

CATERING

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ANTIPASTI FREDDI – COLD APPETIZERS:

Cold Antipasto	65.....120
Brushetta / Crostini	45.....89
Grilled Vegetable Platter.....	49.....89
Pasta Vegetable Salad	49.....89
Mozzarella Caprese.....	65.....110
Assorted Cheese Platter	65.....110
Italian Cold Cut Platter (prosciutto, capocollo)	65.....110
Clam Cocktail	65.....125
Calamari & Shrimp Salad	89.....159
Shrimp Cocktail	89.....159
Smoked Salmon Carpaccio	95.....159
Italian Combo - on large house bread	per foot17
Grilled Chicken Let & Tom Wedge –	per foot18

ANTIPASTI CALDO – HOT APPETIZERS:

Hot Antipasto	69.....140
Stuffed Mushrooms.....	55.....89
Eggplant Rollatini	59.....99
Spedini Romano.....	59.....99
Portobello Mushroom Balsamico.....	59.....99
Mussels Marinara.....	59.....99
Baked Clams - regular – (little necks).....	59.....129
Cherry Stone Baked Clams - (pieces ½ 15, full 30)	69.....129
Little Neck Clams Posillipo	69.....149
Garlic Bread.....	20.....55
Buffalo Wings.....	59.....110
Chicken Fingers	59.....99
Mozzarella Sticks.....	59.....99

INSALATA – SALADS:

Garden Salad.....	29.....69
Cesar	40.....89
Green Bean Salad.....	49.....79
Tre Color Salad.....	49.....79
Chicken Garden Salad.....	55.....95
Chicken Cesar	59.....99

(topping of ex. Chicken or gorgonzola extra charge)

FARINACEI - PASTAS:

Spaghetti Marinara.....	39.....65
Spaghetti Garlic, Oil, Basil	39.....65
Ziti Sorrentino.....	49.....89
Baked Ziti	55.....90
Gnocchi Tomato	55.....90
Cavatelli Tomato.....	55.....90
Penne All' Arrabiatta	55.....90
Ravioli.....	55.....90
Manicotti.....	55.....90
Stuffed Shells.....	55.....90
Veggie Lasagna.....	55.....90
Penne Primavera	55.....90
Rigatoni Pesto	55.....90
Rigatoni w. Broccoli, garlic & oil.....	55.....90
Linguettine Puttanesca	65.....99
Fettuccine Alfredo	65.....99
Rigatoni Broccoli & Sausage.....	65.....99
Lasagna	69.....115
Rigatoni all' Vodka.....	69.....115
Tortellini alla Alfredo	69.....115
Tortellini Bolognese - (meat sauce w. cream)	69.....115
Ziti San Martino	69.....115
Rigatoni Giovanni	69.....115
Rigatoni w. Broccoli di Rabe.....	79.....129
Jumbo Spinach Ravioli	79.....129
Perciatelli Filetto di Pomodoro (prosciutto, tom, on).....	79.....129
Penne Ernesto	79.....129
Rigatoni Broccoli Rabe & Sausage.....	79.....129
Cavatelli Broccoli di Rabe & Sausage	85.....139
Linguettine alle Vongole - (little neck clams).....	89.....149
Penne Rosanna	95.....179
Linguini Frutti di Mare	95.....189

PANINI, WRAPS & FOCCACIA PANINI:

Sliced Stuffed Rolls	49.....89
Grilled Vegetable & Mozzarella.....	49.....89
Foccacia Panini - (prosciutto & veggie)	49.....89
Assorted Wraps	49.....89

POLLO - CHICKEN:

Chicken Parmigiana.....	59.....99
Char-Grilled Chicken Breast	59.....99
Chicken Pizzaiola	69.....115
Chicken Aceto (hot or sweet)	69.....115
Chicken Francese.....	69.....115
Chicken Marsala	69.....115
Chicken Cacciatore.....	69.....115
Chicken Scapariello.....	69.....115
Chicken Balsamico	69.....115
Chicken Rollatine	89.....139

CARNE - MEATS:

Roasted Pork Loin	89.....129
Pork Loin all Aceto.....	89.....129
Pork Loin Balsamico	89.....129

Sausage & Peppers	69.....115
Meatballs	59.....99
Sausage with Broccoli	59.....99
Swedish Meatballs.....	59.....99

Veal Scaloppine Parmigiana.....	89.....159
Veal Scaloppine Marsala	89.....159
Veal Scaloppine Piccata	89.....159
Veal Scaloppine Francese.....	89.....159
Veal Scaloppine Sorrentino	89.....159
Veal Spezzatino & Peppers	89.....159

(veal are made with prime baby veal)

Sliced Broiled Black Angus Steak.....	m/p ...m/p
Sliced Steak Diavolo	m/p ...m/p

Eggplant Parmigiana.....	89.....159
Trippa Marinara or Fra Diavolo	89.....159

PESCE - FISH:

Calamari – fried, fra diavolo, marinara.....	89.....159
Scungilli Marinara or Fra Diavolo	99.....189
Shrimp Oreganato.....	89.....159
Shrimp Marinara / Fra Diavolo.....	89.....159
Shrimp Stuffed with Crabmeat	99.....189
Salmon – Grilled (al forno).....	99.....189
Salmon – dill sauce.....	99.....189
Filet of Sole al Forno	99.....189
Filet of Sole Piccata or Francese.....	99.....189
Filet of Sole Fiorentina	99.....189
Filet of Sole w. crabmeat stuffing.....	120...229
Zuppa di Pesce (no pasta).....	179...349
Lobster Tail – {baked or crabmeat stuffing}	m/p ...m/p
Other Fishes.....	m/p ...m/p

VERDURA - VEGGIES:

Roasted Rosemary Potatoes.....	39.....59
Sweet Peppers sautéed	39.....59
Mushrooms sautéed	49.....69
Green Beans sautéed	49.....69
Fried Zucchini Sticks.....	49.....79
Hot Peppers sautéed	49.....79
Escarole sautéed	49.....79
Broccoli – regular	49.....79
Potato Croquets	49.....89
Spinach sautéed	59.....89
Broccoli di Rabe	59.....89
Rice Pilaf	45.....75

¼ TRAYS SERVE UP TO 10
FULL TRAYS SERVE UP TO 20
- ASK ABOUT OUR CUSTOM -
MADE CAKES & DESSERTS

- TABLE SETTINGS -
Plates, utensils, paper napkins,
& cup = **\$1.00 per person**
pricing subject to change
without notice

CHAFING STAND SETUP AVAILABLE:
Rental Fee: \$5.00 ea setup
Includes: chafing stand, utensils, water tray
Deposit: \$50.00 for ea 5 setups (return)
Sternos: \$1.75 ea