

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 Additional Cost
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Carafes of Wine Additional Cost

Unlimited Domestic Beer & Wine Additional Cost
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White Tablecloths \$1 per person
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Cappuccino \$5 each ❖ Espresso \$3.50 each
