



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



Catering

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