

CATERING MENU

SALADS

ALL SALADS ARE SERVED IN LARGE PANS AND FEED 4-6 PEOPLE

INSALATA CESARÉ

Romaine lettuce with house-made dressing, croutons, and shredded parmesan cheese. \$30

INSALATA SELVAGGIA

Mixed field greens, cucumber, tomato wedges, and red onion with a balsamic vinaigrette. \$30

INSALATA ARANCIA

Mixed greens, romaine lettuce, mandarin orange slices, dried cranberries, walnuts and cucumbers in a honey Dijon dressing. \$30

INSALATA MEDITERRANEA

Kalamata olives, feta cheese, cucumbers, tomatoes, and onions tossed with virgin olive oil, red wine vinegar, and oregano. \$30

INSALATA SPINACI CON GORGONZOLA

Fresh spinach with strawberries, gorgonzola cheese, bacon pieces and candied pecans with a citrus vinaigrette. \$35

PASTAS

All of pastas are served in large pans and are capable of feeding 6-8 people depending on appetite

MEAT PASTA

RAVIOLI DI MINIATURA

Mini ravioli stuffed with four cheeses; with julienned snow peas and spicy Capicollo ham in a garlic cream sauce. \$95

SPAGHETTI CON BOLOGNESE

Spaghetti topped with our house-made meat sauce. \$95

LASAGNA DEL GIORNO

A large piece of our house-made lasagna with Bolognese, Béchamel sauce, tomato sauce and three cheese blend. With tomato and cream sauce. \$75
(cut in to 9 or 12 pcs)

FETTUCCIA

Fettucia noodles with chicken, sun-dried tomatoes, spinach and Asiago cheese in a smoked paprika cream Sauce. \$100

CANNELLONI

14 large pasta tubes stuff with a mixture of ground beef with fresh herbs and baked with mozzarella cheese. Your choice of sauces: cream, tomato, or tomato cream (Rosé) sauce. \$95

FETTUCCINE ALLA CONTADINA

Fettuccine noodles tossed with our in house smoked chicken, fresh baby spinach and mushrooms in a rich parmesan cream sauce. \$100

SPAGHETTI CON POLPETTE

Spaghetti with 16 large parmesan infused veal meatballs in a fresh herb tomato sauce. \$95
(Extra meatballs \$4 each)

VEAL TORTELLINI

Veal stuffed tortellini with sautéed mushrooms.

Choice of sauce: Cream, tomato, or tomato cream sauce. \$88

PAPPARDELLE CON BRASARE MANZO

Pappardelle with braised short rib, in a fire roasted tomato and mushroom tomato sauce with a dash of demi-glace. \$95

VEGETARIAN PASTA

GNOCCHI CON FORMAGGIO DI CAPRA

Spinach and ricotta gnocchi with sliced mushrooms, and spinach in a creamy goat cheese sauce. \$88

FUSILLI CON SPINACI

Fusilli tossed with fresh spinach, roast garlic, sliced mushrooms, diced tomatoes, and tomato sauce. \$65
(substitute cream sauce \$12)

CAVATAPPI AI QUATTRO FORMAGGIO

Cavatappi noodles with a four cheese (fontina, gorgonzola, parmesan, mascarpone) cream sauce and baked with parmesan. \$88

FETTUCCINE ALL’ ALFREDO

Fettuccine noodles with a rich, creamy, parmesan cheese cream sauce. \$72

LINGUINE VEGITARIANA (NEW)

Linguine noodles with mushrooms, zucchini, spinach, red onion, and mixed peppers sautéed with olive oil, topped with a dollop of pomodoro sauce. \$92

RAVIOLI DI FUNGHI CON TARTUFO (NEW)

Large ravioli stuffed with Cremini and Portabella mushrooms, with mushrooms sautéed in a white wine truffle cream sauce and garnished with parmesan petals. \$108

SEAFOOD PASTA

PENNE AL DIAVOLO

Penne with grilled chicken, bistro shrimp and fresh diced tomato in a cayenne cream sauce. \$108

LINGUINE MARINARA (NEW)

Linguine with baby scallops, shrimp, mussels, Basa and grape tomatoes in a tomato sauce. With scampi shrimp. \$108
(No substitutions)

PAGLIA É FIEÑO DI MARE

A combination of regular and spinach fettuccine tossed with scallops, black tiger shrimp, diced tomatoes, and julienne snow peas in a rich cream sauce. \$108

RIGATONI GORGONZOLA (NEW)

Rigatoni noodles with shrimp and scallops in a rich gorgonzola cream sauce. \$112

LINGUINE MISCUGLIO

Linguine with Bistro shrimp, grilled chicken, and crumbled Italian sausage with roasted peppers, onions and zucchini in a spicy Cajun cream sauce. \$104
(No substitutions)

FARFELLE CON GAMBERI É CAPPESANTE

Shrimp and baby scallops dusted with Cajun seasoning, sautéed with julienne peppers, mushrooms and onions in a garlic cream sauce with bow tie noodles. \$104

RAVIOLI D’ASTICE CON LANGOUSTINES

Large lobster stuffed ravioli tossed with Langoustines (“baby lobster”) and baby spinach, in a parmesan cream sauce garnished with parmesan petals \$124

Note: all of our pastas are served with our fresh baked French and focaccia bread. Whipped butter can be include for no charge and Oil and Vinegar dip can be added for \$.50 / 2oz cup.

ADD-ONS

Corn noodles (Gluten free)	\$10
Baked with cheese	\$14
Veal meatballs	\$4 ^{1/2} ea
Chicken breast	\$7 ^{ea}
Chicken parm with ham slice & mozza	\$10 ^{ea}
Italian sausage	\$6 / 8oz
Braised short rib	\$8 / 4oz
Wood fired pulled smoked chicken	\$8 / 4oz
6oz grilled salmon	\$11 ^{ea}
Garlic toast (2 pieces choice of French or Focaccia)	\$4 / 2pcs
Garlic cheese toast (2 pieces)	\$6 ^{1/2} / 2 pcs
Side of cream sauce (16oz)	\$8
Side of tomato sauce (16oz)	\$6
Side of meat sauce (16oz)	\$14