

# CATERING MENU

## [ APPETIZERS ]

### Anti-Pasta Tray

Prosciutto, salami, mortadella, parmigiano, olives

\$60 1/2 Tray \$120 Full Tray

### Large Meatball

House-made, Marinara sauce  
\$4 each

### Sausage & Peppers

\$60 1/2 Tray \$120 Full Tray

## [ SALADS ]

### Mixed Green

Cherry tomatoes, cucumber, olives, italian dressing

\$40 1/2 Tray \$80 Full Tray

### Arugula & Radicchio Trevisano

Endive, black truffle vinaigrette

\$45 1/2 Tray \$90 Full Tray

### Caesar

\$45 1/2 Tray \$90 Full Tray

## [ PASTA ]

### Pasta

Pennoni, spicy sausage, basil-infused tomato sauce

\$60 1/2 Tray \$120 Full Tray

### Eggplant Parmigiana with Pasta

Marinara sauce

\$60 1/2 Tray \$120 Full Tray

### Linguine

Seafood & shellfish, garlic, fresh herbs

\$100 1/2 Tray \$200 Full Tray

### Gnoccheria

Potato gnocchi, marinara sauce

\$60 1/2 Tray \$120 Full Tray

### Pappardelle al Sugo di Cinghiale

Wild mushroom ragou

\$75 1/2 Tray \$150 Full Tray

### Lobster Ravioli

\$100 1/2 Tray \$200 Full Tray

## [ ENTREES ]

### Chicken Marsala with Pasta

Sweet marsala wine demi-glaze, mushrooms

\$70 1/2 Tray \$140 Full Tray

### Chicken Piccata with Pasta

Lemon butter white wine sauce with capers

\$70 1/2 Tray \$140 Full Tray

### Chicken Parmigiana with Pasta

\$70 1/2 Tray \$140 Full Tray

### Chicken Vesuvio (on the bone)

potatoes, garlic, rosemary

\$70 1/2 Tray \$140 Full Tray

### Chicken Vesuvio (breast)

\$90/\$180

### Braised Short Rib

Red wine reduction, mashed potatoes

\$175 1/2 Tray \$350 Full Tray

### Salmone

Lemon butter sauce  
\$13 per piece

## [ DESSERT ]

### Tiramisu in Tazza

Ladyfingers dipped in espresso liqueur, mascarpone cream

\$60 1/2 Tray \$120 Full Tray

### Cioccolato Cake

10" Chocolate cake  
\$80 Full Tray

### Canoli

\$4 each

Half Pan (Serves 8-10) & Full Pan (Serves 16-20)