



CATERING MENU

APPETIZERS

HALF/FULL

Eggplant Parmigiana <i>egg and parmigiana-battered, tomato sauce, mozzarella</i>	\$45 / \$85
Eggplant Rollatini <i>ricotta, tomato sauce, mozzarella</i>	\$45 / \$85
Stuffed Mushrooms <i>spinach, garlic, parmesan breadcrumbs, brandy cream sauce</i>	\$45 / \$85
Sausage, Peppers & Onions <i>optional marinara sauce on the side</i>	\$45 / \$85
Meatballs <i>tomato sauce</i>	\$49 / \$89
Baked Clams <i>seasoned breadcrumbs, lemon-garlic white wine sauce</i>	\$49 / \$89
Mussels <i>marinara, fra diavolo or lemon-garlic white wine sauce</i>	\$45 / \$79
Fried Calamari <i>marinara sauce, lemon</i>	\$49 / \$89
Calamari Rosario <i>fried, bruschetta, scallion, cajun spice, balsamic glaze</i>	\$59 / \$99
Mozzarella Caprese <i>fresh mozzarella, tomato, roasted peppers, basil, olive oil</i>	\$55 / \$100
Mozzarella Sticks <i>tomato sauce</i>	\$49 / \$79
Chicken Fingers <i>anti-biotic and hormone-free chicken</i>	\$40 / \$75
Garlic Knots <i>marinara sauce</i>	\$25 / \$39
Buffalo Wings <i>frank's red hot, butter</i>	\$42 / \$80

JUMBO SHRIMP COCKTAIL

60 Shrimp	\$96
90 Shrimp	\$144
120 Shrimp	\$192



SALAD

HALF/FULL

House Salad <i>mixed greens, tomato, onion, cucumber, olives, homemade Italian dressing</i>	\$35 / \$65
Caesar <i>romaine, parmigiano, crouton</i>	\$39 / \$69
Arugula <i>tomato, onion, parmigiano reggiano, lemon balsamic dressing</i>	\$39 / \$69
Chilled Octopus <i>spanish pulpo, celery, tomato, red onion, house medley, lemon red wine vinaigrette</i>	\$75 / \$140

POTATO & VEGETABLES

HALF/FULL

String Bean & Carrot <i>steamed or garlic butter</i>	\$35 / \$65
Brussel Sprouts <i>garlic, olive oil, salt, pepper, optional special sauce</i>	\$49 / \$79
Roasted Yukon Gold Potato <i>garlic, butter, salt, pepper</i>	\$39 / \$69
Truffle Yukon Gold Potato <i>parmigiano, white truffle oil, scallion</i>	\$44 / \$74
Sautéed Broccoli Rabe <i>garlic, olive oil, salt, pepper</i>	\$59 / \$99
Broccolini <i>garlic, olive oil, salt, pepper</i>	\$49 / \$79

SANDWICH PLATTERS

Large Assorted Cold Sub Platter <i>8 assorted deli sandwiches cut in thirds</i>	\$75.95
Small Assorted Cold Sub Platter <i>4 assorted deli sandwiches cut in thirds</i>	\$39.95

PARTY HEROES

3, 4, 5 or 6 Foot Heroes <i>add \$3/ft for chicken</i>	\$16.50/ft
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PASTA CLASSICS

HALF/FULL

Baked Ziti <i>tomato sauce, mozzarella, penne pasta</i>	\$45 / \$79
Rigatoni Bolognese <i>beef ragù</i>	\$45 / \$79
Penne Pasta <i>pink parmigiana vodka sauce</i>	\$45 / \$79
Penne Broccoli Rabe & Sausage <i>garlic, olive oil</i>	\$59 / \$99
Cheese Ravioli <i>tomato sauce</i>	\$45 / \$79
Spinach Ravioli <i>ricotta, spinach, tomato sauce</i>	\$45 / \$79
Wild Mushroom Ravioli <i>truffle cream sauce, shaved reggiano</i>	\$59 / \$99
Lobster Ravioli <i>pink parmigiana vodka sauce</i> + jumbo shrimp	\$59 / \$99 \$89 / \$149

SPECIALTY PASTA

HALF/FULL

La Zanabella <i>penne vodka, roasted peppers, blackened cajun chicken</i>	\$59 / \$99
Rigatoni Truffle <i>cremini and white mushrooms, white truffle oil, sherry brown sauce</i> + jumbo shrimp	\$59 / \$99 \$79 / \$129
Rigatoni Capri <i>salmon tips, artichoke, sun-dried tomato, lemon cream sauce</i>	\$59 / \$99
Rigatoni Di Catania <i>broccolini, spinach, artichoke, sun-dried tomato, creamy pesto</i>	\$59 / \$89
Bari <i>rigatoni, jumbo shrimp, spinach, cremini mushrooms, pink vodka sauce</i>	\$79 / \$129



CHICKEN

HALF/FULL

Parmigiana <i>marinara, baked mozzarella</i>	\$59 / \$99
Marsala <i>cremini and white mushrooms, marsala gravy</i>	\$59 / \$99
Francaise <i>egg-battered, lemon-white wine</i>	\$59 / \$99
Piccata <i>shallots, capers, lemon-white wine</i>	\$59 / \$99
Saltimbocca <i>prosciutto and mozzarella layered over spinach, sherry gravy</i>	\$69 / \$109
Amalfi <i>panko crust, sausage, cherry peppers, artichokes, lemon garlic white wine</i>	\$69 / \$109
The Roma <i>rolled and stuffed with prosciutto, mozzarella, spinach, creamy vodka sauce, bacon</i>	\$69 / \$109
The Elba <i>cremini mushrooms, melted mozzarella, broccolini, truffle cream sauce</i>	\$65 / \$105

VEAL

HALF/FULL

Parmigiana <i>marinara, baked mozzarella</i>	\$99 / \$179
Marsala <i>cremini and white mushrooms, marsala gravy</i>	\$99 / \$179
Francaise <i>egg-battered, lemon-white wine</i>	\$99 / \$179
Piccata <i>shallots, capers, lemon-white wine</i>	\$99 / \$179
Saltimbocca <i>prosciutto and mozzarella layered over spinach, sherry gravy</i>	\$99 / \$179



SEAFOOD

HALF/FULL

Salmon St. Tropez <i>grape tomato, basil, garlic, lemon white wine over spinach</i>	\$89 / \$169
Grilled Salmon <i>salt, pepper, grilled, lemon</i>	\$85 / \$165
Blackened Salmon Piccata <i>seared, cajun rub, capers, shallots, lemon white wine</i>	\$89 / \$169
Blackened Salmon <i>seared, cajun rub, honey mustard cream sauce</i>	\$89 / \$169
Seafood over Pasta <i>fish, shrimp, pulpo, calamari, garlic white wine or marinara over pasta</i> + without pasta - add \$50	\$119 / \$199

DESSERT

Tiramisu <i>6 piece minimum</i>	\$5 each
Large Cannoli <i>12 piece minimum</i>	\$4 each
Homemade Desserts	MP