

Catering and Event Menu

APPETIZERS

Anti-Pasta Tray	\$65 half \$130 full
Prosciutto, salami, mortadella, parmigiano, olives	
Large Meatball	\$65 half \$130 full
House-made sirloin, pork, veal meatball, marinara sauce	
Sausage & Peppers	\$70 half \$140 full
Spicy Italian sausage, peppers, marinara sauce, roasted potatoes	
Bruschetta	\$60 half \$120 full
Traditional Italian crostini topped with fresh marinated tomatoes and basil and shaved parmesan	
Mussels	\$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	
Shrimp Scampi	\$75 half \$150 full
Sauteed tiger shrimp in an olive oil, garlic, parsley and wine sauce *2 Dozen minimum	
Arancini	\$70 half \$140 full
Mushroom and truffle with cream truffle sauce	
Mixed Grilled Vegetable Platter	\$60 half \$120 full
Seasonal mixed grilled vegetables topped with extra virgin olive oil	
Oysters Rockefeller	1 dozen \$60 half \$120 full
Fresh oysters baked with spinach and parmesan	
Vesuvio Potatoes	\$45 half \$90 full
Roasted potatoes with garlic, rosemary and sun-dried tomatoes	
Idaho Prime Mashed Potatoes	\$50 half \$100 full
Brussels 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, Caesar dressing, topped with parmesan cheese	
Caprese	\$60 half \$120 full
Sliced beef steak tomato and fresh mozzarella topped with fresh basil and balsamic reduction	

DESSERTS

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

PASTA

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

ENTREES

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

Half Tray Serves 8-10 | Full Tray Serves 16-20