



## Catering Menu

### Appetizers (Served Family Style) – Choose Two: (\$4 per person for each additional appetizer)

#### Fried Calamari

Served with spicy marinara sauce

#### Hot Antipasto

Stuffed mushrooms, eggplant rollatini, sautéed artichoke hearts, clams oreganata, and fried shrimp

#### Cold Antipasto (add'l \$4 pp)

Cured meats, Portobello mushroom with balsamic, roasted peppers, olives, Parmigiano Reggiano, and ricotta with honey

#### Fried Zucchini

Served with marinara sauce

#### Arancini

Rice balls stuffed with ricotta, mozzarella and lemon zest served with marinara sauce

#### Insalata di Pesce (add'l \$4 pp)

Chilled seafood salad of calamari, scungilli, shrimp, clams and mussels

#### Mozzarella in Carrozza

Crispy fried country bread stuffed with mozzarella served in a marinara sauce

#### Salad Caprese

Fresh mozzarella, sliced tomatoes, and roasted peppers topped with fresh basil

#### Clams Oreganata

Whole little neck clams topped with breadcrumbs, Pecorino Romano, garlic and oregano

### Salad – Choose One:

#### Salad of Field Greens

Mixed greens, cherry tomatoes and cucumbers in a sherry vinaigrette

#### Caesar Salad

Romaine lettuce and garlic croutons topped with shaved Parmesan cheese in a Caesar dressing

### Pasta – Choose One:

#### Penne Marinara

In a tomato sauce with fresh basil

#### Penne Pomodoro

In a crushed tomato, prosciutto, onion, and fresh basil sauce

#### Penne alla Vodka

In a tomato, cream and vodka sauce

### Entrées – Choose Four:

#### Pollo Classics

Choose one or more preparations: Parmigiana, Francese, Marsala, or Piccata

#### Veal Classics

(\$7.50 surcharge per order)

Choose one or more preparations: Parmigiana, Francese, Marsala, or Piccata

#### Shrimp Classics

(\$9.50 surcharge per order)

Choose one or more preparations: Parmigiana, Scampi, Francese, or Fra Diavolo

#### Sautéed Black Sea Bass

In a lemon, sundried tomato, and artichoke sauce

#### Broiled Salmon

Broiled in olive oil

#### Tilapia Oreganata

Classic crust of breadcrumbs, garlic and Pecorino Romano

#### Salmone in Agrodolce

Lightly breaded in a sherry vinegar, honey, and sweet garlic sauce

#### Eggplant Classics

Choose one or more preparations: Parmigiana or Rollatini

#### Ravioli Marinara

Fresh ricotta ravioli in marinara sauce topped with shaved Parmesan cheese

#### Chicken Bruschetta

Grilled or breaded chicken breast topped with chopped tomatoes, onion, basil and garlic in a red wine vinaigrette

#### Brasato al Barolo

Braised beef short ribs in a Barolo wine sauce with mushrooms served with creamy polenta

#### Porco

Grilled pork chop served over a mushroom risotto with a hint of truffle oil

#### Honey Balsamic Grilled Skirt Steak

(\$9.50 surcharge per order)

Served with mixed vegetables and roasted potatoes

#### Filetto di Manzo

(\$9.50 surcharge per order)

Filet mignon served over sautéed spinach and roasted potatoes in a Gorgonzola-Cognac sauce with mushrooms

### Coffee, Tea & Soda Included

### Dessert Platters or Fresh Fruit Included

Occasion cakes available at separate charge.

**No Substitutions.**

Unlimited Wine

Carafes of Wine

Unlimited Domestic Beer & Wine

White Tablecloths

Cappuccino ❖ Espresso