

CATERING

The following menu is based on 8-10 guests.



ANTIPASTI

<i>Antipasto Misto</i> / Assorted Cold Appetizers	75
<i>Antipasto Calde</i> / Assorted Hot Appetizers	85
<i>Melanzane Rollatini</i> / Rolled Eggplant Stuffed with Ricotta & Mozzarella Baked with Tomato Sauce (10 pieces)	60
<i>Calamari Fritti</i> / Battered & Fried Calamari served with Marinara Sauce	85
<i>Frutta di Mare</i> / Squid, Octopus, Shrimp, Olive Oil & Lemon	85
<i>Polpette</i> / Veal & Beef Meatballs Simmered in Nonna's Tomato Sauce	85

INSALATE

<i>Insalate di Spinacci</i> / Baby Spinach with Pears, Walnuts, Bacon & Gorgonzola	75
<i>Insalate alla Cesare</i>	70
<i>Tricolore con Balsamico</i> / Radicchio, Arugala & Endive with Balsamic Vinaigrette	75
<i>Bietole e Carciofi</i> / Salt Roasted Beets, Braised Artichokes & Walnuts	75
<i>Insalate di Cavoletto di Bruxelles</i> / Shaved Brussel Sprouts, Walnuts, Tomato, Grana Padana, Red Onion	75
<i>Add Grilled Chicken to any Salad \$10</i>	
<i>Add Grilled Shrimp to any Salad \$15</i>	

PRIMI

<i>Ziti all Vesuvio</i> / Baked Ziti	90
<i>Fusilli alla Puttanesca</i> / Spiral-Shaped Pasta with Capers, Olives, Anchovies, & Garlic	90
<i>Orechiette alla Baresi</i> / Hat-Shaped Pasta with Sausage, Peas, Mushrooms & Sun-Dried Tomatoes	95
<i>Lasagne alla Napoletana</i> / Homemade Pasta Layered with Meat & Cheese baked with Tomato Sauce	110
<i>Lasagne alla Melanzane</i> / Homemade Pasta Layered with Eggplant and cheese and baked with Tomato Sauce	110
<i>Penne alla Vodka</i> / Tubular Pasta in a Rich Vodka Sauce	90
<i>Rigatoni Filetto di Pomodoro</i> / Tubular Pasta served with Pancetta, Prosciutto, Onions & Plum Tomatoes	90

SECONDI

<i>Pollo alla Cacciatora</i> / Hunter Style Chicken Braised with Tomato, Mushrooms & Prosciutto	150
<i>Pollo alla Campagnola</i> / Chicken & Sausage sautéed with Peppers, Onions, Mushrooms, & Tomatoes	160
<i>Saltimbocca alla Romano</i> / Veal topped with Prosciutto in Butter Sage Sauce	185
<i>Gamberi Francese</i> / Shrimp sautéed with Prosciutto, Lemon, White Wine & Butter	190
<i>Filetto di Salmone con Asparagi</i> / Salmon with Asparagus & Sun-Dried Tomatoes in a Mustard Cream Sauce	190

CONTORNI

<i>Zucchine Fritti</i> / Fried Zucchini	50
<i>Broccoli di Rape Affogati</i> / Bitter Broccoli with Garlic & Olive Oil	60
<i>Melanzane Caponatta</i> / Sautéed Eggplant, Zucchini, Fennel, Capers & Olives	50
<i>Piselli con Prosciutto</i> / Peas Sautéed with Prosciutto & Onion	50