



# Catering

## Appetizers

### Buffalo Wings

Small Tray - \$32, Big Tray - \$64  
(38 wings on small tray and  
76 on Big Tray)

Jumbo wings battered and fried to  
crispy perfection. Available  
hot, mild or BBQ.

### Spinach, Bacon & Artichoke Dip

Small Tray - \$42, Big Tray - \$84

A perfect blend of baby spinach, tender artichokes and luscious cream  
make this creation mind-blowing. Served with wedges of grilled pizza crust.

### Calamari Fritti

Small Tray - \$45, Big Tray - \$90

Lightly battered and fried to tender perfection. Served with lemon and  
house tomato sauce.

### Bruschetta

Small Tray - \$34, Big Tray - \$68

Grilled Italian bread topped with marinated tomatoes, olives and fresh  
basil.

**Flat Bread** 2-4 People - \$10

### Mediterranean Mussels

Small Tray - \$60, Big Tray - \$120

## Seafood

Small Tray - \$85, Big Tray - \$170

### Scallops alla Brandy

Sea scallops sautéed in a brown butter sauce and finished  
with a splash of brandy. Served over fettuccini.

### Shrimp & Broccoli - Lunch 10.95

Beautiful shrimp sautéed with broccoli florets and tossed with penne pasta  
in our homemade alfredo sauce.

### Baked Salmon Filet

Atlantic salmon seasoned to perfection, baked with baby spinach,  
tossed with garlic and served over spaghetti squash.

### Fettuccini White or Red

### Clam Sauce Spiedino di Mare

Shrimp and sea scallops lightly breaded, broiled and served  
with a side of fettuccini alfredo.

### Shrimp Scampi - Lunch 10.75

Shrimp sautéed in a lemon-butter sauce with sundried  
tomatoes and garlic and served over fettuccini. Finished  
with white wine and fresh Italian parsley.

### Penne alla Vodka with Shrimp

### Lobster Ravioli

### Shrimp Fra Diavolo.

## Specialty Pastas

Small Tray - \$60, Big Tray - \$120

### Greek Spaghetti

Spaghetti tossed with feta, fresh tomatoes, garlic and fresh basil.  
Finished with extra virgin olive oil and Romano cheese.

### Pasta Primavera Red or Alfredo

Fresh zucchini, yellow squash, broccoli and mushrooms sautéed  
and tossed with fusilli pasta in your choice of tomato or alfredo  
sauce. Topped with fresh mozzarella.

### Fusilli Quattro Formaggi

Our version of adult Mac 'n' Cheese – Fusilli pasta tossed with melted  
Gorgonzola, Parmigiano, fontina and mascarpone in a cream-based sauce,  
topped with asparagus and fresh sage.

### Fusilli Montanara

With ground sausage, peas and portabello mushrooms in a cream sauce.

### Penne alla Vodka

Penne pasta tossed in a luscious, creamy pink sauce,  
finished with a touch of premium vodka.

### Gnocchi alla Romana

Potato dumplings tossed with sautéed garlic, fresh tomatoes, basil,  
shallots and finished with our house tomato sauce.

## Pastas

### Build Your Own

Small Tray - \$50, Big Tray - \$100

Choose your favorite noodles and combine them with a sauce from the  
following list.

### With Meatballs or Sausage

Small Tray - \$55, Big Tray - \$110

## Pizzas

All our pizzas are hand-tossed on dough made fresh daily.  
AVAILABLE ON THIN CRUST OR TRADITIONAL.

**16" Large Pizza Plain** 8.00

**16" Large Pizza with 1 Topping** 9.00

Minimum Order - 5 pizzas

### Toppings 1.00

Pepperoni • Sausage • Ham • Ground Beef • Meatballs  
Bacon • Mushrooms • Fresh Tomatoes • Onions  
Broccoli • Spinach • Artichokes • Sundried Tomatoes • Extra Cheese  
Garlic • Feta • Pineapple • Hot Peppers • Green Peppers  
Black Olives • Anchovies • Cheddar Eggplant • Chicken (2.00)

## Desserts

**Cannoli** (serves 12) – \$39

**Tiramisu** (serves 15) – \$55

**Cheesecake** (serves 15) – \$44

**Profiteroles** (serves 24) – \$46

**Almond Cake** (serves 15) – \$55



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## Salads

### Salad Dressing:

Italian • Bleu Cheese • Ranch  
Thousand Island • Honey Mustard  
French • Caesar

### Garden Salad

Small Tray - \$30, Big Tray - \$58  
Lettuce, tomatoes, olives, cucumbers, carrots and croutons.

### Chef Salad

Small Tray - \$40, Big Tray - \$75  
Fresh iceberg lettuce topped with ham, smoked turkey, mozzarella cheese, hardboiled eggs, olives, tomatoes and red onions.

### Caesar Salad

Small Tray - \$35, Big Tray - \$68  
Romaine lettuce topped with croutons, imported Parmigiano cheese and gourmet Caesar dressings.

### Chicken Caesar

Small Tray - \$55, Big Tray - \$95  
Romaine lettuce topped with your choice of grilled or fried chicken, croutons, imported Parmigiano cheese and gourmet Caesar dressings.

### Santa Fe Chicken

Small Tray - \$59, Big Tray - \$95

### Shrimp Salad

Small Tray - \$70, Big Tray - \$135  
Boiled shrimp tossed with Parmesan and garlic vinaigrette, then combined with walnuts, artichoke hearts and Roma and sundried tomatoes. Fresh Romaine and Parmesan make this salad a winner!

### Apple & Gorgonzola

Small Tray - \$40, Big Tray - \$75  
Slices of tart Granny Smith apples, imported Gorgonzola crumbles, plump golden raisins and walnuts, all tossed with organic mixed greens in our housemade Balsamic vinaigrette.

## Chicken

Small Tray - \$65, Big Tray - \$130

### Saltimbocca

Sautéed with spinach, prosciutto and mozzarella cheese.

### Marsala

Pan-roasted chicken breast with Prosciutto di Parma, sautéed with wild mushrooms in a marsala wine sauce.

### Limone

With sautéed wild mushrooms and capers in a lemon-butter sauce.

### Alfredo

Sautéed chicken breast with red and yellow peppers, served over penne pasta.

### Parmigiana

Chicken breast (grilled without breading or breaded and fried) topped with our house tomato sauce and mozzarella cheese.

### Dolce Vita

Sautéed chunks of chicken tossed with sundried tomatoes, artichokes, capers and asparagus in a lemon-butter sauce over rigatoni pasta.

### Blackened Chicken Primavera

Chicken breast seasoned and blackened. Tossed with sautéed yellow squash, broccoli and mushrooms and finished in our creamy alfredo sauce. Served over penne pasta.

### Penne alla Vodka with Chicken

## Veal

Small Tray - \$85, Big Tray - \$170

### Veal Saltimbocca

Veal medallions topped with prosciutto, spinach and mozzarella simmered in a light tomato sauce.

### Veal Gorgonzola

Veal medallions topped with asparagus and Gorgonzola cheese in a brown butter sauce.

### Veal Parmigiana

Tender veal medallions breaded and sautéed to perfection. Topped with our signature house tomato sauce and mozzarella cheese.

### Veal Marsala

Veal medallions sautéed with wild mushrooms in extra virgin olive oil until tender. Finished with a splash of Sicilian marsala wine.

### Veal Limone

Veal medallions sautéed in a lemon-butter sauce with wild mushrooms and lightly finished with a bit of crisp Chardonnay wine.

## Baked Entrees

Small Tray - \$60, Big Tray - \$120

### Meat Lasagna

An Italian classic! Layers of chunky meat sauce, creamy ricotta and sheets of pasta all baked under a blanket of mozzarella cheese.

### Cheese Ravioli

Jumbo ravioli stuffed with ricotta cheese and topped with our house tomato sauce and mozzarella cheese.

### Manicotti

Pasta tubes filled with ricotta and baked under a blanket of sauce and Mozzarella cheese.

### House Pasta

Rigatoni noodles tossed with chunks of meatballs and sausage. Finished with meat sauce and baked under a blanket of mozzarella cheese.

### Stuffed Shells

Shell-shaped pasta stuffed with spinach and ricotta. Baked in our creamy alfredo sauce.

### Eggplant Parmesan

Breaded slices of Italian eggplant fried and baked under a layer of tomato sauce and mozzarella cheese.

### CHAFING DISH RENTAL

Includes 1 Serving Utensil and 1 Sterno \$10  
Buffet Set up \$40  
Wait Staff per hour P/P (Min 3hrs) \$35

## Bread

### Garlic or Regular

12 Pieces - \$6  
24 Pieces - \$10