

Italian catering for office lunches, meetings, celebrations & gatherings
Minimum 10 guests | 48-hour advance notice requested | Prices exclude gratuity & applicable sales tax
V-Vegetarian | VG-Vegan | GF-Gluten Free | If you have a food allergy, please notify us

CATERING PACKAGES

Essentials \$32/pp

Choose one Insalata
Choose one Primo
Assorted Panini, home-baked bread

Signature \$58/pp

Choose two Antipasti
Choose one Insalata
Choose two Primi
Choose one Entrée
Assorted Dolci

Classic \$48/pp

Choose one Antipasto
Choose one Insalata
Choose one Primo
Choose one Entrée

Premium \$68/pp

Choose two Antipasti
Choose one Insalata
Choose two Primi
Choose two Entrées
Assorted Dolci

ANTIPASTI

Carciofini (V)

Fried baby artichoke hearts, spiced breadcrumbs

Polpettine

Beef meatballs, arrabbiata spicy tomato sauce, ricotta

Savory Vegetarian Puff Pastries (V)

Assorted Salumi & Cheese (GF)

Crudité Platter (V, VG, GF)

With dips & garnishes

INSALATE

Arugula Salad (V, GF)

Cherry tomatoes, parmigiano, lemon

Insalata di Cesare (V)

Romaine, Caesar dressing

Mixed Greens (V, GF)

Cherry tomatoes, shaved parmigiano, croutons

Finocchio (V, VG)

Fennel salad, citrus fruit – Premium +\$2/pp

PRIMI

Penne Arrabbiata (V, VG)

Spicy tomato sauce

Trofie (V)

Pesto, string beans, pine nuts, potatoes

Garganelli Wagyu Bolognese

Orecchiette

Sausages, broccoli rabe, chili flakes

Lasagna Bolognese – Premium +\$3/pp

Wagyu Bolognese, tomato, béchamel sauce

Calamarata – Premium +7/pp

Seafood medley, lobster sauce

ENTRÉES

Pollo alla Milanese Bites

Fried chicken cutlets

Scaloppine di Pollo

White wine, lemon, capers

Parmigiana di Melanzane (V)

Eggplant, mozzarella, tomato

Grilled Assorted Seasonal Vegetables (V, VG, GF)

Pan Seared Wild Salmon or Wild Bass (GF)

– Premium +\$8/pp

Orange citrus sauce

Braised Short Ribs (GF) – Premium +\$8/pp

DOLCI STATIONS

Included with Signature & Premium packages
Available with Essentials & Classic packages – +\$9/pp

Tiramisu, Torta di Cioccolato, Crostata di Frutta

À LA CARTE

HALF TRAY (10" × 12") — Serves 8–10 as an entrée · 12–15 as an insalata, appetizer, or dessert

FULL TRAY (20" × 12") — Serves 16–20 as an entrée · 24–30 as an insalata, appetizer, or dessert

	HALF TRAY (10"×12")	FULL TRAY (20"×12")
Arugula, Cesare or Mixed Greens Salad	\$75	\$135
Finocchio	\$90	\$160
Crudit� Platter	\$80	\$145
Assorted Savory Puff Pastries	\$100	\$180
Assorted Salumi & Cheese	\$140	\$250
Carciofini	\$100	\$180
Polpettine	\$115	\$205
Penne Arrabbiata	\$100	\$180
Trofie al Pesto	\$115	\$205
Garganelli Wabyu Bolognese	\$125	\$225
Orecchiette, Sausages, Broccoli Rabe	\$125	\$225
Lasagna Wagyu Bolognese	\$135	\$245
Calamarata	\$160	\$290
Parmigiana di Melanzane	\$125	\$225
Pollo alla Milanese	\$145	\$260
Scaloppine di Pollo	\$145	\$260
Grilled Assorted Seasonal Vegetables	\$90	\$160
Pan Seared Wild Salmon/Wild Bass	\$180	\$325
Braised Short Ribs	\$190	\$340
Tiramisu	\$110	\$200
Assorted Dessert Tray	\$110	\$200

Planning a full meal? We suggest one entr e tray and one insalata or antipasto tray for every 10 guests.

Please inquire for custom catering orders including other dishes available on our menu.

We are happy to accommodate vegetarian, vegan, gluten-free and other dietary needs with advance notice.

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