

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

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
6oz grilled salmon	\$11 _{ea}
Garlic toast <i>(2 pieces choice of French or Focaccia)</i>	\$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