



**Cypress**  
Estiatorio  
**PRIVATE ROOM**

## APPETIZERS

(CHOICE OF TWO)

### CALAMARI FRITTI

WITH POMODORO DIPPING SAUCE

### MUSSELS FRA DIAVOLO

STEAMED MUSSELS IN WHITE OR RED WINE SAUCE,  
ROASTED GARLIC AND FRESH HERBS (SPICY OR MILD)

### CHICKEN TENDERS

FRIED BREADED CHICKEN FINGERLINGS

### CAPRESE SALAD

FRESH MOZZARELLA, VINE RIPENED TOMATOES,  
FIRE-ROASTED PEPPERS, BASIL, E. V. OLIVE OIL  
AND BALSAMIC REDUCTION DRIZZLE

### INTERNATIONAL CHEESE DISPLAY

IMPORTED AND DOMESTIC CHEESES ACCOMPANIED  
WITH ASSORTED CRACKERS AND RUSTIC BREADS

### CYPRESS CHIPS

CRISPY EGGPLANT AND ZUCCHINI CHIPS PAN FRIED  
WITH TZATZIKI, A CUCUMBER-YOGURT DIP

### ITALIAN ANTIPASTI

PROSCIUTTO, FRESH MOZZARELLA,  
PARMIGIANO - REGGIANO, GENOA SALAMI,  
SOPPRESSATA, ARTICHOKE HEARTS, MUSHROOMS,  
GREEN OLIVES AND PEPPERONCINI

## SALADS

(CHOICE OF ONE)

### CYPRESS'S TRI-COLOR

ARGULA, ENDIVES, RADICCHIO AND GOAT CHEESE  
WITH A VINAIGRETTE DRESSING

### CESAR SALAD

ROMAINE LETTUCE HEARTS, CESAR DRESSING, CROUTONS  
AND SHAVED PARMESAN CHEESE

### GREEK SALAD

ROMAINE LETTUCE, TOMATOES, CUCUMBERS, RED ONIONS,  
OLIVES, BELL PEPPERS, FETA CHEESE, KALAMATA OLIVES  
AND VINAIGRETTE DRESSING

## ENTRÉES

(CHOICE OF THREE)

### RIGATONI SICILIAN

BROCCOLI RABE AND SAUSAGE, FRESH MOZZARELLA,  
TOMATOES, WHITE WINE, GARLIC AND TOMATO SAUCE

### PENNE ALLA VODKA

TOMATO CREAM SAUCE WITH GROUND  
PROSCIUTTO AND ONIONS

### CHEESE TORTELLINI

PREPARED WITH OUR HOUSE POMODORO SAUCE

### PASTA BOLOGNESE

CHOICE OF PASTA WITH A MEAT SAUCE  
AND A TOUCH OF CREAM

### CHEESE RAVIOLI

PREPARED WITH OUR HOUSE POMODORO SAUCE

### SAUSAGE AND PEPPERS

SWEET OR HOT ITALIAN SAUSAGE TOSSED  
WITH PEPPERS, ONIONS AND A LIGHT TOMATO SAUCE

### BAKED ZITI

TOMATO SAUCE, RICOTTA CHEESE, BASIL,  
OREGANO, GRANA PADANO AND PROVOLONE  
(CAN ALSO BE PREPARED WITH MUSHROOMS)

### EGGPLANT PARMIGIANA

BREADED AND BAKED WITH FRESH MOZZARELLA  
AND TOMATO SAUCE

### TORTELLINI ALFREDO

PREPARED WITH OUR CREAMY PARMESAN SAUCE

### FARFALLE

PREPARED WITH A PLUM TOMATO BASIL SAUCE

### RISOTTO PORCINI

WITH WILD MUSHROOMS AND  
PARMIGIANO - REGGIANO SHAVINGS

### SHORT RIBS

BRAISED IN A LIGHT BRANDY PEPPERCORN SAUCE

### VEAL MARSALA

SAUTÉED WITH MUSHROOMS, SHALLOTS,  
MARSALA WINE AND VEAL DEMI

### CHICKEN FRANCAISE

EGG BATTERED AND SAUTÉED WITH BUTTER,  
WHITE WINE AND LEMON

### CHICKEN MILANESE

THINLY POUNDED, CRUSTED IN PECORINO CRUMBS AND  
SAUTÉED IN E. V. OLIVE OIL TOPPED WITH ARUGULA,  
KALAMATA OLIVES, RED ONIONS AND TOMATOES

### KOTOPOULO (CHICKEN)

ROASTED BONELESS CHICKEN, OREGANO, LEMON  
AND E. V. OLIVE OIL

### CHICKEN PARMIGIANA

BREADED AND BAKED WITH FRESH MOZZARELLA  
AND TOMATO SAUCE

### CHICKEN PICCATA

SAUTÉED WITH LEMON ZEST, CAPERS AND ARTICHOKE HEARTS

### ALASKAN SALMON

SAUTÉED IN A BUTTER WITH AND LEMON ZEST DILL SAUCE

### TILAPIA LEMON OR FILET OF SOLE

SAUTÉED IN A LEMON CAPER SAUCE

### GRILLED SALMON

GRILLED AND TOPPED WITH LEMONS, CAPERS  
AND DRIZZLED WITH E. V. OLIVE OIL

### TILAPIA SCAMPI

SAUTÉED WITH GARLIC, WHITE WINE AND LEMON TOPPED  
WITH ITALIAN STYLE SEASONED BREADCRUMBS

### BAKED SCROD OREGANATA

LIGHTLY BREADED AND BAKED WITH OREGANO,  
PARSLEY, E. V. OLIVE OIL AND LEMON ZEST SEASONED  
WITH PANKO BREADCRUMBS

### RISSOTO MEDITERRANEO

RICE VIALONE NANO, ASPARAGUS, PROSCIUTTO,  
SUN DRIED TOMATOES, CAPERS AND  
PARMIGIANO - REGGIANO SHAVINGS

### PAPPARDELLE A LA KING

BRAISED SHORT RIBS, PAPPARDELLE PASTA,  
FRESH PLUM TOMATOES, KALAMATA OLIVES,  
CAPERS AND PARMIGIANO - REGGIANO SHAVINGS

ALL ENTRÉES ARE ITEMS ACCOMPANIED BY  
VEGETABLE MEDLEY, POTATOES,  
DINNER ROLLS AND BUTTER

## DESSERT

(CHOICE OF ONE)

FRESH FRUIT PLATTER  
DECORATIVE SHEET CAKE  
ASSORTED ITALIAN PASTRIES  
ICE CREAM BAR

ALL PACKAGES INCLUDE  
COFFEE AND TEA SERVICE  
NON-ALCOHOLIC BEVERAGES

PRICE PER PERSON - \$29.95

## HOT BEVERAGE MENU

CHOICE OF ESPRESSO OR CAPPUCCINO - \$4.00

## BAR MENU

(OPEN BAR IS A PER PERSON CHARGE)

UP TO FOUR HOURS	\$20.00
BEER AND WINE	\$10.00
CHAMPAGNE TOAST	\$3.00

CYPRESS AND ITS STAFF ARE THE ONLY LICENSED  
AUTHORITY TO SELL AND SERVE ALCOHOLIC  
BEVERAGES ON THE PREMISES. WE WILL SERVE  
LIQUOR ONLY TO THOSE OF LEGAL DRINKING AGE  
AND RESERVE THE RIGHT TO REFUSE SERVICE TO ANY  
PERSON FOR ANY REASON.

WE WILL HAPPILY ACCOMMODATE CHILDREN OR  
GUESTS WITH SPECIAL DIETARY NEEDS.

ALL PACKAGES ARE SUBJECT TO  
20% GRATUITY AND 7% SALES TAX.