



3 Course Luncheon Menu

\$29.95

plus tax and gratuity

SALAD

Campagna Salad

Mixed field greens with gorgonzola cheese, red onions and tomatoes, with our house vinaigrette

ENTRÉES

Choice of three:

Chicken Carmen Anthony

Fresh boneless chicken, breaded and sautéed, topped with a garlic beurre blanc, served with the Chef's selection of fresh vegetable and potato

Baked Scrod

Fresh Boston Scrod, topped with Ritz cracker crumbs and baked with a lemon butter sauce, served with the Chef's selection of fresh vegetable and potato

Filet Mignon

Lean and tender, grilled to perfection, sliced and topped with Bordelaise sauce served with the Chef's selection of fresh vegetable and potato

Scallops a la Vodka

Fresh sea scallops pan seared in a creamy pink sauce with a hint of vodka served over penne pasta

Award Winning Crabcake

"Connecticut's Best," 1998 – 2008 Connecticut Magazine, Maryland lump crab, potato encrusted, pan fried to a golden brown, served with our special remoulade sauce, steakhouse fries and creamy coleslaw

Salmon Impériale

fresh salmon grilled and topped with asparagus, crabmeat and fresh diced tomatoes, in a garlic, basil butter sauce

DESSERTS

Choice of one:

White Chocolate Cheesecake

Chocolate Torte

Coffee or Tea



Classic Banquet Menu

\$39.95

plus tax and gratuity

SALAD

Choice of one:

Caesar Salad

tangy Caesar dressing with garlic croutons and grated Parmigianino

Campagna Salad

Mixed field greens, Gorgonzola cheese, grape tomatoes, red onion with our own balsamic vinaigrette

ENTRÉES

Choice of three:

Chicken Carmen Anthony

fresh boneless chicken breasts, breaded and sautéed with garlic beurre blanc, served with the Chef's selection of fresh vegetable and potato

Petite Filet Mignon

8 ounce center cut, the most tender cut of steak, served with the Chef's selection of fresh vegetable and potato

Fillet of Sole Florentine

fresh grey sole, lightly egg dipped, sautéed with a lemon butter sauce served on a bed of sautéed spinach with oil and garlic, served with Barilla pasta

Shrimp Christina

jumbo gulf shrimp, pan seared in olive oil with tomatoes, onions, spinach, prosciutto, and fresh mozzarella in a garlic butter wine sauce

Tilapia Calabrese

fresh Ecuadorian tilapia, pan-seared with chopped tomatoes, sliced hot peppers, capers, and kalamata olives in a garlic basil sauce, and served with pasta

Scrod Milanese

fresh Boston scrod, dusted with seasoned breadcrumbs, sautéed with a lemon butter chardonnay sauce and served with Barilla pasta

DESSERTS

Choice of one:

Flourless Chocolate Torte

White Chocolate Cheesecake with Oreo Cookie Crumbs

White and Dark Chocolate Bread Pudding

Lemon Sorbet

Key Lime Pie

Coffee or Tea



Royal Banquet Menu

\$49.95
plus tax and gratuity

SALAD
Choice of one:

Caesar Salad

tangy Caesar dressing with garlic croutons and grated Parmigiano

Campagna Salad

Mixed field greens, Gorgonzola cheese, grape tomatoes, red onion with our own balsamic vinaigrette

Award Winning New England Clam Chowder

“Connecticut's Best,” 1999 -2008 Connecticut Magazine, our own celebration of this classic

ENTRÉE
Choice of three:

Cedar Plank Salmon

Salmon filet baked on a cedar plank, topped with fruit chutney

Baked Stuffed Scrod

lightly breaded, topped with Ritz cracker crumbs, baked in a lemon, butter, wine sauce, with the Chef's selection of fresh vegetable and potato

Chicken Carmen Anthony

boneless breast of chicken, breaded and pan seared, served with a light garlic beurre blanc, with the Chef's selection of fresh vegetable and potato

New York Strip Steak

our most flavorful steak, grilled to perfection, served with the Chef's selection of fresh vegetable and potato

Filet Mignon

lean and tender filet, grilled to your liking, served with the Chef's selection of fresh vegetable and potato

Coconut Tilapia

fresh tilapia encrusted with coconut breadcrumbs, served with a Malibu cream sauce and the Chef's selection of fresh vegetable and potato

DESSERT
Choice of one:

Flourless Chocolate Torte

White Chocolate Cheesecake with Oreo Cookie Crumbs

White and Dark Chocolate Bread Pudding

Lemon Sorbet

Key Lime Pie

Coffee or Tea



Deluxe Banquet Menu

\$59.95

plus tax and gratuity

APPETIZER

Choice of one:

*Award Winning Crabcake
Stuffed Portabella Mushroom
Fresh Mozzarella with Tomato and Basil
Calamari with Sweet and Hot Peppers*

SALAD

Choice of one:

Caesar Salad

tangy Caesar dressing with garlic croutons and grated Parmigiano

Campagna Salad

Mixed field greens, Gorgonzola cheese, grape tomatoes, red onion with our own balsamic vinaigrette

ENTRÉES

Choice of three:

Chicken Milanese

lightly breaded and sautéed in a lemon butter sauce with a hint of chardonnay, served with Barilla pasta

Sliced New York Florentine

New York Strip marinated in virgin olive oil, garlic and herbs, grilled, sliced and served over sautéed spinach aglio e olio

Pecan Encrusted Salmon

Pecan encrusted salmon filet pan seared to a golden brown

Baked Stuffed Shrimp

with our Ritz cracker and seafood stuffing, with drawn butter

Filet Mignon Prosciuttini

tender filet mignon, stuffed with prosciutto, mozzarella cheese and baby spinach, topped with a port wine demi glaze

Tilapia Calabrese

topped with chopped tomatoes, sliced hot peppers, capers and kalamata olives in a garlic basil sauce

DESSERTS

Choice of two:

*Flourless Chocolate Torte
White Chocolate Cheesecake with Oreo Cookie Crumbs
White and Dark Chocolate Bread Pudding
Lemon Sorbet
Key Lime Pie*

Coffee or Tea



\$69.95

plus tax and gratuity

APPETIZER

Choice of one:

Award Winning Crabcake
Stuffed Portabella Mushroom
Fresh Mozzarella with Tomato and Basil
Calamari with Sweet and Hot Peppers

SALAD

Choice of one:

Caesar Salad
tangy Caesar dressing with garlic croutons and grated Parmigiano

Campagna Salad
Mixed field greens, Gorgonzola cheese, grape tomatoes, red onion with our own balsamic vinaigrette

Award Winning New England Clam Chowder
"Connecticut's Best," 1999 -2008 Connecticut Magazine, our own celebration of this classic

ENTRÉES

Choice of three:

Steak Diane
Twin petite Filet Mignons pan seared with wild mushrooms
and artichoke hearts in a brandy demi glace with a hint of cream

Award Winning Prime Rib
Slowly roasted, grilled or au jus, served with our creamy horseradish sauce

Filet Mignon Oscar
grilled filet served over fresh asparagus, topped with fresh crabmeat and hollandaise sauce

Peppercorn Tuna
fresh Yellowfin tuna with peppercorns, pan seared and served with wasabi sauce

Seafood Risotto
creamy blend of risotto with jumbo Gulf shrimp, scallops
and crabmeat with spinach, wild mushrooms and fresh herbs

Swordfish Maitre d' Hotel
the finest Atlantic swordfish grilled, topped with an herb butter

DESSERTS

Choice of three:

Flourless Chocolate Torte
White Chocolate Cheesecake with Oreo Cookie Crumbs
White and Dark Chocolate Bread Pudding
Lemon Sorbet

Coffee or Tea



Premier Banquet Menu

\$79.95

plus tax and gratuity

APPETIZER

Choice of one:

*Award Winning Crabcake
Stuffed Portabella Mushroom
Award Winning Clam Chowder
Fresh Mozzarella with Tomato and Basil
Calamari with Sweet and Hot Peppers*

SALAD

Choice of one:

Caesar Salad

tangy Caesar dressing with garlic croutons and grated Parmigiano

Campagna Salad

Mixed field greens, Gorgonzola cheese, grape tomatoes, red onion with our own balsamic vinaigrette

Carmen Anthony "Signature" Chop Salad

a tasteful array of confetti vegetables, chilled greens, Gorgonzola cheese, with a hint of sliced hot cherry peppers, tossed in a balsamic vinaigrette and topped with shrimp – anchovies optional

ENTRÉES

Choice of three:

Carmen Anthony "Signature" Sliced New York Strip Steak

grilled and served over caramelized onions and topped with sauteed mushrooms in a bordelaise sauce

Filet Mignon Aragosta

tender filet mignon topped with fresh picked lobster finished with a creamy Gorgonzola demi glace

Two Pound Lobster

boiled or stuffed with our Ritz cracker and seafood stuffing and baked

Stuffed Swordfish

stuffed with our seafood stuffing, baked and topped with lemon beurre blanc

Salmon Oscar

fresh Norwegian salmon, grilled and served over fresh asparagus topped with crabmeat and Hollandaise sauce

Surf and Turf

tender filet mignon and two jumbo stuffed shrimp

DESSERTS

Choice of three:

*Flourless Chocolate Torte
White Chocolate Cheesecake with Oreo Cookie Crumbs
White and Dark Chocolate Bread Pudding
Lemon Sorbet
Key Lime Pie*

Coffee or Tea