

Tappo

Let's Celebrate

PARTY MENUS

A PARTY MENU SELECTION IS REQUIRED FOR GROUPS OVER 15, BEVERAGES ARE NOT INCLUDED, 8.75% NYS SALES TAX & 20% GRATUITY WILL BE ADDED TO ALL PARTIES; NO SPLIT OR SEPARATE CHECKS.

STARTER PACKAGE // \$24 PER PERSON

Includes: house made meatballs, garlic cheese bread, cured meats & cheese charcuterie boards

APPETIZER PACKAGE // \$30 PER PERSON

Includes: cured meats & cheese charcuterie boards, house-made meatballs, calabrese flat bread, italian beef & chicken parm sandwiches

SHARE PACKAGE // \$35 PER PERSON

First course: hosts choice of -
caesar **OR** tossed salad

& warm italian bread with house-seasoned olive oil

Second course: hosts choice of **TWO** of the following entrees -
rigatoni & hand made meatballs **OR** chicken milanese **OR** vegetarian orecchiette

Third course: cannoli platter

FAMILY STYLE PACKAGE // \$40 PER PERSON

First course: garlic cheese bread, cured meats & cheese charcuterie boards

Second course: hosts choice of -
caesar **OR** tossed salad

Third course: hosts choice of **TWO** of the following entrees -
chicken milanese, pork ragu over rigatoni, rigatoni alla vodka,
vegetarian **OR** sausage orecchiette pasta, rigatoni & hand made meatballs

Fourth course: cannoli platter

SIT DOWN DINNER PACKAGE // \$45 PER PERSON

First course: warm italian bread with house-seasoned dipping oil, cured meats & cheese charcuterie boards

Second course: *guests choice of* -
pork ragu, spaghetti with meatballs, rigatoni alla vodka,
eggplant parmesan or vegetarian **OR** sausage orecchiette pasta

Third course: cannoli platter

A LA CARTE PACKAGE // \$50 PER PERSON

First course: cured meats & cheese charcuterie boards, garlic cheese bread, calabrese flatbread, house-made meatballs

Second course: *guests choice of* –
chef's soup, tossed salad, **OR** caesar salad

Third course: *guests choice of* –

chicken milanese, eggplant parmesan, vegetarian **OR** sausage orecchiette pasta, shrimp risotto with a lobster beurre blanc, pork ragu over rigatoni pasta **OR** rigatoni alla vodka

Forth course: classic cannoli platters

RIBEYE PACKAGE // \$70 PER PERSON

First course: *guests choice of* –
chef's soup, tossed salad, **OR** caesar salad

Second course: *guests choice of TWO family style pastas* –
vegetarian **OR** sausage orecchiette pasta, rigatoni pasta **OR** rigatoni alla vodka

Third course: classic cannoli platters

VEGETARIAN OPTIONS

Appetizers: imported olives, cheese board, caesar & tossed salads, cheese bread with vegetarian marinara sauce; flatbreads may also be made vegetarian upon request, marinated eggplant caponata may also be made upon request.

Entrees: pasta alfredo, vegetarian orecchiette pasta with stewed tomatoes, white cannellini beans, broccolini, and onions in a white wine and garlic sauce, vegetarian pasta marinara, vegetarian eggplant parmesan, goat cheese crespelle upon request.

GLUTEN FREE OPTIONS

Appetizers: Classic Cured Meats, Cheese Boards, Imported Olives, Tossed Salad, Vegetarian Marinara Sauce; Caesar Salad upon request, Marinated Eggplant Caponata may also be made upon request.

Entrees: *Gluten Free Pasta May Be Made With Advanced Notice*

Gluten free pasta may be served with the Chicken Cacciatore, Pasta Alfredo, Orecchiette Preparation or Vegetarian Tomato Sauce; any of these dishes could have grilled chicken or shrimp added to them as well. Other gluten free entree options include our Shrimp Risotto upon request, Chicken Milanese upon request or our Chicken Cacciatore could be made over vegetables in place of pasta. Entrée sized salads could also be made with grilled chicken or shrimp upon request.