VEAL SALTINBOCCA**

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

**CRAB CAKES**

broiled crab cakes served with lemon and drawn butter

**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