

Catering Menu

| ITEM | FULL TRAY | 1/2 TRAY |
|-----------------------------------|--------------------|-------------------|
| BREAD | | |
| 20 Pieces- Small Box | \$ 9.00 | |
| 30 Pieces- Medium Box | \$12.00 | |
| 40 Pieces- Large Box | \$16.00 | |
| APPETIZERS | | |
| Eggplant Rollantini | \$90.00 | \$45.00 |
| Fried Calamari | \$100.00 | \$50.00 |
| Stuffed Mushrooms | \$70.00 | \$35.00 |
| Baked Clams | \$70.00 | \$35.00 |
| Baked Mussells | \$65.00 | \$35.00 |
| SALAD | | |
| Caesar Salad | \$65.00 | \$35.00 |
| Mix Salad | \$65.00 | \$35.00 |
| Caprese Salad | \$80.00 | \$45.00 |
| ENTREES | | |
| CHICKEN | | |
| Chicken Bellini | \$90.00 | \$50.00 |
| Chicken Rollatini | 20 Pieces \$120.00 | 10 Pieces \$65.00 |
| Chicken Saltimbocca | \$100.00 | \$60.00 |
| Chicken Marsala | \$100.00 | \$60.00 |
| Chicken Francese | \$110.00 | \$70.00 |
| Chicken Parmigiana | \$90.00 | \$50.00 |
| Chicken Sorrentino | \$100.00 | \$60.00 |
| PASTA | | |
| Cavatelli Ortolana | \$85.00 | \$45.00 |
| Cavatelli Marinara | \$70.00 | \$40.00 |
| Fettuccine Alfredo | \$85.00 | \$45.00 |
| Fettuccine Alfredo with Chicken | \$100.00 | \$60.00 |
| Gnocchi with Meat Sauce | \$90.00 | \$50.00 |
| Gnocchi with Tomato Sauce | \$70.00 | \$40.00 |
| Lasagna | \$90.00 | \$50.00 |
| Linguine Frutti de Mare - Seafood | \$100.00 | \$60.00 |
| Manicotti | \$80.00 | \$45.00 |
| Penne Vodka | \$70.00 | \$40.00 |
| Cheese Ravioli | \$70.00 | \$40.00 |
| Tomato Sauce | | |
| Cheese Ravioli | \$80.00 | \$45.00 |
| Vodka or Alfredo Sauce | | |

| | | |
|---------------------------|------------------|------------------|
| Lobster Ravioli | \$90.00 | \$50.00 |
| Vodka Sauce | | |
| Spaghetti Meat Sauce | \$80.00 | \$45.00 |
| Spaghetti Meat Balls | 40 Balls \$90.00 | 20 Balls \$50.00 |
| Spaghetti Tomato Sauce | \$60.00 | \$35.00 |
| Meat Tortellini Bolognese | \$80.00 | \$45.00 |
| Baked Ziti | \$80.00 | \$45.00 |
| Vegetable Lazagna | \$90.00 | \$45.00 |
| Penne Primavera | \$80.00 | \$40.00 |

Garlic and olive oil with fresh vegetable.
Available also in tomato sauce.

SEAFOOD

| | | |
|-------------------|----------|---------|
| Calamari Marinara | \$120.00 | \$70.00 |
| Shrimp Francese | \$120.00 | \$70.00 |
| Shrimp Marinara | \$120.00 | \$70.00 |
| Shrimp Marsala | \$120.00 | \$70.00 |
| Shrimp Parmigiana | \$100.00 | \$55.00 |

VEAL

| | | |
|---------------------|----------|---------|
| Veal Bellini | \$110.00 | \$60.00 |
| Veal Francese | \$120.00 | \$65.00 |
| Veal Marsala | \$120.00 | \$65.00 |
| Veal Parmigiana | \$110.00 | \$65.00 |
| Eggplant Parmigiana | \$110.00 | \$60.00 |
| Veal Piccata | \$100.00 | \$60.00 |
| Veal Saltimbocca | \$110.00 | \$65.00 |

HOMEMADE DESSERTS

\$50.00 - Serves 12 - 14 People

Limoncello Cake

Vanilla cake, flavored with Limoncello. Topped with fluffy vanilla frosting.

*Tiramisu

The lady fingers in this creamy traditional treat are soaked in Frangelica, Kahlua, Disaronna & Grand Marnier

Apple Crumb

Warm apples soaked in Grand Mariner and topped with brown sugar and raisins

Traditional Mini Cannoli 18 Pieces

A classic treat

Chocolate Mini Cannoli 18 Pieces

A decadent twist on the aforementioned classic treat

Italian Style Cheesecake

Rich and creamy, flavored with Grand Marnier

*Denotes items that are served raw or undercooked, and contained (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.