

*Joe Palombo's Mirabella Cafe  
Banquet Menu Selection III*

*(Lunch - \$23.95)*

*(Dinner - \$33.95)*

*Antipasti: (Choose Three) calamari fritti- mozzarella and tomato - mussels - Broccoli Rabe-  
Bruschetta Misto - Antipasto Rustico all served family style*

*Pasta- penne vodka and rigatoni pomodoro served family style*

*Tossed Salad- baby greens with diced tomatoes, onions in a balsamic vinaigrette dressing*

*Entrees: (Choose one from each category)*

*Chicken:*

*Pollo Cardinale- Rolled and filled with asparagus, roasted peppers and mozzarella, dipped in  
egg, then sautéed in a white wine sauce with capers*

*Pollo di Avellino- Breast of chicken topped with shrimp, sun dried tomatoes and melted  
Mozzarella and herb wine sauce*

*Pollo Marsala- Breast of chicken, wild mushrooms in a Marsala wine demi glaze*

*Veal:*

*Vitello Saltimbocca- medallions of veal layered with prosciutto in a sage demi glaze served with  
spinach*

*Vitello Contadina- medallions of veal layered with grilled eggplant and mozzarella cheese in our  
Home made tomato sauce, served with veggies and starch of the day*

*Vitello Paesano- medallions of veal topped with peppers, sausage, and fontina cheese in a red  
Wine demiglaze*

*Fish:*

*Salmon- in a cherry tomato white wine sauce served with julienne veggies and starch of the day*

*Pesto-Crusted Tilapia- topped with a lemon-citronette, served with a warm lentil salad &  
sautéed escarole*

*\*For a special touch you may add butlered hor d'oeuvres or antipasti for a  
minimal charge.*

*\*All Entrees are served with vegetables & roast potato*

*\*7% Sales Tax and 20% Gratuity will be added to the Bill.*

*Joe Palombo's Mirabella Cafe— Cherry Hill — 856-354-1888*