

## *Weekend Catering Menu*

Available Friday & Saturday Evenings

### 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 broccoli rabe with sausage

**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

**Filet of Sole Francese**

In a lemon, white wine and butter sauce, served with sautéed spinach and saffron risotto

**Broiled Salmon**

Broiled in olive oil

**Tilapia Oreganata**

Classic crust of breadcrumbs, garlic and Pecorino Romano

**Salmone in Agrodolce**

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**

\$12 per person

**Carafes of Wine**

\$32 each

**Unlimited Domestic Beer & Wine**

\$18 per person

**White Tablecloths**

\$1 per person

**Cappuccino \$5 each ❖ Espresso \$3.50 each**