

CATERING MENU

SERVES 15

MOZZARELLA ALLA CAPRESE | \$65.00

Fresh Buffalo mozzarella and tomatoes in olive oil and basil

AFFETTATO PLATE | \$70.00

Selection of Italian cured meats and cheese

BRUSCHETTA | \$40.00

Olive oil, garlic, fresh cherry tomatoes and parsley over crostini bread

CHEF SALAD | \$70.00

Tossed salad with ham, tcheese and salami

ROASTED PEPPERS AND MOZZARELLA | \$65.00

Roasted red peppers and fresh mozzarella in olive oil and garlic

SEAFOOD SALAD | \$95.00

Calamari, Shrimp grilled and tossed in a lemon zest

TOSSED SALAD | \$45.00

Mixed greens and marinated vegetables

GRILLED CHICKEN SALAD | \$70.00

Mixed greens topped with grilled chicken and marinated vegetables

Antipasti Caldi (Tray for 15)

GARLIC KNOTS 5 DOZEN | \$35.00

PASTA

Choice of Cappellini, Linguini, Fettuccini, Penne, or Spaghetti Served with a side salad, and hot Italian bread

PRIMAVERA | \$80.00

Broccoli, mushrooms, spinach and tomatoes in cream sauce

BOSCAIOLA | \$80.00

Prosciutto and fresh peas in creamy pink sauce

PUTTANESCA | \$85.00

Sautéed mushrooms, tomatoes, capers and olives in our marinara sauce

ARRABBIATA | \$85.00

Prosciutto, mushrooms, fresh tomatoes and olives sautéed in olive oil, garlic and spicy marinara

BOLOGNESE | \$85.00

Ground beef in our tasty tomato sauce

PENNE AL SALMONE | \$115.00

Chunks of salmon with onions and mushrooms in a pink cream sauce

POMODORO | \$65.00

Fresh cherry tomatoes sautéed in olive oil, garlic and basil

CLAM SAUCE | \$100.00

Little neck clams in white or red sauce

MEATBALL OR SAUSAGE | \$85.00

In our tomato sauce

ALLA PANNA | \$85.00

Parmigiano and Romano cream sauce

VODKA SAUCE | \$85.00

Mushrooms and onions in a vodka pink cream sauce

GENOVESE | \$95.00

Ribeye simmered with carrots and onions

TORTELLINI ALFREDO | \$100.00

Cheese tortellini with ham, onions, and mushrooms in a cream sauce

BAKED DISHES

BAKED ZITI, LASAGNA, MANICOTTI, STUFFED SHELLS, RAVIOLI | \$90.00

EGGPLANT PARMIGIANA, STUFFED EGGPLANT | \$90.00

SAUSAGE AND PEPPERS | \$90.00

CARNE

PARAMIGIANA

Flour and egg battered in tomato sauce and melted mozzarella
Chicken \$105.00 | Veal \$120.00

MARSALA

In a marsala wine and mushroom sauce
Chicken \$105.00 | Veal \$120.00

SALTINBOCCA ALLA ROMANA

Sautéed spinach and prosciutto with melted mozzarella
Chicken \$105.00 | Veal \$120.00

PORTOFINO

Dipped in flour and sautéed with mushrooms, ham and onions in a cream sauce
Chicken \$125.00 | Veal \$135.00

SORRENTO

Fresh tomatoes, eggplant, prosciutto and melted mozzarella in a white wine sauce
Chicken \$105.00 | Veal \$120.00

PICCATA

Lemon, white wine, and butter with capers and mushrooms
Chicken \$105.00 | Veal \$120.00

GORGONZOLA

Sautéed with garlic and mushrooms in a gorgonzola cream sauce
Chicken \$105.00 | Veal \$120.00

PIZZAIOLA

Oil, garlic, cherry tomatoes, calamata olives, and capers
Chicken \$125.00 | Veal \$130.00

PESCE

Seafood | Market Price

SHRIMP PARMIGIANA

Shrimp dipped in flour and eggs and baked with tomato sauce and mozzarella

SHRIMP FRADIAVOLO

Shrimp and clams in a spicy marinara sauce

SHRIMP SCAMPI

Sautéed in lemon juice, butter, fresh tomatoes, oil, garlic, and white wine

SALMON PICCATA

Salmon served with lemon, butter, mushrooms and capers in a white wine sauce

SALMON MEDITERRANEO

Pan seared salmon in a Mediterranean pink cream sauce and Portobello mushrooms

TAKE OUT SPECIALS

Family of 4 tray - togo only
All trays come with 4 loafs of bread

PENNE BOSCAIOLA - \$38.00

LASAGNA - \$38.00

CHICKEN PARMIGIANA - \$38.00

BAKED ZITI - \$38.00

EGGPLANT PARMIGIANA - \$38.00

VEGGIE TRAY - \$24.00

SALAD - \$20.00