Pasta		Pasta
	Half Tray	Full Tray
Baked Ziti	\$75.00	\$150.00
Cavatelli & Broccoli	\$75.00	\$150.00
Cavatelli con Panna Crumbled sweet sausage & tomato cream sauce.	\$75.00	\$150.00
Cheese Tortellini Alfredo With peas and proscuitto	\$75.00	\$150.00
<b>Fusilli all' Antonio</b> Wild mushrooms, sundried tomatoes & peas in a light tomato cream sauce.	\$75.00	\$150.00
<b>Gemelli Siciliana</b> Diced eggplant, plum tomatoes & fresh mozzarella.	\$75.00	\$150.00
<b>Lasagna</b> Chose between Cheese - Meat, Sausage or Spinach - Vegetable (Bechamel Sauce)	\$95.00	\$195.00
<b>Macaroni al Forno</b> Fusilli pasta mixed with a blend of five cheeses & baked to a golden brown.	\$75.00	\$150.00
Orrechiette Genovese With proscuitto, peas & caramelized onions.	\$75.00	\$150.00
Orrechiette with Broccoli Rabe & Sausage Served in garlic and oil.	\$75.00	\$150.00
Penne alla Vodka	\$75.00	\$150.00
Penne Filetto di Pomodoro Filets of plum tomatoes, proscuitto, basil, garlic & onion.	\$75.00	\$150.00
Penne Marinara	\$75.00	\$150.00

# Contorni e Verdure Side Dishes & Vegetables

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	Half Tray	Full Shallow Tray	
Grilled Asparagus	\$45.00	\$81.00	
Broccoli - With garlic & oil.	\$33.00	\$60.00	
Broccoli Rabe - With sauteed garlic.	\$50.00	\$90.00	
Eggplant Parmigiana	\$50.00	\$90.00	
Eggplant Rollatini	\$2.75	\$2.75 per piece	
Roasted Potatoes - With sauteed onions.	\$37.00	\$67.00	

Half Tray Shallow Size Also Available.

# Alessio Catering

Est. 1992

Warrington, PA 267-483-8500

### Antipasti

# Appetizers

U-10 Coconut Shrimp / U-10 Fried Shrimp \$3.50 per shrimp

> Lump Crab Cakes \$4.99 per piece

Beef Tenderloin on Garlic Toast Mini Burgers with Cheddar & Bacon Mini Burgers with Gorgonzola & Caramelized Onions \$4.99 per piece

> Crabmeat Stuffed Mushrooms Scallops Wrapped in Bacon

\$3.99 per piece

Clams Casino \$1.95 per piece

Tomato, Mozzarella & Cucumber Skewers \$2.99 per piece

Roasted Garlic Bread Stuffed Mushrooms Sausage Stuffed Mushrooms \$2.95 each

Tomato Bruschetta on Garlic Toast \$1.95 per piece

All appetizers are delicate & require maintenance. Individual assembly and / or heating may be required. Each appetizer is available by the piece in 5 piece increments. Minimum 25 pieces per selection. Insalate Salads

Arugula Salad

\$4.95 per person

Fresh arugula with homemade roasted peppers, fresh mozzarella & grapes. Served with our homemade balsamic vinaigrette on the side.

Nonno Giovanni Salad

\$4.95 per person

Mixed greens with cherry tomatoes, crumbled bleu cheese, toasted pine nuts & roasted garlic. Served with our homemade honey balsamic vinaigrette on the side.

Classic Caesar Salad

\$3.95 per person

Romaine lettuce with croutons & freshly grated parmesan cheese. Served with our homemade Caesar dressing on the side.

With Grilled Chicken - \$1.50 per person • With Shrimp - Market Price

Fredo Salad

\$4.95 per person

Fresh arugula with chopped avocados, ripe plum tomato wedges, diced red onion & crumbled bacon. Served with our homemade red wine vinaigrette on the side.

Greek Salad \$4.95 per person

Mixed greens with seasonal grilled vegetables, feta cheese & calamata olives. Served with our homemade red wine vinaigrette on the side.

Tossed Salad \$2.99 per person

Romaine lettuce with cucumbers, cherry tomatoes, shaved carrots & red onion. Served with our homemade balsamic vinaigrette on the side.

Piatti Platters

Antipasto

\$9.99 per person (minimum of 5)

Genoa salami, pepperoni, proscuitto di parma, sweet & hot soppresata, asiago, imported provolone, fresh mozzarella, artichoke hearts with marinated mushrooms, roasted peppers, sundried tomatoes, eggplant salad, vegetables & assorted olives.

Fresh Fruit - Seasonal

Small, Medium & Large - Market Price

Fresh Mozzarella

\$4.99 per person

Sliced homemade fresh mozzarella, topped with fresh basil & layered with fresh vine ripened tomato.

Grilled Vegetables - Seasonal

\$4.99 per person

Maiale, Manzo & Polpette di Carne

Pork, Beef & Meatballs

Filet Mignon

Market Price

Whole, served with au jus (carving required) or sliced on a platter with horseradish mayonnaise, served room temperature.

**Boneless Pork Loin** 

Market Price

Sliced and served with au jus.

Homemade Meatballs

\$3.49 per piece

Sausage & Peppers
Served in red sauce or pan juices.

Half Tray - \$75.99 Full Tray - \$149.99

#### Pollo e Vitello

Chicken and Veal

**Alla Joe -** Grilled breasts, artichoke hearts & roasted peppers in butter & white wine sauce.

**Anna -** Onions, fresh spinach, fresh tomato & feta in light white wine sauce.

**Cacciatore** - Baked breast strips simmered with olives, tomatoes, onions, garlic, celery & mushrooms in a marinara sauce.

**Carnivale** - Layered with roasted peppers & fresh mozzarella in vodka sauce.

**Carpinello -** Asparagus, proscuitto & provolone in scampi sauce.

**Di Giambotta** - Baked breast strips tossed with peppers, mushrooms, onions & sausage finished with long hot peppers & cripsy potatoes in white wine demi-glaze.

**Francese** - Lemon, white wine & butter sauce.

**Marsala** - Baked breast strips tossed with sauteed mushrooms & onions in Marsala wine sauce.

**Mi Amor Jackie -** Fresh mozzarella & sundried tomatoes in rosemary thyme cream sauce.

**Milanese** - Breaded with seasoned Italian bread crumbs & plattered (room temperature).

**Parmigiana** - Milanese style layered with mozzarella in marinara sauce.

Piccata - Capers, lemon & butter white wine sauce.

**Saltimbocca** - Layered with proscuitto, spinach & mozzarella in sherry demi-glaze.

**Scampi** - Fresh garlic, white wine & butter sauce.

**Sorrentino -** Layered with proscuitto, eggplant, mushrooms & mozzarella in tomato Marsala sauce.

**Valdostana** - Stuffed with proscuitto & mozzarella in tomato Marsala sauce.

Boneless Chicken - \$9.99 per piece - Minimum of 5 Veal - \$12.99 per piece All chicken and veal available by the piece.

#### Pesce e Frutta di Mare

Fish and Seafood

**Almond Crusted Salmon -** Served with a raspberry glaze.

Frutta di Mare - Shrimp, scallops, calamari, mussels & clams in marinara sauce.

Mussels Marinara or Fra Diavolo

Potato Encrusted Chilean Sea Bass - With citrus vodka sauce.

Shrimp and Scallop Scampi - With fresh garlic, wine & butter.

Sole Francese, Milanese, Stuffed with Fresh Crabmeat or Stuffed with Spinach

Variety of Filet Fish Available Upon Request - Prepared to order.

All Fish and Seafood are market price.