



Catering Menu

Appetizers

Bruschetta	\$1.50 each
<i>Toasted bread with garlic, cherry tomatoes, basil, extra virgin olive oil</i>	
Shrimp Vessuvio	\$3.00 each
<i>Shrimp sautéed with garlic, rosemary, oregano and white wine</i>	
Crostini Caprese	\$2.00 each
<i>Toasted Bread with fresh tomatoes, basil, and fresh mozzarella</i>	
Spiedini di Pollo	\$2.50 each
<i>Chicken skewers in Garlic and Rosemary Rub</i>	
Spiedini di Salsiccia	\$2.50 each
<i>Grilled Italian Sausage Skewers</i>	
Funghi al Ripieno	\$2.50 each
<i>Mushroom caps baked with seafood stuffing</i>	
Polpettine al Sugo di Tomato	\$2.00 each
<i>Homemade Meat balls in a pomodoro sauce</i>	
Tartine al Salmone	\$3.50 each
<i>Smoked salmon on rye, mascarpone, and dill</i>	

Insalate

½ Pan Mix Mista Salad	\$23
Full Pan Mix Mista Salad	\$45
<i>Romaine & curly endive, tomatoes, balsamic vinaigrette and walnuts</i>	
½ Pan: Caprese Salad	\$43
Full Pan: Caprese Salad	\$85
<i>“Beefsteak” tomatoes, fresh mozzarella cheese, basil, oregano, and extra virgin olive oil</i>	
½ Insalata Pollo	\$42
F: Insalata Pollo	\$80
<i>Grilled marinated chicken breast sliced and served over a bed of lettuce, tomatoes, onions, walnuts, cucumbers and blue cheese</i>	
½ Caesar Salad	\$23
F: Caesar Salad	\$45
<i>Romaine lettuce, parmesan cheese and croutons with Caesar dressing</i>	

Pasta

1/2 Rigatoni al Filo di Fumo	\$40
Rigatoni al Filo di Fumo	\$80
<i>Rigatoni in spicy tomato sauce with pancetta, fresh mozzarella, fresh basil, topped with parmesan cheese</i>	
1/2 Conchiglie alla Sugo di Salsiccia	\$40
Conchiglie alla Sugo di Salsiccia	\$80
<i>Shell pasta in a tomato-cream sauce with ground sausage and peas</i>	
1/2 Spaghetti Polpettine	\$40
Spaghetti Polpettine	\$80
<i>Spaghetti with meat sauce and homemade meatballs</i>	
1/2 Spaghetti Diavola	\$50
Spaghetti Diavola	\$100
<i>Spaghetti with scallops, shrimp and baby clams in a spicy marinara sauce</i>	
1/2 Penne Rigate Aromatiche	\$40
Penne Rigate Aromatiche	\$80
<i>Penne Rigate with red peppers, spinach, mushrooms, in a cherry tomato garlic and basil sauce</i>	
1/2 Tortellini alla Crema	\$50
Tortellini alla Crema	\$100
<i>Meat tortellini in a cream sauce with pancetta, mushrooms and peas</i>	
1/2 Penne alla Vodka	\$40
Penne alla Vodka	\$80
<i>Penne with Tomato Cream sauce, Pancetta, Parmigiano, deglazed with Vodka</i>	
1/2 Fusilli Roma	\$50
Fusilli Roma	\$100
<i>Fusilli in a chicken, pancetta, four cheese sauce, with meat & pomodoro sauce and fresh mozzarella</i>	

Secondi Piatti

1/2 Pollo Arrosto	\$45
Pollo Arrosto	\$85
<i>Chicken breast roasted with garlic, lemon wine sauce, rosemary and roasted potatoes</i>	
1/2 Pollo Savoia	\$57
Pollo Savoia	\$110
<i>Chicken breast baked with fresh spinach, mushrooms and pine nuts in a Marsala cream sauce.</i>	
1/2 Pollo Limone	\$57
Pollo Limone	\$110
<i>Chicken breast sautéed with lemon wine sauce and capers</i>	
1/2 Chicken Parmigiana	\$57
Chicken Parmigiana	\$110
<i>Breaded with Italian seasonings and baked with pomodoro sauce, mozzarella, and parmigiana cheese</i>	
1/2 Eggplant Parmigiana	\$48
Eggplant Parmigiana	\$90
<i>Baked eggplant with pomodoro sauce, mozzarella, and pecorino cheese</i>	
1/2 Sausage and Peppers	\$40
Sausage and Peppers	\$75
<i>Italian Sausage & Peppers</i>	

½ Pollo Marsala \$57
F: Pollo Marsala \$110
Sautéed with mushrooms and Marsala wine sauce

½: Pollo Fiorentina \$60
F: Pollo Fiorentina \$110
Chicken breast sautéed with pancetta, spinach, and baked with fresh mozzarella

½: Veal Parmigiana \$70
F: Veal Parmigiana \$140
Breaded with Italian seasonings and baked with pomodoro sauce, mozzarella and parmigiana cheese

½: Veal Marsala \$70
F: Veal Marsala \$140
Sautéed with mushrooms and marsala wine sauce

½: Veal Limone \$70
F: Veal Limone \$140
Sautéed with lemon wine sauce and capers

Desserts

Mini Cannolis \$2.00 each
½ Tiramisu \$37
Tiramisu \$70