

## Catering and Event Menu

### APPETIZERS

<b>Anti-Pasta Tray</b>	\$65 half \$130 full
Prosciutto, salami, mortadella, parmigiano, olives	
<b>Large Meatball</b>	\$65 half \$130 full
House-made sirloin, pork, veal meatball, marinara sauce	
<b>Sausage &amp; Peppers</b>	\$70 half \$140 full
Spicy Italian sausage, peppers, marinara sauce, roasted potatoes	
<b>Bruschetta</b>	\$60 half \$120 full
Traditional Italian crostini topped with fresh marinated tomatoes and basil and shaved parmesan	
<b>Mussels</b>	\$70 half \$140 full
Fresh PEI mussels served in your choice of an olive oil, garlic and white wine sauce, tomato sauce, or spicy arrabbiata sauce	
<b>Shrimp Scampi</b>	\$75 half \$150 full
Sauteed tiger shrimp in an olive oil, garlic, parsley and wine sauce *2 Dozen minimum	
<b>Arancini</b>	\$70 half \$140 full
Mushroom and truffle with cream truffle sauce	
<b>Mixed Grilled Vegetable Platter</b>	\$60 half \$120 full
Seasonal mixed grilled vegetables topped with extra virgin olive oil	
<b>Oysters Rockefeller</b>	1 dozen \$60 half \$120 full
Fresh oysters baked with spinach and parmesan	
<b>Vesuvio Potatoes</b>	\$45 half \$90 full
Roasted potatoes with garlic, rosemary and sun-dried tomatoes	
<b>Idaho Prime Mashed Potatoes</b>	\$50 half \$100 full
<b>Brussels Sprouts</b>	\$45 half \$90 full
White balsamic vinaigrette, parmesan	

### SALADS

<b>Mixed Green</b>	\$40 half \$80 full
Cherry tomatoes, cucumber, olives, Italian dressing	
<b>Arugula &amp; Radicchio Trevisano</b>	\$45 half \$90 full
Endive, black truffle vinaigrette	
<b>Caesar</b>	\$45 half \$90 full
Romaine lettuce, Caesar dressing, topped with parmesan cheese	
<b>Caprese</b>	\$60 half \$120 full
Sliced beef steak tomato and fresh mozzarella topped with fresh basil and balsamic reduction	

### DESSERTS

<b>Tiramisu in Tazza</b>	\$70 half \$140 full
Ladyfingers dipped in espresso liqueur, mascarpone cream	
<b>Ciocolato Cake</b>	\$90 full
10" Chocolate cake	
<b>Cannoli</b>	\$4 each
Pastry shells stuffed with sweet ricotta cheese and pistachio	
<b>Mixed Italian Cookie Assortment</b>	\$70 half \$110 full

### PASTA

<b>Pennoni</b>	\$70 half \$140 full
Spicy sausage, basil-infused tomato sauce	
<b>Frutti Di Mare Linguine</b>	\$115 half \$130 full
Seafood & shellfish, garlic, fresh herbs, linguine, white wine tomato sauce	
<b>Gnoccheria</b>	\$70 half \$140 full
House-made potato gnocchi, vodka sauce	
<b>Pappardelle al Sugo di Cinghiale</b>	\$80 half \$160 full
Wild mushroom ragout	
<b>Lobster Ravioli</b>	\$140 half \$280 full
House-made ravioli with lobster meat, cognac cream sauce	
<b>Fettucine Alfredo</b>	\$70 half \$140 full
Parmesan cream sauce add chicken \$30 half \$60 full	

### ENTREES

<b>Chicken Marsala with Pasta</b>	\$80 half \$160 full
Chicken breast sauteed with mixed mushrooms and shallots in a marsala wine sauce	
<b>Chicken Piccata with Pasta</b>	\$90 half \$180 full
Lemon butter white wine sauce with capers	
<b>Chicken Ascione with Mashed Potatoes</b>	\$100 half \$200 full
Amish chicken breast, lardons, oyster mushrooms, Idaho mashed potatoes, red wine sauce	
<b>Chicken Parmigiana with Pasta</b>	\$80 half \$160 full
Panko breaded chicken breast baked in tomato sauce topped with parmesan and mozzarella	
<b>Eggplant Parmigiana with Pasta</b>	\$80 half \$160 full
Seasoned Parmigiano bread crumbs, linguini, marinara sauce	
<b>Chicken Vesuvio (on the bone)</b>	\$90 half \$180 full
Chicken on the bone sauteed with roasted potatoes in garlic-rosemary-white wine sauce	
<b>Chicken Vesuvio (breast)</b>	\$80 half \$160 full
Chicken breast sauteed with roasted potatoes in garlic-rosemary-white wine sauce	
<b>Veal Limone with Pasta</b>	\$150 half \$300 full
Veal medallions served in a lemon, butter and white wine sauce with garlic	
<b>Veal Marsala with Pasta</b>	\$150 half \$300 full
Veal medallions served in a marsala wine sauce with shallots and mixed mushrooms	
<b>Veal Parmigiana with Pasta</b>	\$150 half \$300 full
Panko breaded veal cutlets baked in tomato sauce and topped with mozzarella and parmesan cheese	
<b>Veal Piccata with Pasta</b>	\$150 half \$300 full
Veal medallions in a lemon butter white wine sauce with capers	
<b>Braised Short Rib</b>	\$220 half \$440 full
Slow-braised chianti short-rib, mashed potatoes	
<b>Salmone</b>	\$18 per piece
Grilled, lemon butter sauce	
<b>Wild Canadian Whitefish</b>	\$15 per piece
Grilled, lemon butter sauce	
<b>Steak Calabrese</b>	\$140 half \$280 full
Strip steak, garlic white wine sauce, Calabrese peppers	