



*Suago Ristorante wants to make your event memorable.  
If you prefer other items than those listed, please contact Tony to customize your special menu.*

### Antipasti (Appetizers)

- Bruschetta Toscana Classica
- Antipasto della Casa (Italian cold cuts, olives and cheese)
- Breaded Portobello Mushrooms w/almonds & honey
- Frittatine al Prosciutto e Spinachi (Prosciutto & Spinach frittatine over crostini)
- Piatto di Formaggi (Variety of five Italian cheeses) includes bread
- Fried Lobster Ravioli w/balsamic raspberry vinaigrette dressing
- Bruschetta Pinturicchio con Pesto (baked pesto base, bruschetta mix w/cheese)
- Panzarotti Ripieni (Stuffed panzarotti puff w/prosciutto, shrimp & mozzarella)

### Insalate (Salads)

- Insalata di Mare (A unique fresh seafood medley salad in garlic/lemon/herbs juice)
- Insalata “Nonna Maria” (Tony’s grandmother’s. Unique mix of citrus ,olives, tomatoes & basil)
- Mediterranean Salad (Artichokes, red onions, cilantro & tomatoes)
- Fresh Mozzarella Sicilian style (Fresh mozzarella, tomatoes, black olives & herbs)
- Insalata Caprese (From the island of Capri famous salad)
- Fresh Garden salad “Bella Italia” (Mix of romaine/green leaf & house dressing)

### Primi Piatti (Pasta Entrees)

- Our famous Homemade Sicilian Lasagna (Over 100 year’s family recipe)
- Saccottino al Rosamarino e’ Aglio (Our unique saccottino sauce)
- Farfalle Mari e’ Monti (Bowtie pasta)
- Pennette Alla Napoletana
- Spinach/Artichokes Ravioli al rosamarino
- Manicotti al Forno (Baked Manicotti w/Bolognese meat sauce)
- Shrimp fettuccini alla Messinese (Delicate shrimps sauce Messina style)
- Lobster Ravioli in balsamic/vinegarette sauce
- Penne al Forno (Baked mostaccioli w/Bolognese meat sauce)
- Paglia e’ Fieno Romagnola (A besciamella & porcini sauce)
- Pasta del Mare (Tony’s signature dish w/fresh seafood & his special sauce)
- Cannelloni al Forno (Cannelloni pasta filled w/meat w/Bolognese meat sauce)
- Linguini Palermo style (Chicken, rosemary, pine nuts & garlic)

### Secondi Piatti (Main Entrée)

- Involtini Di Braciola (Braciola style)
- Medaglioni di Maiale al Marsala (Pork medallion in marsala sauce)
- Pollo alla Parmigiana (Chicken parmigiana)
- Arrosto di Vitello (Delicious tender Italian roast baked w/6 herbs; cooked to your choice)
- Tilapia al Forno (Baked Tilapia Tony’s style)
- Baby Lamb chop con Porcini (Baby lamb chop marinated in honey, wine & porcini mushrooms)
- Vitello Piazzaiola all Napoletana (Baked thin slice beef w/potatoes, onions & more)
- Salsiccia Salentina (Homemade sausage Salentina style)
- Salmone in Agrodolce (Salmon w/a unique sweet & sour sauce w/almonds)
- Homemade meatballs in red sauce



### Contorni (Side Dishes)

Almonds Breaded Portobello Mushrooms, baked to perfection  
Garden mix vegetables (*Sautéed in garlic, wine & herbs*)  
Fresh Spinach w/pinenuts, prosciutto & garlic  
Sicilian potatoes wedges w/mint, basil rosemary, garlic & wine  
Fagioli Saltati con Pancetta (*Red kidney beans sauté w/Italian meats, onions wine & more*)  
Fried Cheese Ravioli  
Misto di Tonno (*Marinated mix of tuna, onions, potatoes & veggies*)

### Dolci (Desserts)

Amaretto Cake  
Bomboloni (*A unique Sicilian dessert*)  
Sicilian Cassata (*Sicilian ricotta cake*)  
Tirami Su'  
Chocolate Cannoli  
Macedonia di Frutta (*Mix of mix fruit w/lemon marsala juice*)  
Classic Sicilian cannoli w/ricotta  
Dessert Buffet – Combination of pastries