

EVENTS

Winthrop



Stella d' Bronzo

Entrée

CARBONARA

PROSCIUTTO, RED ONIONS & ROMANO CHEESE, IN OUR HOUSE ALFREDO SAUCE.

BOLOGNESE

MEAT SAUCE MADE FROM MINCED VEAL, PORK & BEEF WITH OUR HOMEMADE MARINARA SAUCE.

RICOTTA GNOCCHI

HAND ROLLED WITH YOUR CHOICE OF WILD MUSHROOM ALFREDO OR BAKED WITH MARINARA, MOZZARELLA CHEESE & BASIL.

CHICKEN BROCCOLI ZITI

WHITE WINE & GARLIC WITH FRESH TOMATOES OR OUR HOME MADE ALFREDO SAUCE.

E: Eggplant C: Chicken

PARMIGIANA E/C

BREADED WITH PANKO, BAKED WITH MARINARA SAUCE, BASIL & MOZZARELLA CHEESE.

PICCATA

PAN SEARED WITH CAPERS, IN A LEMON WHITE WINE SAUCE.

MARSALA

PAN SEARED WITH MUSHROOMS IN A MARSALA WINE SAUCE.

PENNE VODKA

SAUTÉED CHICKEN, BELL PEPPERS, ONIONS, GARLIC & TOMATOES IN A PINK VODKA SAUCE.

LOBSTER RAVIOLI

LOBSTER MEAT STUFFED RAVIOLI, SERVED IN OUR LOBSTER CREAM SAUCE.

PASTA OPTIONS: Fresh Fettuccine, Linguine, Capellini & Ziti (Select One)

Salads Family Style

HOUSE SALAD

MIXED GREENS SERVED WITH CHERRY TOMATOES, RED ONIONS & CUCUMBERS IN A CREAMY BALSAMIC VINEGAR DRESSING

FOR 25 PEOPLE OR LESS WILL BE PLATED
FOR 25 PEOPLE OR MORE WILL BE BUFFET STYLE

CAESAR

ROMAINE HEARTS, SERVED WITH CROSTINI & PARMIGIANO CHEESE IN OUR HOUSE CAESAR DRESSING.

Coffee, tea & soft drinks are included Available Monday-Sunday

\$40.00





Stella d'Argento

Appetizer

EGGPLANT ROLLATINE MEATBALLS

FRIED CALAMARI PROSCIUTTO ROLLATINE

Entrée

CARBONARA

PROSCIUTTO, ONIONS & ROMANO CHEESE ,IN OUR HOUSE ALFREDO SAUCE.

PICCATA C/V

PAN SEARED WITH CAPERS & LEMON IN A WHITE WINE SAUCE.

MARSALA C/V

PAN SEARED WITH MUSHROOMS, IN A MARSALA WINE SAUCE.

BOLOGNESE

OUR DELICIOUS MEAT SAUCE MADE FROM MINCED PORK & BEEF, WITH OUR HOMEMADE MARINARA SAUCE.

RICOTTA GNOCCHI

HAND ROLLED, CHOICE OF WILD MUSHROOM, ALFREDO SAUCE OR BAKED WITH MARINARA, MOZZARELLA CHEESE & BASIL.

PARMIGIANA E/C/V

BREADED, BAKED WITH MARINARA SAUCE, BASIL & MOZZARELLA CHEESE.

LOBSTER RAVIOLI

LOBSTER MEAT STUFFED RAVIOLI, SERVED IN OUR LOBSTER CREAM SAUCE.

ANTIQUE SHRIMP ALFREDO

SAUTÉED WITH SHRIMP & SPINACH IN OUR HOUSE ALFREDO SAUCE.

SHRIMP FRA DIAVOLO

PAN SEARED SHRIMP WITH GARLIC AND BASIL IN A SPICY MARINARA SAUCE.

ANTIQUE TABLE HADDOCK

PANKO CRUSTED & PAN SEARED HADDOCK SERVED OVER RISOTTO IN A LEMON WHITE WINE CAPER SAUCE.

E: Eggplant C: Chicken V: Veal

PASTA OPTIONS: Fresh Fettuccine, Linguine, Capellini & Ziti (Select One)

Salads Family Style

HOUSE SALAD

MIXED GREENS, CHERRY TOMATOES, RED ONIONS & CUCUMBERS IN A CREAMY BALSAMIC VINEGAR DRESSING

FOR 25 PEOPLE OR LESS WILL BE PLATED FOR 25 PEOPLE OR MORE WILL BE BUFFET STYLE

CAESAR

ROMAINE HEARTS, SERVED WITH CROSTINI & PARMIGIANO CHEESE IN OUR HOUSE CAESAR DRESSING.

Coffee, tea & soft drinks are included

Available Monday-Sunday

\$50.00





Stella d'Oro

Appetizer

EGGPLANT ROLLATINE FRIED CALAMARI

ANTIQUE TABLE ANTIPASTO MEATBALLS

Entrée

PICCATA C/V

PAN SEARED WITH CAPERS & LEMON IN A WHITE WINE SAUCE.

MARSALA C/V

PAN SEARED WITH CAPERS, MUSHROOMS, SPINACH & TOMATOES IN A LEMON WHITE WINE SAUCE.

CARBONARA

PROSCIUTTO, ONIONS & ROMANO CHEESE IN OUR HOUSE ALFREDO SAUCE.

PARMIGIANA E/C/V

BREADED, BAKED WITH MARINARA SAUCE, BASIL & MOZZARELLA CHEESE.

E: Eggplant C: Chicken V: Veal

ANTIQUE SHRIMP ALFREDO

SAUTÉED WITH SHRIMP & SPINACH IN OUR HOUSE ALFREDO SAUCE.

SHRIMP FRA DIAVOLO

PAN SEARED SHRIMP WITH GARLIC AND BASIL IN A SPICY MARINARA SAUCE.

SALMON

PAN SEARED SALMON IN TOMATO & CAPER WHITE WINE SAUCE. SERVED WITH SEASONAL MIXED VEGETABLES

ANTIQUE TABLE HADDOCK

PANKO CRUSTED AND PAN SEARED HADDOCK SERVED OVER RISOTTO IN A LEMON WHITE WINE CAPER SAUCE.

PASTA OPTIONS: Fresh Fettuccine, Linguine, Capellini & Ziti (Select One)

Salads Family Style

Desserts

HOUSE SALAD

MIXED GREENS, CHERRY TOMATOES, RED ONIONS & CUCUMBERS IN A CREAMY BALSAMIC VINEGAR DRESSING

CAESAR

ROMAINE HEARTS, SERVED WITH CROSTINI & PARMIGIANO CHEESE IN OUR HOUSE CAESAR DRESSING.

FOR 25 PEOPLE OR LESS WILL BE PLATED FOR 25 PEOPLE OR MORE WILL BE BUFFET STYLE

CANNOLI TIRAMISU CHOCOLATE MOUSSE CAKE LIMONCELLO CAKE

Coffee, tea & soft drinks are included

Available Monday-Sunday

\$60.00





Winthrop

FRONT VIEW

DINING ROOM

BAR



Winthrop

FUNCTION ROOM







■ ANTIQUETABLEWINTHROP@GMAIL.COM





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