

Catering Menu

Appetizers

	Half Tray <i>Serves 6-8</i>	Full Tray <i>Serves 8-12</i>
Fried Calamari Served with house marinara	65.	110.
Mozzarella Caprese Fresh mozzarella, roasted peppers, sliced tomatoes, extra virgin olive oil, fresh basil	58.	95.
Polpette (Meatballs)	70.	105.
Hotsy Totsy Shrimp Beef and pork meatballs in ragu sauce with fresh ricotta cheese	69.	119.
Pulpo Salad (Octopus) Octopus, potatoes, Sicilian olives and purple onions, arugula, lemon vinaigrette dressing	62.	105.
Spiedini Fried brochette of bread, mozzarella cheese, lemon caper sauce	58.	95.
Hot Peppers Fried long hot peppers with shaved Parmigiano Reggiano	58.	95.
Italiana salad Romaine, tomatoes, purple onions, white Balsamic dressing, shaved Parmigiano	39.	73.

Entree

Cavatelli, tomato sauce, ricotta cheese	82.	120.
Penne Norma Penne tossed with eggplant, tomatoes, basil, shaved aged ricotta	82.	120.
Schiaffetoni Fresh short rigatoni, ground sausage, mozzarella cheese, vodka sauce	88.	120.
Cheese ravioli	88.	132.
Veal Marsala Milk-fed veal with Marsala wine and mushrooms	135.	202.
Veal Milanese (topped with salad) or - Parmigiano (w/penne)	116.	170.
Chicken Martini (with roasted potatoes) Pan seared Parmigiano-cruste chicken breast, sautéed with lemon, white wine, vermouth	93.	126.
Chicken Parmigiano (with penne or potatoes)	110.	180.
Sausage and Peppers	68.	105.
Salmon Livornese Sautéed with onions, garlic, olives, capers, tomato with choice of potatoes or vegetable of the day	140.	210.