



catering trays

HALF TRAY MENU (FULL TRAYS ALSO AVAILABLE) - CARRY OUT OR DELIVERY

APPETIZERS

enter qnty	HALF TRAY serves 8-10 pp
<input type="checkbox"/> BOCCONCINI, TOMATO & PEPPERS	32
BOCCONCINI MOZZARELLA - TOMATOES - ROASTED PEPPERS - EXTRA VIRGIN OLIVE OIL	
<input type="checkbox"/> CRISPY CALAMARI	38
LIGHTLY FRIED - MARINARA DIPPING SAUCE	
<input type="checkbox"/> MEATBALL SLIDERS APPROX 14-16 PIECES	28
CROSTINI TOPPED WITH MELTED MOZZARELLA	
<input type="checkbox"/> SHRIMP SCAMPI BREAD	36
GARLIC BREAD TOPPED W/JUMBO SHRIMP & MELTED MOZZARELLA	
<input type="checkbox"/> BEGGARS PURSES APPROX 9-11 PIECES	35
CRISP PASTA PURSES WITH SWEET ITALIAN SAUSAGE, RICOTTA ROASTED PEPPERS - GARLIC AIOLI - BALSAMIC REDUCTION	
<input type="checkbox"/> ZUPPA DI MUSSELS OR CLAMS	32
LITTLE NECK CLAMS OR MUSSELS - WHITE WINE GARLIC BASIL BROTH	
<input type="checkbox"/> MOZZARELLA POPCORN APPROX 30-40 PIECES	28
FRESH BOCCONCINI MOZZARELLA BALLS CRUSTED WITH PESTO BREAD CRUMBS SPICY MARINARA	
<input type="checkbox"/> ZUCCHINI FRITTE	28
FRESH SLICED PANKO CRUSTED ZUCCHINI - GARLIC AIOLI DIPPING SAUCE	
<input type="checkbox"/> CLAMS OREGANATA APPROX 18-22 PIECES	42
CLASSIC BAKED CLAMS WITH SEASONED BREAD CRUMBS	
<input type="checkbox"/> STUFFED MUSHROOMS APPROX 20-24 PIECES	32
SAUSAGE, FONTINA & SPINACH STUFFING - LEMON BUTTER SAUCE	
<input type="checkbox"/> LOBSTER-CRAB CAKES APPROX 12 PIECES	72
PAN FRIED JUMBO LUMP CRAB & MAINE LOBSTER - BASIL PESTO & BRUSCHETTA	

INSALATE

<input type="checkbox"/> CAESAR	26
CLASSIC CAESAR - FOCACCIA CROUTONS	
<input type="checkbox"/> HOUSE	24
MIXED LETTUCE, TOMATO & CUCUMBER OLIVES - BALSAMIC VINAIGRETTE	
<input type="checkbox"/> NONNA'S	32
CHOPPED MIXED LETTUCE - ITALIAN MEATS & CHEESES - OLIVES PEPPERONCINI, ONIONS & TOMATO - WHITE BALSAMIC VINAIGRETTE	
<input type="checkbox"/> ITALIAN	28
MIXED GREENS - CANDIED WALNUTS, CHIANTI POACHED PEAR BLEU CHEESE & FIG - BALSAMIC VINAIGRETTE	
<input type="checkbox"/> SICILIAN	26
FENNEL & ARUGULA - PECORINO, BLOOD ORANGE & PINE NUTS CITRUS VINAIGRETTE	

OVEN

<input type="checkbox"/> EGGPLANT ROLLATINI APPROX 12-14 PIECES	52
PAN FRIED EGGPLANT CENTERED WITH RICOTTA PARMESAN & MOZZARELLA	
<input type="checkbox"/> BAKED ZITI	39
PARMESAN, MOZZARELLA & AGED RICOTTA & TOMATO SAUCE	

FISH

<input type="checkbox"/> SALMON NONNA	62
POACHED SALMON - PLUM TOMATO & WHITE WINE BROTH	
<input type="checkbox"/> SALMON OREGANATA	62
TOASTED GARLIC, OIL & HERB BREAD CRUMB TOPPING	
<input type="checkbox"/> SNAPPER MARECHIARO	62
CLAMS, MUSSELS - LIGHT RED BASIL SEAFOOD BROTH	
<input type="checkbox"/> FRUTTI DI MARE	72
SHRIMP, CLAMS, MUSSELS AND CALAMARI - TOMATO WHITE WINE GARLIC BASIL SAUCE - LINGUINE	

SIDES & DESSERT (HALF TRAY PORTIONS)

<input type="checkbox"/> BROCCOLI	22
<input type="checkbox"/> BROCCOLI RABE	32
<input type="checkbox"/> ROASTED POTATOES	22
<input type="checkbox"/> MEATBALLS APPROX 14-16 PIECES	32
<input type="checkbox"/> SAUSAGE PEPPERS AND ONIONS	39
<input type="checkbox"/> FRENCH FRIES	22
<input type="checkbox"/> CHICKEN FINGERS	35
<input type="checkbox"/> DESSERT SAMPLER APPROX 8 PIECES OF EACH	34

MINI CANOLI'S, SEVEN LAYER COOKIES, ITALIAN BISCOTTI & ECLAIRS

PASTA

enter qnty	HALF TRAY serves 8-10pp
<input type="checkbox"/> RIGATONI VODKA	39
PANCETTA - SCALLIONS IN A LIGHTLY SPICED TOMATO CREAM SAUCE	
<input type="checkbox"/> RIGATONI FILLETO DI POMODORO	39
PROSCIUTTO - ONION - BASIL - PLUM TOMATO SAUCE	
<input type="checkbox"/> PENNE BOLOGNESE	42
LIGHTLY SPICED TOMATO MEAT SAUCE	
<input type="checkbox"/> SPAGHETTI NONNA	39
PLUM TOMATO, ARUGULA AND FRESH MOZZARELLA	
<input type="checkbox"/> RIGATONI & MEATBALLS 5 BALLS ON SIDE	42
MARINARA & MEATBALLS FINISHED WITH PECORINO	
<input type="checkbox"/> PENNE PRIMAVERA	39
GARDEN VEGETABLES MEDLEY - GARLIC & OIL	
<input type="checkbox"/> PENNE POMODORO FRESCO	39
GARDEN VEGETABLES MEDLEY - GARLIC & OIL	
<input type="checkbox"/> ORECCHIETTE ALLA PUGLIESE	46
BROCCOLI RABE - SAUSAGE - GARLIC & OIL	
<input type="checkbox"/> RIGATONI SHRIMP & CHICKEN	46
BABY SHRIMP & CHICKEN - FONTINA & PARMESAN CREAM SAUCE PROSCIUTTO - SPINACH	
<input type="checkbox"/> SPAGHETTI CLAM SAUCE	46
BABY CLAMS - WHITE WINE, GARLIC, PARSLEY & SICILIAN OLIVE OIL	
<input type="checkbox"/> TRUFFLE MAC & CHEESE	44
FONTINA, MOZZARELLA, PECORINO & PARMESAN TOASTED BREAD CRUMBS	
<input type="checkbox"/> SHRIMP SCAMPI APPROX 15 PIECES	58
BAKED WITH GARLIC BUTTER, EXTRA VIRGIN - LINGUINE	
<input type="checkbox"/> LOBSTER ORECCHIETTE	58
MAINE LOBSTER, PEAS, MUSHROOMS, PROSCIUTTO IN A TOMATO CREAM	
<input type="checkbox"/> SUNDAY SAUCE 3 OF EACH MEAT SERVED ON SIDE	54
BEEF SHORT RIBS, MEATBALLS & SAUSAGE RIGATONI PASTA	

ENTRÉE

ALL CHICKEN ENTREES/APPROX 10 PIECES CUT IN HALF	
<input type="checkbox"/> CHICKEN VINO BIANCO	55
GRILLED CHICKEN WITH SHITAKE MUSHROOMS, ARTICHOKE & CHERRY TOMATOES ROSEMARY WHITE WINE SAUCE	
<input type="checkbox"/> CHICKEN LEMONE	55
FRANCAISE STYLE - ARTICHOKE & ASPARAGUS - WHITE WINE LEMON SAUCE	
<input type="checkbox"/> CHICKEN MARSALA	55
MARSALA MUSHROOM DEMI	
<input type="checkbox"/> CHICKEN PICATA	55
WHITE WINE LEMON CAPER SAUCE	
<input type="checkbox"/> CHICKEN PARMIGIANA	55
PAN FRIED CUTLETS - FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE	

ALL VEAL ENTREES/APPROX 12-14 PIECES

<input type="checkbox"/> VEAL LEMONE	74
FRANCAISE STYLE - ARTICHOKE & ASPARAGUS - WHITE WINE LEMON SAUCE	
<input type="checkbox"/> VEAL ROBERTO	74
VEAL SCALOPPINI - CHERRY TOMATOES, SHITAKE MUSHROOMS & PINE NUTS - BASIL SAUCE	
<input type="checkbox"/> VEAL MARSALA	74
VEAL SCALOPPINI - MARSALA MUSHROOM DEMI	
<input type="checkbox"/> VEAL PARMIGIANA	74
PAN FRIED CUTLETS - FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE	
<input type="checkbox"/> VEAL SALTIMBOCCA	74
VEAL SCALOPPINI - WITH PROSCIUTTO, SAGE & SPINACH - TOMATO WHITE WINE DEMI	
<input type="checkbox"/> VEAL PICcata	74
VEAL SCALOPPINI - WHITE WINE LEMON CAPER SAUCE	
<input type="checkbox"/> FILET MIGNON APPROX 8 4OZ PIECES	92
PRIME FILET - ROASTED POTATOES & VEG - PORT WINE SAUCE	
<input type="checkbox"/> SHORT RIB APPROX 9 PIECES	85
BRAISED BEEF RIBS - ROASTED POTATOES & VEG - BURGANDY DEMI	