

Off-site Catering Menu

	<u>PRICE</u>
<u>APPETIZERS</u>	
Mozzarella Caprese – <i>fresh imported Italian mozzarella, tomato, basil, balsamic reduction</i>	\$80 serves 12
Mozzarella in carrozza – <i>light breaded mozzarella and fried served with spicy marinara</i>	\$60 serves 12
Shrimp cocktail	\$36 per dozen
Italian antipasto – <i>Imported cured meat, house made roasted and pickle vegetables, imported cheeses, marinated olives</i>	\$100 serves 15
Tomato bruschetta	\$9 per dozen
Truffle/Mushroom bruschetta	\$15 per dozen
Homemade Meatballs in a meat sauce	\$18 per dozen
Homemade Sausage, garlic, Calabrese pepper and Rapini	\$54 per dozen
Homemade Sausage, sautéed onions, bell peppers	\$48 per dozen
Eggplant, Parmigiana bread and mozzarella pepper served with meat sauce	\$56 per ½ dozen

	<u>PRICE</u>
<u>SALADS</u>	
HT = HALF TRAY serves 8-12 ppl, FT= FULL TRAY serves 20-25 ppl	
Arugula, fennel, cherry tomato, pine nut with balsamic dressing	\$25 HT/\$35 FT
Classic Cesare	\$28 HT/\$45 FT
Fresh mozzarella, tomato, avocado, red onion, balsamic reduction	\$50 HT/\$90 FT
Panzanella salad, Bread, tomato, mozzarella, red onions & basil red vine & EVOO	\$45 HT/\$80 FT

	<u>PRICE</u>
<u>PASTA</u>	
HT = HALF TRAY serves 8-12 ppl, FT= FULL TRAY serves 20-25 ppl	

All of our pasta is made in house; please feel free to ask for gluten free options for a \$15 upcharge.

Rigatoni Sausage and wild mushroom ragout	\$90HT/\$150FT
Rigatoni Bolognese	\$60HT/\$100FT
Rigatoni in a vegetable ragout and pomodoro	\$55HT/\$80FT
Penne Pomodoro or Arrabiata	\$50HT/\$75FT
Penne vodka sauce	\$60HT/\$85FT
Lasagna al forno	\$140FT
Pasta al Forno – <i>old Italian school baked pasta</i>	\$130FT

ENTREES

PRICE

HT = HALF TRAY serves 8-12 ppl, FT= FULL TRAY serves 20-25 ppl

Chicken Marsala	\$85HT/\$150FT
Chicken Piccata	\$65HT/\$120FT
Chicken Parmigiana – <i>no pasta or vegetables</i>	\$70HT/\$130FT
Veal Piccata	\$100HT/\$180FT
Veal Marsala	\$120HT/\$200FT
Salmon Sofia Loren	\$90HT/\$170FT
Filetto – <i>Prime beef filet mignon, Sold by the whole loin</i>	\$28 per lbs.

VEGETABLES/SIDES (Served only in Half Trays)

PRICE

Cream spinach	\$35
Roasted potatoes	\$30

Sautéed mixed Vegetables	\$25
Brussel's sautéed sprouts with bacon & balsamic vinaigrette	\$35

<u>DESSERTS</u>	<u>PRICE</u>
Tiramisu	\$90 HT will give you 24 orders
Tortino al limone verde	\$80 HT will give you 24 orders
Cannoli's	\$30 per dozen.

IF YOU HAVE ANY ITEMS YOU WOULD LIKE TO HAVE CATERED FROM OUR CURRENT DINNER MENU PLEASE LET US KNOW AND WE WILL MAKE IT HAPPEN.