



# starters - catering trays

CARRY OUT OR DELIVERY

## APPETIZERS

### - CLASSICS -

#### BOCCONCINI, TOMATO & PEPPERS

BOCCONCINI MOZZARELLA - TOMATOES & ROASTED PEPPERS  
EXTRA VIRGIN OLIVE OIL

#### CRISPY CALAMARI

LIGHTLY FRIED - MARINARA DIPPING SAUCE

#### MEATBALL SLIDERS

CROSTINI TOPPED WITH MELTED MOZZARELLA

#### SHRIMP SCAMPI BREAD

GARLIC BREAD TOPPED WITH JUMBO SHRIMP & MELTED MOZZARELLA

#### ZUPPA DI MUSSELS OR CLAMS

LITTLE NECK CLAMS OR MUSSELS - WHITE WINE GARLIC BASIL BROTH

#### MOZZARELLA POPCORN APPROX 30-40 PIECES

FRESH BOCCONCINI MOZZARELLA BALLS CRUSTED WITH PESTO  
BREAD CRUMBS SPICY MARINARA

#### ZUCCHINI FRITTE

FRESH SLICED PANKO CRUSTED ZUCCHINI - GARLIC AIOLI  
DIPPING SAUCE

#### CLAMS OREGANATA APPROX 18-22 PIECES

CLASSIC BAKED CLAMS WITH SEASONED BREAD CRUMBS

#### STUFFED MUSHROOMS APPROX 20-24 PIECES

SAUSAGE, FONTINA & SPINACH STUFFING - LEMON BUTTER SAUCE

### - SPECIALTY -

#### SHRIMP COCKTAIL

30 U15 JUMBO SHRIMP - LEMON & HORSERADISH COCKTAIL SAUCE

#### LOBSTER-CRAB CAKES APPROX 12 PIECES/2oz EACH

PAN FRIED JUMBO LUMP CRAB & MAINE LOBSTER - BASIL PESTO &  
BRUSCHETTA

#### MOZZARELLA TRIO

BURRATA, TRADITIONAL & BOCCONCINI MOZZARELLA - ROASTED  
PEPPERS & MARINATED TOMATOES

#### CHEESE & MEAT BOARD

ASSORTED SPECIALTY MEATS & CHEESES - MARINATED OLIVES, ARTICHOKE  
HEARTS & ROASTED PEPPERS - CRUSTINI

#### FLATBREAD SAMPLER

ROASTED EGGPLANT, GREEN OLIVE CAPONATA & HUMMUS WITH FLATBREADS

#### CRUDITIE PLATTER

GARDEN VEGETABLES FEATURING ASPARAGUS, PEPPERS, CELERY, CHERRY  
TOMATOES & MORE - DIPPING SAUCE

#### TUSCAN WINGS

CHICKEN WINGS - CHOICE OF BBQ SAUCE WITH BLUE CHEESE SAUCE OR PAN  
ROASTED WITH EV OLIVE OIL, ROSEMARY & GARLIC

### - FINGER FOODS/TRAY PASS -

#### SHRIMP COCKTAIL CUPS

JUMBO SHRIMP SERVED IN SHOT GLASS - COCKTAIL SAUCE & LEMON WEDGE

#### BABY LAMB CHOPS

NEW ZEALAND LAMB - BALSAMIC FIG DIPPING SAUCE

#### CRAB CAKES APPROX 12 PIECES/2oz EACH

JUMBO LUMP CRAB - ROASTED PEPPER AIOLI DIPPING SAUCE

#### CARPACCIO

THINLY SLICED FILET MIGNON - CAPER AIOLI - SERVED ON CROSTINO

HALF  
TRAY  
serves  
8-10 pp

45

54

42

48

52

44

42

52

44

78

135

57

65

42

45

65

75

87

135

65

## INSALATE

#### CAESAR

CLASSIC CAESAR - FOCACCIA CROUTONS

#### HOUSE

MIXED LETTUCE, TOMATO & CUCUMBER OLIVES - BALSAMIC VINAIGRETTE

#### NONNA'S

CHOPPED MIXED LETTUCE - ITALIAN MEATS & CHEESES - OLIVES  
PEPPERONCINI, ONIONS & TOMATO - WHITE BALSAMIC VINAIGRETTE

#### ITALIAN

MIXED GREENS - CANDIED WALNUTS, CHIANTI POACHED PEAR  
BLEU CHEESE & FIG - BALSAMIC VINAIGRETTE

#### SICILIAN

FENNEL & ARUGULA - PECORINO, BLOOD ORANGE & PINE NUTS  
CITRUS VINAIGRETTE

### - CHILLED SPECIALTY SALADS & SANDWICHES -

#### CHILLED VEGETABLE PASTA SALAD

PENNE PASTA TOSSED WITH GARDEN VEGETABLES - SWEET BALSAMIC  
MARINADE

#### POTATO SALAD

RED POTATOES WITH GREEN ONION, EGG, DIJON & MAYO

#### MOZZARELLA & GRILLED VEGETABLES

FRESH MOZZARELLA WITH MIXED GRILLED VEGETABLES - EV OLIVE OIL

#### MIXED CHILLED SANDWICH TRIO

-SERVED ON ITALIAN SEMOLINA ROLLS-

- GRILLED CHICKEN - WITH PROVOLONE - RST. PEPPER AIOLI
- FRESH MOZZARELLA - WITH ARUGULA, ONION & TOMATO - PESTO
- ITALIAN DELI - WITH CAPICOLA, SALAMI & PROVOLONE

#### MIXED HOT SANDWICH TRIO

-SERVED ON ITALIAN SEMOLINA ROLLS-

- CHICKEN PARMIGIANA - FRESH MOZZARELLA & MARINARA
- EGGPLANT PARMIGIANA - FRESH MOZZARELLA & MARINARA
- MEATBALL PARMIGIANA - FRESH MOZZARELLA & MARINARA

### - DESSERTS -

#### DESSERT SAMPLER APPROX 8 PIECES OF EACH

MINI CANNOLIS, SEVEN LAYER COOKIES, ECLAIRS, LEMON BAR &  
ITALIAN BISCOTTI

#### MINI CANNOLIS APPROX 15

MINI CANNOLIS - CHOCOLATE CHIP RICOTTA FILLING

#### HOLY MOLY

JUMBO SHELL WITH ONE POUND OF CANNOLI CREAM

#### FRUIT PLATTER

MIXED FRUIT FEATURING STRAWBERRIES, WATERMELON  
PINEAPPLE & GRAPES - NUTELLA DIPPING SAUCE

#### BEGGARS PURSES APPROX 9-11 PIECES

CRISP PASTA PURSES WITH SWEET ITALIAN SAUSAGE, RICOTTA  
ROASTED PEPPERS - GARLIC AIOLI - BALSAMIC REDUCTION

#### BRUSCHETTA DUO

TOMATO BRUSCHETTA & SICILIAN EGGPLANT CAPONATA SERVED ON CROSTINOS

#### MOZZARELLA & PEPPER SKEWERS

MOZZARELLA, ROASTED PEPPERS & GARLIC CROUTONS ON A SKEWER

#### CHICKEN PARM SATAY

CHICKEN KEBABS WITH MELTED MOZZARELLA & MARINARA

HALF  
TRAY  
serves  
8-10 pp

35

35

45

45

45

44

42

55

45

45

44

38

25

45

45

45

45

65

65

65



# entrees - catering trays

CARRY OUT OR DELIVERY

## PASTA

### CLASSIC PASTAS...

#### RIGATONI VODKA

PANCETTA - SCALLIONS IN A LIGHTLY SPICED TOMATO CREAM SAUCE

#### SPAGHETTI PUTANESCA

ANCHOVY, OLIVES, CAPERS & TOMATO SPAGHETTI

#### RIGATONI FILLETO DI POMODORO

PROSCIUTTO - ONION - BASIL - PLUM TOMATO SAUCE

#### PENNE BOLOGNESE

LIGHTLY SPICED TOMATO MEAT SAUCE

#### SPAGHETTI NONNA

PLUM TOMATO, ARUGULA AND FRESH MOZZARELLA

#### RIGATONI & MEATBALLS 8 BALLS ON SIDE

MARINARA & MEATBALLS FINISHED WITH PECORINO

#### PENNE PRIMAVERA

GARDEN VEGETABLES MEDLEY - GARLIC & OIL

#### PENNE POMODORO FRESCO

PLUM TOMATO - GARLIC & OIL - RICOTTA CHEESE

### SPECIALTY...

#### ORECCHIETTE ALLA PUGLIESE

BROCCOLI RABE - SAUSAGE - GARLIC & OIL

#### RIGATONI SHRIMP & CHICKEN

BABY SHRIMP & CHICKEN - FONTINA & PARMESAN CREAM SAUCE  
PROSCIUTTO - SPINACH

#### SPAGHETTI CLAM SAUCE

BABY CLAMS - WHITE WINE, GARLIC, PARSLEY & SICILIAN OLIVE OIL

#### TRUFFLE MAC & CHEESE

FONTINA, MOZZARELLA, PECORINO & PARMESAN TOASTED BREAD CRUMBS

#### SHRIMP SCAMPI APPROX 15 PIECES

BAKED WITH GARLIC BUTTER, EXTRA VIRGIN - LINGUINE

#### LOBSTER ORECCHIETTE

MAINE LOBSTER, PEAS, MUSHROOMS, PROSCIUTTO IN A TOMATO CREAM

#### SUNDAY SAUCE 3 OF EACH MEAT SERVED ON SIDE

BEEF SHORT RIBS, MEATBALLS & SAUSAGE RIGATONI PASTA

## OVEN

#### STUFFED SHELLS

BOLOGNESE - MOZZARELLA

#### EGGPLANT ROLLATINI APPROX 12-14 PIECES

PAN FRIED EGGPLANT CENTERED WITH RICOTTA PARMESAN & MOZZARELLA

#### EGGPLANT PARM APPROX 12-14 PIECES

PAN FRIED EGGPLANT LAYERED WITH MOZZARELLA & MARINARA

#### BAKED ZITI

PARMESAN, MOZZARELLA & AGED RICOTTA TOMATO SAUCE

## SIDES/KIDS

BRROCCOLI SAUTEED WITH GARLIC & OIL 35

BRROCCOLI RABE SAUTEED WITH GARLIC & OIL 45

MIXED VEGETABLES SAUTEED WITH GARLIC & OIL 35

ROASTED POTATOES 35

MEATBALLS APPROX 12 BALLS 57

SAUSAGE PEPPERS AND ONIONS 57

FRENCH FRIES KIDS 25

CHICKEN FINGERS KIDS 35

HALF  
TRAY  
serves  
8-10p

44

44

44

49

44

47

44

44

52

55

55

45

62

75

72

45

55

55

45

## CHICKEN/VEAL

### ALL CHICKEN ENTREES/APPROX 10 PIECES CUT IN HALF

#### CHICKEN VINO BIANCO

GRILLED CHICKEN WITH SHITAKE MUSHROOMS, ARTICHOKE & CHERRY TOMATOES - ROSEMARY WHITE WINE SAUCE

#### CHICKEN LEMOME

FRANCAISE STYLE - ARTICHOKE & ASPARAGUS - WHITE WINE LEMON SAUCE

#### CHICKEN MARSALA

MARSALA MUSHROOM DEMI

#### CHICKEN PICATA

WHITE WINE LEMON CAPER SAUCE

#### CHICKEN SALT

WITH PROSCIUTTO, SAGE & SPINACH - TOMATO WHITE WINE DEMI

#### CHICKEN PARMIGIANA

PAN FRIED CUTLETS - FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE

#### CHICKEN PRINCIPESSA

CHICKEN LAYERED WITH EGGPLANT, TOMATO & MOZZARELLA - BASIL DEMI GLAZE

#### CHICKEN SCARPARELLO

HALF CHICKEN ON THE BONE - SWEET & HOT PEPPERS TOSSED WITH SAUSAGE & POTATOES - ROSEMARY WHITE WINE SAUCE

### ALL VEAL ENTREES/APPROX 12-14 PIECES

#### VEAL LEMONE

FRANCAISE STYLE - ARTICHOKE & ASPARAGUS - WHITE WINE LEMON SAUCE

#### VEAL ROBERTO

VEAL SCALOPPINI - CHERRY TOMATOES, SHITAKE MUSHROOMS & PINE NUTS - BASIL SAUCE

#### VEAL MARSALA

VEAL SCALOPPINI - MARSALA MUSHROOM DEMI

#### VEAL PARMIGIANA

PAN FRIED CUTLETS - FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE

#### VEAL SALTIMBOCCA

VEAL SCALOPPINI - WITH PROSCIUTTO, SAGE & SPINACH - TOMATO WHITE WINE DEMI

#### VEAL PICCATA

VEAL SCALOPPINI - WHITE WINE LEMON CAPER SAUCE

## BEEF

#### FILET MIGNON APPROX 8 4OZ PIECES

PRIME FILET - ROASTED POTATOES & VEG - PORT WINE SAUCE

#### SHORT RIB APPROX 9 PIECES

BRAISED BEEF RIBS - ROASTED POTATOES & VEG - BURGANDY DEMI

## FISH

#### SALMON NONNA APPROX 12-15 PIECES

POACHED SALMON - PLUM TOMATO & WHITE WINE BROTH

#### SALMON OREGANATA APPROX 12-15 PIECES

TOASTED GARLIC, OIL & HERB BREAD CRUMB TOPPING

#### SNAPPER MARECHIARO APPROX 12-15 PIECES

CLAMS, MUSSELS - LIGHT RED BASIL SEAFOOD BROTH

#### STUFFED FLOUNDER WITH CRAB, SHRIMP & SPINACH APPROX 12-15 PIECES

ROASTED FOUNDER CENTER WITH STUFFING - LEMON BUTTER SAUCE

#### FRUTTI DI MARE

SHRIMP, CALAMARI & CLAMS IN A PLUM TOMATO ARRABIATA SAUCE - LINGUINE

#### STUFFED SHRIMP APPROX 12-15 PIECES

BAKED U16 SHRIMP TOPPED WITH CRABMEAT STUFFING - LEMON BUTTER SAUCE

#### LOBSTER TAILS

3OZ BROILED BRAZILIAN LOBSTER TAILS - DRAWN BUTTER, GARLIC & OLIVE OIL MARKET PRICE

HALF  
TRAY  
serves  
8-10p

65

65

65

65

65

65

65

65

78

78

78

78

78

78

78

155

115

78

78

78

135

85

125

MARKET PRICE