

Catering Menu

Appetizers

	Half Tray	Full Tray
Clams Oreganate	68.	120.
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) Beef and pork meatballs in ragu sauce with fresh ricotta cheese	60.	105.
Hotsy Totsy Shrimp Shrimp sautéed in our special spicy marinara	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.	82.
Hot Peppers Fried long hot peppers with shaved Parmigiano Reggiano	50.	80.
Italiana salad Romaine, tomatoes, purple onions, white Balsamic dressing, shaved Parmigiano	40.	60.

Entree

Baked Ziti (Ricotta, mozzarella, tomato sauce)	65.	95.
Penne Vodka	65.	95.
Schiaffetoni Fresh short rigatoni, ground sausage, mozzarella cheese, vodka sauce	80.	110.
Cheese ravioli (Pastosa ravioli) Tomato basil sauce	79.	110.
Veal Marsala Milk-fed veal with Marsala wine and mushrooms	105.	145.
Veal Parmigano (w/penne)	105.	155.
Chicken Martini (with roasted potatoes) Pan seared Parmigiano-crusted chicken breast, sautéed with lemon, white wine, vermouth	85.	115.
Chicken Parmigano (with penne or potatoes)	85.	120.
Chicken Scarpariello Boneless Chicken and sliced sausages sautéed in a balsamic sauce w/ garlic	95.	145.