

SOCIAL CLUB OF ST PETERSBURG BANQUET MENU

2500 34th STREET SOUTH
ST PETERSBURG FLORIDA 33707

[727.798.6355](tel:727.798.6355)

WWW.SONSOFITALYOFSTPETERSBURG

All food prepared fresh and cooked to order for reservations please call [727.798.6355](tel:727.798.6355)

Appetizer~ \$7.00.

Mussels or mini Clams, one pound cooked to perfection in red spicy sauce southern Italian style, or white sauce northern style available as a dinner.

Dinners~ \$12.00 to \$20.00.

All dinners include bread, tossed salad, and coffee.

Senza Carne, Vegetable.

Eggplant with Ravioli, Eggplant Parmigiana accompanied with a bed of Ravioli.

Stuffed Pasta Shells, Pasta shells stuffed with Ricotta cheese then covered with our home made marinara sauce.

Pesce Fish,

Fish de Anna, Tilapia with crab meat and shrimp seafood stuffing covered with creamy Parmigiana Sauce.

Fish de Maria,

Tasty Tilapia, served in a lemon butter sauce and topped with shrimp Portofino served with seasoned orzo.

Crusted Tilapia,

Pan -seared Tilapia, with olive oil and spices then coated with our unique Panko crust and finished in a high heat oven to preserve juices.

Chef's Choice

Tilapia or Wild Salmon, Sauces Choice Vodka sauce, Lemon Butter sauce, Red Spicy sauce, over a bed of seasoned orzo.

Shrimp Gorgonzola,

Tender Shrimp sauteed with baby spinach, fresh tomato, white wine, cream, and Gorgonzola cheese, tossed with Spaghetti pasta.

Shrimp Splendor

Six Juicy butterflied and breaded Shrimp fried and served with seasoned orzo and roasted vegetables.

Carne ~Meat

Lasagna Giuseppe with generous portion of layered lasagna pasta with meat, ricotta, Mozzarella, Romano cheese and covered with our own made marinara sauce.

Veal Piccata,

Lightly battered Veal, sautéed with lemon, chicken broth, parsley, garlic and capers then served with angel hair pasta.

Veal Cacciatore

Tender cuts of Veal, sautéed with herbs, mushrooms, and olives then served over angel hair pasta.

Gnocchi with Classic Bolognese Sauce,

Mini potato dumplings, tenderly cooked and covered with Giuseppe's homemade Bolognese sauce.

Carne de Maiale ~pork

Center cut Juicy Boneless Pork Spears, seared in butter and spices cooked golden brown, served with seasoned orzo and accompanied with spicy apricot sauce

Pork Chops,

Tender Pork, Chops sautéed in butter and a bit of white wine then covered with a melody of white vinegar preserved peppers and mushrooms Side of pasta

Pork Loin,

Center Cut cooked to perfection and served with orzo or angel hair pasta

Polo~Chicken

Chicken Parmigiana, Tender chicken coated with our special mix of bread crumbs, Parmesan cheese, Garlic and seasoning, covered with our home made Marinara sauce, and served with garlic mashed potatoes.

Chicken Piccata,

Lightly battered chicken, sautéed with a mouth-watering mix of lemon, chicken broth Parsley, and Garlic, served with pasta

Chicken Marsala

Tender Chicken, sautéed with mushrooms, fresh garlic, extra virgin olive oil and Marsala wine served with garlic mashed potatoes

Desserts \$3.00

As Presented for the affair