

Catering and Event Menu

APPETIZERS

Anti-Pasta Tray	\$60 half \$120 full
Prosciutto, salami, mortadella, parmigiano, olives	
Large Meatball	\$45 half \$90 full
House-made sirloin, pork, veal meatball, Marinara sauce	
Sausage & Peppers	\$60 half \$120 full
Spicy Italian sausage, peppers, marinara sauce, roasted potatoes	
Bruschetta	\$60 half \$120 full
Traditional Italian crostini topped with fresh marinated tomatoes and basil topped with shaved parmesan	
Mussels	\$60 half \$120 full
Fresh P.E1. mussels served in your choice of an olive oil, garlic and white wine sauce, tomato sauce or spicy arrabbiata sauce	
Shrimp Scampi	\$60 half \$120 full
Sautéed tiger shrimp in an olive oil, garlic, parsley and wine sauce *2 Dozen minimum	
Arancini	\$60 half \$120 full
Saffron rice balls filled with spinach and ricotta cheese served with a creamy tomato dipping sauce	
Mixed Grilled Vegetable Platter	\$60 half \$120 full
Seasonal mixed grilled vegetables topped with extra virgin olive oil and a balsamic glaze	
Oysters Rockefeller	\$60 half \$120 full
Fresh oysters baked with spinach and parmesan *2 Dozen Minimum	
Vesuvio Potatoes	\$45 half \$90 full
With garlic, rosemary and white wine sauce or request oven roasted	
Idaho Prime Mashed Potatoes	\$50 half \$100 full
Brussel Sprouts	\$45 half \$90 full
White balsamic vinaigrette, parmesan	

SALADS

Mixed Green	\$40 half \$80 full
Cherry tomatoes, cucumber, olives, italian dressing	
Arugula & Radicchio Trevisano	\$45 half \$90 full
Endive, black truffle vinaigrette	
Caesar	\$45 half \$90 full
Romaine lettuce, crumbled crispy bacon and homemade croutons tossed in authentic Caesar dressing and topped with parmesan cheese	
Caprese	\$60 half \$120 full
Sliced beef steak tomato and fresh mozzarella topped with fresh basil and balsamic reduction served over a bed of mixed greens	

DESSERTS

Tiramisu in Tazza	\$60 half \$120 full
Ladyfingers dipped in espresso liqueur, mascarpone cream	
Ciocolato Cake	\$80 full
10" Chocolate cake	
Canoli	\$4 each
Pastry shells stuffed with sweet ricotta cheese and chocolate chips	
Mixed Italian Cookie Assortment	\$60 half \$95 full

PASTA

Pennoni	\$60 half \$120 full
Spicy sausage, basil-infused tomato sauce	
Frutti Di Mare Linguine	\$100 half \$200 full
Seafood & shellfish, garlic, fresh herbs, linguine	
Gnoccheria	\$60 half \$120 full
House-made potato gnocchi, vodka sauce	
Pappardelle al Sugo di Cinghiale	\$75 half \$150 full
Wild mushroom ragou	
Lobster Ravioli	\$120 half \$240 full
House-made ravioli with lobster meat, cognac cream sauce	
Fettucine Alfredo	\$60 half \$120 full
Parmesan cream sauce add chicken \$20 half \$40 full	

ENTREES

Chicken Marsala with Pasta	\$70 half \$140 full
Chicken breast sautéed with mixed mushrooms and shallots in a marsala wine sauce	
Chicken Piccata with Pasta	\$70 half \$140 full
Lemon butter white wine sauce with capers	
Chicken Ascione with Mashed Potatoes	\$80 half \$160 full
Amish chicken breast, lardons, oyster mushrooms, Idaho mashed potatoes, red wine sauce	
Chicken Parmigiana with Pasta	\$70 half \$140 full
Panko breaded chicken breast baked in tomato sauce topped with parmesan and mozzarella	
Eggplant Parmigiana with Pasta	\$70 half \$140 full
Seasoned Parmigiano bread crumbs, linguini, marinara sauce	
Chicken Vesuvio (on the bone)	\$80 half \$160 full
Chicken on the bone sautéed with roasted potatoes and peas in garlic-rosemary-white wine sauce	
Chicken Vesuvio (breast)	\$70 half \$140 full
Chicken breast sautéed with roasted potatoes and peas in garlic-rosemary-white wine sauce	
Veal Limone with Pasta	\$100 half \$200 full
Veal medallions served in a lemon, butter and white wine sauce with garlic	
Veal Marsala with Pasta	\$100 half \$200 full
Veal medallions served in a marsala wine sauce with shallots and mixed mushrooms	
Veal Parmigiana with Pasta	\$100 half \$200 full
Panko breaded veal cutlets baked in tomato sauce and topped with mozzarella and parmesan cheese	
Veal Piccata with Pasta	\$100 half \$200 full
Veal escalopes in a lemon, white wine, capers and fresh tomato sauce	
Braised Short Rib	\$200 half \$375 full
Chianti braised wine reduction, mashed potatoes	
Salmone	\$14 per piece
Grilled, lemon butter sauce	
Wild Canadian Whitefish	\$12 per piece
Grilled, lemon butter sauce	
Steak Calabrese	\$100 half \$200 full
Strip steak, Calabrian pepper chimichurri	