

CATERING MENU

APPETIZERS

HALF/FULL

Eggplant Parmigiana

\$55 / \$105

egg and parmigiana-battered, tomato sauce, mozzarella

Eggplant Rollatini

\$55 / \$105

ricotta, tomato sauce, mozzarella

Stuffed Mushrooms

\$55 / \$105

spinach, garlic, parmesan breadcrumbs, brandy cream sauce

Sausage, Peppers & Onions

\$50 / \$95

optional marinara sauce on the side

Meatballs

\$55 / \$105

tomato sauce

Buffalo Wings

\$65 / \$125

Frank's Red Hot, butter

(36pcs / 72pcs)

Mussels

\$50 / \$95

marinara, fra diavolo or lemon-garlic white wine sauce

Fried Calamari

\$59 / \$109

marinara sauce, lemon

Calamari Rosario

\$69 / \$129

fried, bruschetta, scallion, cajun spice, balsamic glaze

Mozzarella Caprese **\$69 / \$129**

fresh mozzarella, tomato, roasted peppers, basil, olive oil

Mozzarella Sticks **\$55 / \$105**

tomato sauce

Chicken Fingers **\$49 / \$89**

anti-biotic and hormone-free chicken

Garlic Knots **\$30 / \$55**

marinara sauce

Jumbo Shrimp Cocktail **\$129**

60 pieces

SALAD

HALF/FULL

House Salad **\$40 / \$70**

mixed greens, tomato, onion, cucumber, olives, homemade Italian dressing

Caesar **\$45 / \$79**

romaine, parmigiano, crouton

Arugula **\$49 / \$85**

tomato, onion, parmigiano reggiano, lemon balsamic dressing

Chilled Octopus **\$109 / \$209**

spanish pulpo, celery, tomato, red onion, house medley, lemon red wine vinaigrette

POTATO & VEGETABLES

HALF/FULL

String Bean

\$45 / \$75

steamed or garlic butter

Brussels Sprouts

\$75 / \$135

garlic, olive oil, salt, pepper, optional special sauce

Roasted Yukon Gold Potato

\$45 / \$79

garlic, butter, salt, pepper

Truffle Yukon Gold Potato

\$55 / \$105

parmigiano, white truffle oil, scallion

Sautéed Broccoli Rabe

\$79 / \$139

garlic, olive oil, salt, pepper

Broccolini

\$79 / \$139

garlic, olive oil, salt, pepper

SANDWICH PLATTERS

Large Assorted Cold Sub Platter

\$95

8 assorted deli sandwiches cut in thirds

Small Assorted Cold Sub Platter

\$50

4 assorted deli sandwiches cut in thirds

PASTA CLASSICS

HALF/FULL

Baked Ziti	\$50 / \$95
<i>tomato sauce, mozzarella, penne pasta</i>	
Rigatoni Bolognese	\$50 / \$95
<i>beef ragù</i>	
Penne Vodka	\$50 / \$95
<i>pink parmigiana vodka sauce</i>	
Penne Broccoli Rabe & Sausage	\$65 / \$119
<i>garlic, olive oil</i>	
Cheese Ravioli	\$45 / \$85
<i>tomato sauce</i>	
Spinach Ravioli	\$55 / \$105
<i>ricotta, spinach, tomato sauce</i>	
Wild Mushroom Ravioli	\$69 / \$129
<i>truffle cream sauce, shaved reggiano</i>	
Lobster Ravioli	\$79 / \$155
<i>pink parmigiana vodka sauce</i>	
+ add jumbo shrimp	\$65 (24pcs) / \$129 (48pcs)

SPECIALTY PASTA

HALF/FULL

La Zanabella

\$69 / \$129

penne vodka, roasted peppers, blackened cajun chicken

Rigatoni Truffle**\$60 / \$109**

cremini and white mushrooms, white truffle oil, sherry brown sauce

+ add jumbo shrimp**\$65 (24pcs) / \$129 (48pcs)****Rigatoni Capri****\$60 / \$109**

salmon tips, artichoke, sun-dried tomato, lemon cream sauce

Rigatoni Di Catania**\$60 / \$109**

broccolini, spinach, artichoke, sun-dried tomato, creamy pesto

Bari**\$109 / \$209**

rigatoni, jumbo shrimp, spinach, cremini mushrooms, pink vodka sauce

CHICKEN**HALF/FULL****Parmigiana****\$65 / \$119**

marinara, baked mozzarella

Marsala**\$65 / \$119**

cremini and white mushrooms, marsala gravy

Francaise**\$65 / \$119**

egg-battered, lemon-white wine

Piccata**\$65 / \$119**

shallots, capers, lemon-white wine

Saltimbocca**\$75 / \$139**

prosciutto and mozzarella layered over spinach, sherry gravy

Amalfi

\$79 / \$139

panko crust, sausage, cherry peppers, artichokes, lemon garlic white wine

The Roma

\$69 / \$129

rolled and stuffed with prosciutto, mozzarella, spinach, creamy vodka sauce, bacon

The Elba

\$79 / \$139

cremini mushrooms, melted mozzarella, broccolini, truffle cream sauce

VEAL

HALF/FULL

Parmigiana

\$149 / \$239

marinara, baked mozzarella

Marsala

\$149 / \$239

cremini and white mushrooms, marsala gravy

Francaise

\$149 / \$239

egg-battered, lemon-white wine

Piccata

\$149 / \$239

shallots, capers, lemon-white wine

Saltimbocca

\$169 / \$259

prosciutto and mozzarella layered over spinach, sherry gravy

SEAFOOD

HALF/FULL

Salmon St. Tropez

\$129 / \$239

grape tomato, basil, garlic, lemon white wine over spinach

Grilled Salmon

\$119 / \$229

salt, pepper, grilled, lemon

Blackened Salmon Piccata

\$129 / \$239

seared, cajun rub, capers, shallots, lemon white wine

Blackened Salmon

\$129 / \$239

seared, cajun rub, honey mustard cream sauce

Seafood over Pasta

\$119 / \$209

shrimp, mussels, calamari, garlic white wine or spicy marinara over pasta

+ without pasta - add \$50

DESSERT

Tiramisu

\$6 each

6 piece minimum

Large Cannoli

\$4 each

12 piece minimum

