

We offer special menus for tour groups and can accommodate almost any request.

Lunch Sit Down Menu *Tuesday - Friday only*

Priced per person. Minimum 20 guests. (3) Choices per person \$16.95, (2) Choices per person \$14.95.

Entrées (choose three)

Baked Mostaccioli

Mostaccioli noodles prepared in our house marinara topped with provol cheese and baked

Fettuccini Alfredo

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

Pollo Parmigiano

Flattened boneless breast of chicken, breaded and sautéed topped with Mama's marinara sauce and provol cheese then baked in the oven.

Canneloni

Tubular pasta stuffed with beef, pork and veal, topped with parmesan cheese and a layer of marinara sauce and provol cheese then baked until bubbly.

Pasta con Broccoli

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

Sicilian Chicken

Boneless breast of chicken dusted with Italian bread crumbs and grilled in our Sicilian oil.

Eggplant Parmigiano

Thin slices of fresh eggplant lightly breaded, deep-fried until golden brown, topped with marinara sauce and provol cheese then baked until perfect.

Pollo Marsala

Boneless chicken breast medallions sautéed with sliced mushrooms in a sweet marsala wine sauce.

Sole Parmigiano

Filet of sole lightly breaded, deep fried until golden brown, topped with Mama's marinara sauce and provol cheese then baked until perfect.

Above meals include the following:

Mama's Dinner Salad Coffee & Iced Tea Spumoni Ice Cream or Cannoli

All entrées (excluding pasta) come with a side of Pasta & Vegetable.

Prices are subject to sales tax and 20% gratuity.

We offer special menus for tour groups and can accommodate almost any request.

Lunch Italian Buffet Menu *Tuesday - Friday only*

Priced per person. Minimum 20 guests. \$15.95 per person.

Entrées (choose two)

Eggplant Parmigiano

Thin slices of fresh eggplant lightly breaded, deep-fried until golden brown, topped with marinara sauce and provol cheese then baked until perfect.

Pollo Marsala

Boneless chicken breast medallions sautéed with sliced mushrooms in a sweet marsala wine sauce.

Sole Parmigiano

Filet of sole lightly breaded, deep fried until golden brown, topped with Mama's marinara sauce and provol cheese then baked until perfect.

Mama's Italian Roast Beef

Sliced beef prepared in our house au jus.

Salsiccia with Green Peppers & Onions

Our "Hill" favorite salsiccia, a variety of fresh peppers, onion and prosciutto in Mama's spicy marinara sauce.

Pastas (choose two)

Baked Mostaccioli

Mostaccioli noodles prepared in our house marinara topped with provol cheese and baked

Fresh Vegetable Medley

Seasonal.

Penne Primavera

Penne pasta combined with sliced squash, zucchini, sun-dried tomatoes, black olives, broccoli and mushrooms tossed in a mouth-watering pesto sauce.

Italian Green Beans

Served in butter sauce, with prosciutto ham and onions.

Pasta con Broccoli

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

Spaghetti in Meat Sauce

A "Hill" of freshly cooked imported spaghetti topped with Mama's own marinara sauce with meat and served with freshly grated parmesan cheese.

Fettuccini Alfredo

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

Pasta in Butter and Garlic

The noodle of your choice in our butter garlic sauce.

Above meals include the following:

Mama's Dinner Salad

Coffee & Iced Tea

Italian Bread and Butter

Sheet Cake from a local Hill Bakery or Spumoni Ice Cream or Cannolis (\$1.50 extra per person)

Prices are subject to sales tax and 20% gratuity.

We offer special menus for tour groups and can accommodate almost any request.

Lunch Pasta Buffet Menu *Monday - Friday only*

Priced per person. Minimum 20 guests. \$12.95 per person.

Pastas (choose two)

Baked Mostaccioli

Mostaccioli noodles prepared in our house marinara topped with provol cheese and baked

Pasta con Broccoli

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

Spaghetti in Meat Sauce

A "Hill" of freshly cooked imported spaghetti topped with Mama's own marinara sauce with meat and served with freshly grated parmesan cheese.

Cannelloni

Tubular pasta stuffed with beef, pork and veal, topped with parmesan cheese and a layer of marinara sauce and provol cheese then baked until bubbly.

Pasta in Butter and Garlic

The noodle of your choice in our butter garlic sauce.

Tortellini alla Papa

Meat filled tortellini, fresh peas and prosciutto in a delicious garlic parmesan cream sauce. Add \$1.95 per person.

Fettuccini Alfredo

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

Penne Primavera

Penne pasta combined with sliced squash, zucchini, sun-dried tomatoes, black olives, broccoli and mushrooms tossed in a mouth-watering pesto sauce.

Tortellini Donatella

Meat filled tortellini with sautéed mushrooms, sun dried tomato and "Hill" Italian salsiccia in a white wine pesto cream sauce. Add \$2.50 per person.

Homemade Lasagna

Countless layers of lasagna noodles, "Hill" Italian sausage, seasoned beef, 4 varieties of cheeses and just the right amount of marinara sauce baked in Mama's oven and served bubbling hot. Add \$1.95 per person.

Seafood Ravioli

Lobster, crab and shrimp ravioli in a shrimp cream sauce. Add \$2.50 per person.

Above meals include the following:

Mama's Dinner Salad

Coffee & Iced Tea

Italian Bread and Butter

Spumoni Ice Cream

Prices are subject to sales tax and 20% gratuity.

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3 Choice Sit Down Dinner Menu #3

Priced per person. Minimum 20 guests. \$31.95 per person.

Entrées (choose three)

Cannelloni

Tubular pasta stuffed with beef, pork and veal, topped with parmesan cheese and a layer of marinara sauce and provol cheese then baked until bubbly.

Filet Mignon

8 ounces of Angus choice tenderloin charbroiled to your specifications and guaranteed to delight your taste buds.

Homemade Lasagna

Countless layers of lasagna noodles, "Hill" Italian sausage, seasoned beef, 4 varieties of cheeses and just the right amount of marinara sauce baked in Mama's oven and served bubbling hot. Add \$1.95 per person.

Pollo Artichoke

Medallions of chicken breast sautéed with artichoke hearts topped with a white wine lemon butter sauce.

Pollo Cappellini

Angel hair pasta, sun-dried tomatoes and mushrooms tossed in a pesto cream sauce, then topped with slices of sautéed chicken breast.

Pollo Lasagna

Our house speciality. Layers of lasagna noodles with loads of chicken and spinach in our house Alfredo sauces and a mixture of cheeses.

Pollo Spedini

A flattened boneless chicken breast breaded and rolled with prosciutto, mushrooms, diced tomato, onion and provol cheese, pan roasted and served with a white wine lemon sauce. Mama's Signature Dish.

Seafood Linguine

Sea scallops and large shrimp sautéed to perfection over a bed of linguine noodles tossed in Mama's lobster and crab cream sauce.

Shrimp Scampi

Large gulf shrimp, mushrooms, gnocchi noodles sautéed in a lemon butter white wine sauce.

Sicilian Chicken

Boneless breast of chicken dusted with Italian bread crumbs and grilled in our Sicilian oil.

Sicilian Strip Steak

Strip Steak dusted with Italian bread crumbs placed in our Sicilian oil and grilled to perfection.

Sole Parmigiano

Filet of sole lightly breaded, deep fried until golden brown, topped with Mama's marinara sauce and provol cheese then baked until perfect.

Tortellini alla Papa

Meat filled tortellini, fresh peas and prosciutto in a delicious garlic parmesan cream sauce. Add \$1.95 per person.

Veal Marsala

A sweet marsala wine sauce compliments the sautéed slices of veal, shallots and mushrooms.

Veal Parmigiano

Slices of veal breaded and sautéed topped with marinara sauce, parmesan and provol cheeses then baked in the oven until the cheese bubbles.

Veal Saltimbocca

Slices of tender veal sautéed and topped with prosciutto and provol cheese in a white wine mushroom sauce with just a hint of sage.

Above meals include the following:

Mama's Dinner Salad

Coffee & Iced Tea

Italian Cream Cake or Spumoni Ice Cream or Cannoli

All entrées (excluding pasta) come with a side of Pasta & Vegetable.

Prices are subject to sales tax and 20% gratuity.

We offer special menus for tour groups and can accommodate almost any request.

3 Choice Sit Down Dinner Menu #2

Priced per person. Minimum 20 guests. \$26.95 per person.

Entrées (choose three)

Baked Ravioli

Homemade beef ravioli topped with Mama's marinara sauce and provol cheese, then baked in the oven until piping hot.

Pasta con Broccoli

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

Sole Parmigiano

Filet of sole lightly breaded, deep fried until golden brown, topped with Mama's marinara sauce and provol cheese then baked until perfect.

Canneloni

Tubular pasta stuffed with beef, pork and veal, topped with parmesan cheese and a layer of marinara sauce and provol cheese then baked until bubbly.

Pollo Artichoke

Medallions of chicken breast sautéed with artichoke hearts topped with a white wine lemon butter sauce.

Veal Marsala

A sweet marsala wine sauce compliments the sautéed slices of veal, shallots and mushrooms.

Eggplant Parmigiano

Thin slices of fresh eggplant lightly breaded, deep-fried until golden brown, topped with marinara sauce and provol cheese then baked until perfect.

Pollo Parmigiano

Flattened boneless breast of chicken, breaded and sautéed topped with Mama's marinara sauce and provol cheese then baked in the oven.

Veal Parmigiano

Slices of veal breaded and sautéed topped with marinara sauce, parmesan and provol cheeses then baked in the oven until the cheese bubbles.

Fettuccini Alfredo

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

Sicilian Chicken

Boneless breast of chicken dusted with Italian bread crumbs and grilled in our Sicilian oil.

Veal Saltimbocca

Slices of tender veal sautéed and topped with prosciutto and provol cheese in a white wine mushroom sauce with just a hint of sage.

Homemade Lasagna

Countless layers of lasagna noodles, "Hill" Italian sausage, seasoned beef, 4 varieties of cheeses and just the right amount of marinara sauce baked in Mama's oven and served bubbling hot. Add \$1.95 per person.

Above meals include the following:

Mama's Dinner Salad Coffee & Iced Tea

All entrées (excluding pasta) come with a side of Pasta & Vegetable.

Spumoni Ice Cream or Cannoli or Italian Cream Cake (Add \$1.50 per person)

Prices are subject to sales tax and 20% gratuity.

We offer special menus for tour groups and can accommodate almost any request.

3 Choice Sit Down Dinner Menu #1

Priced per person. Minimum 20 guests. \$24.95 per person.

Entrées (choose three)

Canneloni

Tubular pasta stuffed with beef, pork and veal, topped with parmesan cheese and a layer of marinara sauce and provol cheese then baked until bubbly.

Pollo Artichoke

Medallions of chicken breast sautéed with artichoke hearts topped with a white wine lemon butter sauce.

Seafood Ravioli

Lobster, crab and shrimp ravioli in a shrimp cream sauce.

Eggplant Parmigiano

Thin slices of fresh eggplant lightly breaded, deep-fried until golden brown, topped with marinara sauce and provol cheese then baked until perfect.

Pollo Marsala

Boneless chicken breast medallions sautéed with sliced mushrooms in a sweet marsala wine sauce.

Sicilian Chicken

Boneless breast of chicken dusted with Italian bread crumbs and grilled in our Sicilian oil.

Filet Bianco

8 ounce tilapia filet topped with provol cheese, broccoli florets, sliced mushrooms and finished with a white wine lemon butter sauce.

Pollo Parmigiano

Flattened boneless breast of chicken, breaded and sautéed topped with Mama's marinara sauce and provol cheese then baked in the oven.

Sole Parmigiano

Filet of sole lightly breaded, deep fried until golden brown, topped with Mama's marinara sauce and provol cheese then baked until perfect.

Homemade Lasagna

Countless layers of lasagna noodles, "Hill" Italian sausage, seasoned beef, 4 varieties of cheeses and just the right amount of marinara sauce baked in Mama's oven and served bubbling hot. Add \$1.95 per person.

Salsiccia with Green Peppers & Onions

Our "Hill" favorite salsiccia, a variety of fresh peppers, onion and prosciutto in Mama's spicy marinara sauce.

Spaghetti & Meatballs

A "Hill" of freshly cooked imported spaghetti topped with Mama's own marinara sauce with meat and served with freshly grated parmesan cheese and meatballs.

Pasta con Broccoli

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

Above meals include the following:

Mama's Dinner Salad Coffee & Iced Tea

All entrées (excluding pasta) come with a side of Pasta & Vegetable.

**Spumoni Ice Cream *or*
Cannoli (Add \$1.50 per person) *or*
Italian Cream Cake (Add \$2.50 per person) *or*
Tiramisu (Add \$2.50 per person)**

Prices are subject to sales tax and 20% gratuity.

We offer special menus for tour groups and can accommodate almost any request.

Dinner Pasta Buffet

Priced per person. Minimum 25 guests. \$19.95 per person.

Pastas (choose three)

Baked Beef Ravioli

Ravioli noodles filled with beef prepared in our house marinara topped with provol cheese and baked.

Homemade Lasagna

Countless layers of lasagna noodles, "Hill" Italian sausage, seasoned beef, 4 varieties of cheeses and just the right amount of marinara sauce baked in Mama's oven and served bubbling hot. Add \$1.95 per person.

Penne Primavera

Penne pasta combined with sliced squash, zucchini, sun-dried tomatoes, black olives, broccoli and mushrooms tossed in a mouth-watering pesto sauce.

Baked Mostaccioli

Mostaccioli noodles prepared in our house marinara topped with provol cheese and baked

Linguine Salsiccia

Fresh strands of linguini with our "Hill" favorite salsiccia, a variety of fresh peppers, onion and prosciutto in Mama's spicy marinara sauce. Add \$1.00 per person.

Pollo Cappellini

Angel hair pasta, sun-dried tomatoes and mushrooms tossed in a pesto cream sauce, then topped with slices of sautéed chicken breast.

Canneloni

Tubular pasta stuffed with beef, pork and veal, topped with parmesan cheese and a layer of marinara sauce and provol cheese then baked until bubbly.

Manicotti

Tubular pasta stuffed with a blend of Italian cheeses, topped with a layer of Mama's marinara sauce and provol cheese, then baked to perfection.

Seafood Ravioli

Lobster, crab and shrimp ravioli in a shrimp cream sauce. Add \$2.50 per person.

Cavatelli

Prepared in your choice of marinara or alfredo sauce.

Pasta con Broccoli

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

Spaghetti with Mini-Meatballs

A "Hill" of freshly cooked imported spaghetti topped with Mama's own marinara sauce and served with freshly grated parmesan cheese with mini meatballs.

Fettuccini Alfredo

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

Pasta in Butter and Garlic

The noodle of your choice in our butter garlic sauce.

Tortellini alla Papa

Meat filled tortellini, fresh peas and prosciutto in a delicious garlic parmesan cream sauce. Add \$1.95 per person.

Above meals include the following:

Mama's Dinner Salad

Coffee & Iced Tea

Italian Bread and Butter

Spumoni Ice Cream or Cannoli

Prices are subject to sales tax and 20% gratuity.

We offer special menus for tour groups and can accommodate almost any request.

Dinner Buffet Menu

Priced per person. Minimum 25 guests. \$24.95 per person. Add an additional entrée for only \$2.95 per person.

Entrées (choose two)

Filet Bianco

8 ounce tilapia filet topped with provol cheese, broccoli florets, sliced mushrooms and finished with a white wine lemon butter sauce.

Pollo Parmigiano

Flattened boneless breast of chicken, breaded and sautéed topped with Mama's marinara sauce and provol cheese then baked in the oven.

Roasted Porkloin Marsala

Pork loin sliced and prepared in our house marinara sauce.

Italian Roast Beef

Served in our house au jus.

Pollo Picotta

chicken breast sautéed in a white wine and lemon butter wine sauce with capers.

Sicilian Chicken

Boneless breast of chicken dusted with Italian bread crumbs and grilled in our Sicilian oil.

Pollo Cacciatore

Boned in chicken prepared in red sauce loaded with fresh vegetables.

Pollo Spedini

A flattened boneless chicken breast breaded and rolled with proscuitto, mushrooms, diced tomato, onion and provol cheese, pan roasted and served with a white wine lemon sauce. Mama's Signature Dish.

Sole Parmigiano

Filet of sole lightly breaded, deep fried until golden brown, topped with Mama's marinara sauce and provol cheese then baked until perfect.

Pollo Marsala

Boneless chicken breast medallions sautéed with sliced mushrooms in a sweet marsala wine sauce.

Sides (choose two)

Baked Mostaccioli

Mostaccioli noodles prepared in our house marinara topped with provol cheese and baked

Garlic Mashed Potatoes

Homemade. Need we say more?

Pasta con Broccoli

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

Fettuccini Alfredo

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

Italian Fried Potatoes

Thick cut potatoes with onions, black olives, and garlic then fried.

Pasta in Butter and Garlic

The noodle of your choice in our butter garlic sauce.

Fresh Vegetable Medley

Seasonal.

Italian Style Green Beans

Served in butter sauce, with proscuitto ham and onions.

Above meals include the following:

Mama's Dinner Salad

Coffee & Iced Tea

Italian Bread and Butter

Sheet Cake from a local Hill Bakery *or* Spumoni Ice Cream *or* Cannolis *or* New York Style Cheesecake

Prices are subject to sales tax and 20% gratuity.

We offer special menus for tour groups and can accommodate almost any request.

Basic Dinner Buffet Menu

Priced per person. Minimum 25 guests. \$19.95 per person.

Entrées (choose one)

Italian Roast Beef

Served in our house au jus.

Pollo Marsala

Boneless chicken breast medallions sautéed with sliced mushrooms in a sweet marsala wine sauce.

Salsiccia

Fresh Italian sausage roasted with onions and peppers.

Pollo Cacciatore

Boned in chicken prepared in red sauce loaded with fresh vegetables.

Pollo Parmigiano

Flattened boneless breast of chicken, breaded and sautéed topped with Mama's marinara sauce and provol cheese then baked in the oven.

Sides (choose two)

Baked Mostaccioli

Mostaccioli noodles prepared in our house marinara topped with provol cheese and baked

Garlic Mashed Potatoes

Homemade. Need we say more?

Pasta con Broccoli

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

Fettuccini Alfredo

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

Italian Fried Potatoes

Thick cut potatoes with onions, black olives, and garlic then fried.

Pasta in Butter and Garlic

The noodle of your choice in our butter garlic sauce.

Fresh Vegetable Medley

Seasonal.

Italian Style Green Beans

Served in butter sauce, with proscuitto ham and onions.

Above meals include the following:

Mama's Dinner Salad

Coffee & Iced Tea

Italian Bread and Butter

Spumoni Ice Cream

Prices are subject to sales tax and 20% gratuity.

We offer special menus for tour groups and can accommodate almost any request.

Banquet Appetizer Choices

Antipasto (1) \$6.95

Slices of "Hill" Italian meats, variety of cheeses, artichoke hearts, olives and peppers served with Mama's specially seasoned dipping sauce.

Bella Napoli \$2.95

Homemade chips topped with "Hill" salsiccia, tomatoes, peppers, green onion, black olives, smothered with asiago cheese sauce.

Bruschetta (3) \$2.95

Thinly sliced Italian bread topped with roma tomatoes, roasted red peppers, green peppers, black olives, and garlic sprinkled with asiago cheese.

Cheese Garlic Bread \$1.95

Fresh "Hill" baked Italian bread, brushed with olive oil and garlic, topped with slices of provol cheese and browned to perfection.

Chicken Tenders (2) \$2.95

Dusted in flour & seasonings deep fried.

Chicken Wings (3) \$2.95

Trashed or in a sauce of your choice.

Crab Stuffed Mushrooms (3) \$4.25

Mushrooms caps overstuffed with specially prepared filling topped with rich asiago cheese sauce, baked with cream sauce.

Eggplant Parmigiano (2) \$3.95

Thin slices of fresh eggplant lightly breaded, deep fried until golden brown, topped with marinara sauce and provol cheese then baked until perfect.

Fried Artichoke Hearts (5) \$1.95

Lightly battered, served with marinara or drawn butter.

Fried Calamari \$2.95

Lightly battered seasoned and served with our house marinara.

Fried Provol (2) \$2.95

Provol cheese lightly breaded and fried, served with marinara sauce.

Jalapeno Poppers (3) \$3.95

Jalapeno filled with cheese breaded and fried.

Mini Meatballs (3) \$2.95

Prepared in our house marinara.

Shrimp Scampi (2) \$3.95

Shrimp dusted with Italian bread crumbs prepared in our special olive oil garlic sauce.

Spicy Shrimp Marinara (2) \$3.95

Shrimp sautéed in a spicy marinara.

Spinach & Eggplant Dip \$3.95

A delicious combination of fresh spinach and eggplant in a creamy asiago sauce, topped with mozzarella cheese and baked in the pizza oven until piping hot and served with Italian bread toasts.

Toasted Ravioli (3) \$1.95

"Home of!" A real treat guest will love! Served with our house marinara for dipping.

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We offer special menus for tour groups and can accommodate almost any request.

Banquet Bar & Beverages

Bartender available for \$125 per party EVENT!

Open Bar (On Tab Prices)

Rail Mixed Drinks (Not Frozen)	\$4.75
Call Drinks (Not Frozen or Premium)	\$5.75
Bottled Beer Bud, Bud Lite, Miller Lite	\$3.00
Bottled Beer Peroni, Moretti	\$4.00
Wine/Glass/House Select	\$5.50
Pelligrino Bottled Water	\$3.95
Soda	\$2.00
Bottled Root Beer	\$3.00

Open Bar

Rail Mixed Drinks, Bud, Bud-Lite, Miller-Lite, Soda, House Wine & No Frozen Drinks

\$8.95	1 st Hour
\$12.95	2 nd Hour
\$15.95	3 rd Hour
\$4.95	Each Additional Hours

Rail Mixed Drinks + Select Premium Drinks

\$10.95	1 st Hour
\$14.95	2 nd Hour
\$17.95	3 rd Hour
\$5.95	Each Additional Hours

Draught Beer & House Wine Package

\$7.95	1 st Hour
\$11.95	2 nd Hour
\$15.95	3 rd Hour
\$4.95	Each Additional Hours

Also Available...

Fondue Fountain

A beautiful presentation for tasty treats.

Popcorn Machine

Add some fun to your event.

Hotdog Machine

Perfect for kids and as a summer time treat.

*Have a unique idea for something you'd like to try?
Let us know and we'll be happy to accommodate.*

Prices are subject to sales tax and 20% gratuity.