

CARPACCIO AMERICAN DREAM
EAST RUTHERFORD, NJ

Luncheon Menu#1
\$65.00
Per person

Name _____ Date _____ Time _____

Location _____ Phone _____ #of Guest _____

Credit Card Type _____ Credit Card Number _____ Expires _____

Deposit _____ Signature _____

Comments/Remarks _____

Confirmation by telephone (PH (551) 248-4984) and email confirmations accepted at carpaccioamericandream@gmail.com. Deposit required \$200.00. Bottled Wine option: from \$60.00 per Bottles for our House wine, or choose from our extensive cellar at per bottle prices. Full Bar Service available, including House Wines, or Beer....Premium Brands slightly highee. A special Children's menu including dessert and soft drinks is available as well, for \$40.00 Pricing does not include 6,625% New Jersey State Sales Tax, and 20% gratuity.

For Starters:

Insalata Mista

Chopped Radicchio, Arugula and Endive with a Balsamic vinegar, lemon juice, extra virgin olive oil and diced tomato dressing.

Mozzarella Caprese

Slices of fresh mozzarella with red-ripe tomato slices, fresh basil and a drizzle of extra virgin olive oil.

Insalata Cesare

Classically prepared with Romaine lettuce, crunchy croutons, our tangy Caesar dressing and a sprinkle of Parmigiano.

Followed by a choice of:

Penne Primavera

Tube shaped pasta tossed with tender fresh spring vegetables and a touch of marinara sauce.

Pollo al Carboni

Chicken breast butterflied grilled and served with house salad with dice fresh tomatoes, lemon juice and balsamic vinegar.

Tilapia Francese

Fresh Tilapia egg batter pan-fried in a lemon sauce with a touch of wine, served with fresh vegetables in garlic oil.

Scallopini Limone

Tender medallions of veal pounded thin, sautéed with a light lemon white wine sauce, roasted peppers and capers, served with fresh vegetables in garlic oil.

And for dessert a choice of:

Tartufo Gelato

Delicious Italian Ice Cream.

(Soft drinks included)

For more information at Carpaccio American Dream Ph: ((551) 248-4984 contact Roberto or Alex.

We thank you for your interest: and we are looking forward to working with you on your special event.