

# Catering Menu

## Antipasti

*Half pans serve 8-10, full pans serve 15-20, unless otherwise noted*

<b>Calamari Fritti</b>		<b>55 / 110</b>
Fried calamari served with marinara sauce		
<b>Funghi Ripieni</b>	20pc / 54	40pc / 108
Mushrooms stuffed with Italian Sausage , Romano, & breadcrumbs in a lemon balsamic sauce		
<b>Arancini Siciliani</b>	10pc / 45	20pc / 90
Crispy balls of risotto filled with Bolognese, peas, and mozzarella *GF option avail		
<b>Arancine Spinaci</b>	10pc / 45	20pc / 90
Crispy risotto filled with spinach, ricotta & Romano *GF option avail		
<b>Eggplant Parmiggiana</b>		<b>54 / 108</b>
Baked tray of thinly sliced breaded eggplant layered with tomato sauce and Parmiggiano, topped with mozzarella *GF option avail		
<b>Fried Mozzarella</b>		<b>38/56</b>
Lightly breaded fried fresh mozzarella served with marinara sauce		

## Insalate

*Half pans serve 8-10, full pans serve 15-20 unless otherwise noted*

<b>Insalata Rustica</b>		<b>44/83</b>
Romaine, mixed greens, , cucumbers, tomatoes, onions & olives, tossed with citrus vinaigrette, topped with Grana cheese		
<b>Caesar Salad</b>		<b>34/65</b>
Classic Caesar with croutons and Parmiggiano		
<b>Dinner Salad</b>		<b>36/72</b>
Romaine, tomatoes, carrots, cucumbers, olive oil, & balsamic		
<b>Insalata Caprese</b>		<b>36/72</b>
Sliced tomatoes, fresh mozzarella, basil & olive oil		
<b>Barbabietole &amp; Burrata</b>		<b>56/112</b>
Golden & red beets, arugula, diced tomato, burrata cheese, olive oil & balsamic glaze		

## Pasta & Risotti

*Half pans serve 8-12, full pans serve 15-20 unless otherwise noted, gluten free option available*

<b>Penne alla Vodka</b>	<b>56/112</b>
<b>Fettucini Alfredo</b>	<b>51/102</b>
<b>Rigatoni &amp; Meatballs</b>	<b>58/116</b>
<b>Rigatoni Quattro Formaggi</b>	<b>54/104</b>
Imported pasta, Fontina, Grana, Provolone, mozzarella, toasted bread crumbs	
<b>Homemade Lasagna</b>	<b>61/122</b>
Layers of fresh pasta, veal, beef & pork tomato ragu, ricotta, topped with mozzarella	
<b>Orechiette alla Rustica</b>	<b>58/108</b>
Imported pasta, sautéed pancetta & crumbled Italian sausage in a spicy tomato ragu topped with Grana & mozzarella with toasted bread crumbs	
<b>Penne Rosmarino</b>	<b>58/108</b>
Imported pasta, roasted chicken, smoked prosciutto, peas, cremini mushrooms, rosemary brandy cream sauce topped with Grana & toasted bread crumbs	
<b>Tagliatelle Bolognese</b>	<b>58/108</b>
Fresh pasta, tomato ragu of veal, beef & pork with mushroom & peas, topped with Romano	
<b>Fettuccine Frutti di Mare</b>	<b>market price</b>
Imported pasta, sautéed jumbo shrimp, calamari, scallops, little neck clams & mussels in a plum tomato sauce or garlic white wine	
<b>Paccheri Toscana</b>	<b>62/124</b>
Imported pasta, crumbled Italian sausage, mushrooms, truffle cream sauce topped with Grana cheese	
<b>Risotto con Filetto</b>	<b>62/124</b>
Carnaroli rice, beef tenderloin, mushrooms, truffles, topped with Grana cheese	
<b>Risotto Gamberi &amp; Zafferano</b>	<b>72/144</b>
Carnaroli rice, shrimp, sautéed in a San Marzano cherry tomato sauce with saffron & spinach	

## Entrees

<b>Pollo</b>	<b>10pc /73</b>	<b>20pc /146</b>
<b>Al Limone</b> —Sautéed with capers in a lemon white wine sauce <i>*GF option avail</i>		
<b>Al Marsala</b> — Sautéed with mushrooms in a Marsala wine reduction		
<b>Alla Parmigiana</b> —Breaded and topped with mozzarella & tomato basil sauce <i>*GF option avail</i>		
<b>Al Vesuvio</b> — Sautéed with garlic & shallots in a white wine, rosemary sauce		
<b>Salmone con Pomodorini</b>		<b>market price</b>
Pan roasted Faroe Island salmon with San Marzano tomatoes		
<b>Filetto Barolo</b>		<b>market price</b>
Beef tenderloin with a Barolo reduction with mushrooms		
<b>Sausage &amp; Peppers</b>	<b>10pc /53</b>	<b>20pc /106</b>
Grilled Italian sausage and peppers with a plum tomato sauce		

## **Sides**

<b>Goat Cheese Mashed Potatoes</b>	<b>40/75</b>
<b>Citrus Risotto</b>	<b>35/60</b>
<b>Roasted Red Potatoes</b>	<b>35/60</b>
<b>Vesuvio Potatoes</b>	<b>35/60</b>
<b>Grilled Vegetables</b>	<b>39/65</b>
Zucchini, mushroom, eggplant, yellow squash, onions	
<b>Fire Roasted Spinach</b>	<b>35/60</b>
<b>Rustic Italian Bread</b>	<b>3.5 per loaf</b>
<b>Sausage rolls</b>	<b>13./dz</b>
<b>Homemade Sicilian Olives</b>	<b>12.5 lb</b>

## **Desserts**

<b>Homemade Tiramisu</b>	<b>54/108</b>
<b>Italian Cannoli</b>	<b>3.5/ea</b>
<b>Bastoncini al Formaggio</b>	<b>24/dz</b>
<b>Fresh Flourless Chocolate Cake</b>	<b>57</b>

## **Extras**

<b>Delivery/Set-up</b>	<b>per estimate</b>
<b>Substitute gluten free pasta</b>	<b>8/12</b>
<b>Extra sauce</b>	<b>8/qt</b>
<b>Warming kit - wire rack, fuel</b>	<b>10/set</b>

*We can create a custom catering package, please send us an email to discuss. Orders must be reserved no less than 72 hrs from event and paid in full at the time of order. Cancellations within 48 hours of event or changes will be charged accordingly. Prices and availability may change without notice at any time.* 12/2022rev.