



Spring Holidays 2026

PLEASE ORDER ONLINE:

BY WEDNESDAY, APRIL 1ST

@TIASFOODOFLOVE.SMARTONLINEORDER.COM

PICK-UPS: SATURDAY, APRIL 4TH



NO ORDER REDUCTIONS OR CANCELLATIONS ALLOWED AFTER DEADLINE
CANCELLATIONS WILL INCUR A 50% CHARGE.
NO CHECKS OR CREDIT CARDS ACCEPTED FOR PAYMENT.
CREDIT CARDS USED TO SECURE YOUR ORDER.
CASH ONLY OR VENMO, UPON PICK-UP. THANK YOU!

illustrations & design by: gina r. enberg 2026

Antipasti

- Our Famous Italian Antipasto Especial \$225
Everything Homemade, Very Special (serves 10-12)
- Homemade Pizza Rustica* AN EASTER TRADITION!
Italian Meat & Cheese Torta in Savory Crust (Small \$35- serves 6) (Medium \$65- serves 8-10) (Large \$95- serves 10+)
- Fresh Mozzarella & Tomato Caprese Platter (GF)
Homemade Roasted Peppers, Sliced Tomato, Basil Leaves & Fruity Olive Oil \$65 / \$95
- Our Amazing Jumbo Stuffed Artichoke \$17
Bread Stuffing, Prosciutto, Mozzarella
- Aunt Mare's Eggplant Caponata (serves 6) \$65
with Garlic Parmesan Crostini
- Jerry's Artichoke Pie 9" (serves 4-8) \$45
Baked in a Tender Pie Crust with Parmigiano & Mozzarella
- Old Fashioned Zucchini Pie 9" (Small \$35- serves 4-6) (Large \$60- serves 8-12)
- Pepperoni Mozzarella Stromboli \$35
- Spinach & Provolone Stromboli \$35
- Antipasto Stromboli \$35

Beginnings and Hors D'Oeuvres

- Warm Caramel Brie & Carr Crackers \$75
with Homemade Caramel and Pecans, Apples & Pears
- Growing Garden Crudite Board (GF) (serves 8-10) \$75
Smoky Tomato Herb or Tantalistic French Onion Dip or Lemony Hummus
- "Arancini" Mini Risotto Balls Marinara Sauce \$30
- Parmesan-Panko Crusted Artichoke Hearts \$25
With Truffle White Bean Dip
- Sicilian Stuffed Vinegar Peppers \$35
Raisins, Pignoli, Honey
- HOT Stuffed Cherry Peppers \$30
Meat and Breadcrumbs Stuffing
- Easter Eggs \$35
Traditional Deviled Eggs in Pastel Colors
- Southern Style Deviled Eggs (GF) \$30
with Pickles, Pimento & Herbs
- Mini Potato Latkes (GF) \$30
with Pink Applesauce and Chive Crème
- Stuffed Crimini Mushrooms \$30
With Roasted Red Peppers, Spinach and Ricotta
- Sausage Stuffed Mushrooms \$30
Prosciutto, Mozzarella, Marsala Cream
- Grilled Tuscan Fig Pizza (16 pieces) \$32
Tuscan Fig, Onion Jam & Gorgonzola
- Coconut Crusted Chicken/Shrimp \$35 / 40
with Mango Aioli
- Pretzel Crusted Chicken Honey Dijon \$30
- Grilled Lemon Basil Shrimp (GF) \$45
Italian Salsa Verde
- Petite Maryland Crabcakes \$42
Roasted Red Pepper Remoulade
- Grilled Baby New Zealand Lamb Chops \$85
Pomegranate Glaze, Cucumber Mint Raita (8 pieces)

First Course

- Italian Wedding Soup (serves 6-8) \$20
Escarole, Mini Meatballs, Acini de Pepe Pastina
- Matzoh Ball Soup (1 quart) \$20
Extra Matzoh Ball 3 for \$10
- Sunday Gravy (serves 6-8) \$150
2 quarts Sunday Gravy, 12 Homemade Meatballs, 6 pieces of Sweet Italian Sausage, Braised Pork, Pork Neck Bones, Beef Braciola, 1 pound Ricotta
- Homemade Meatballs (per dozen) \$40
- Homemade Crepe Manicotti (8 pieces) \$50
Homemade Marinara Sauce, Romano Cheese & Basil
- Homemade Cheese Lasagna \$55 half tray / \$95 full tray
- Meat Lasagna \$65 half tray/ \$125 full tray
- Spring Vegetable Lasagna (serves 8-10) \$75
Butternut Squash Bechamel
- Homemade Eggplant Rollantini (per dozen) \$55
- Wild Mushroom Ravioli (24 pieces) \$95
Asparagus, Fresh Peas, Shiitake Mushrooms, Roasted Tomatoes & Truffle Parmesan Cream Sauce
- Orrechiette Pasta \$70 / \$130
Broccoli Rabe, Sweet Italian Sausage, White Beans, Garlic, Olive Oil, Romano Cheese Broth

Homemade Sauces

- Marinara Sauce *Don't Forget to order extra! (1 quart) \$18
- Bolognese Sauce (per quart) \$22
- Vodka Sauce with Prosciutto (per quart) \$22
- Pink Sauce (per quart) \$20
- Horseradish Crème Sauce (per pint) \$15
- Homemade Applesauce (per pint) \$16
- Cranberry-Mandarin Chutney (per pint) \$15
- Homemade Turkey Gravy (per quart) \$20
- Traditional Brown Gravy (per quart) \$20

Dinner Menu

- Stuffed Loin of Pork (GF) \$150 / \$250
*½ Loin (Serves 6-8) -or- Whole Loin (10 & up)
Your Choice of Stuffing...
~Prunes, Apricots & Brandy
~Spinach Prosciutto & Fontina Cheese*
- Spiral Sliced Smoked Half Ham (GF) \$125
with Dijon Maple Glaze (7-8 lbs. serves 10-12)
- Tia's Sliced & Glazed Virginia Ham (GF) \$55
Pineapple Rum & Brown Sugar (serves 4-6)
- Boneless Leg of Lamb (serves 6-8) \$160
Pistachio Mint Stuffing & Roasted Garlic Cream Sauce
- Tia's Homemade Brisket of Beef \$175
with Carrots, Onions & Natural Jus (serves 8-10)
- Braised Short Ribs of Beef Bourguignon (Small \$120- serves 6, Medium \$175- serves 8-10, Large \$325- serves 10+)
- Oven Ready Fillet of Beef au Poive (serves 8-10) \$275
Brandy Peppercorn Cream Sauce

— Sunday Roast Beef (serves 8-10) <i>In Classic Brown Gravy</i>	\$150
— Individual Wellingtons (4 piece minimum) ~ Fillet of Beef, Wild Mushroom Duxelle, Roasted Shallot (per guest) Bordelaise Sauce	\$39
— ~ Salmon, Wild Mushroom Duxelle, Herbs, Asparagus, (per guest) Béarnaise Sauce	\$32
— Turkey Breast in Our Homemade Gravy <i>Small \$60- (serves 4-6) ~ Large \$105- (serves 10+)</i>	
— Turkey Breast in Our Homemade BROTH (GF) <i>Small \$60- (serves 4-6) ~ Large \$105- (serves 10+)</i>	
— Chicken Francais Lemon, Butter, White Wine Sauce <i>Small \$55- (serves 4-6) ~ Medium \$75- (serves 8-10 ~) Large \$140- (serves 12+)</i>	
— Chicken Champagne Grapes, Leeks & Cream & Tarragon <i>Medium \$75- (serves 8-10) ~ Large \$140- (serves 12+)</i>	
— Chicken Savoy (GF) (serves 8-10) <i>Roasted Chicken on the Bone, Garlic, Vinegar & Herbs</i>	\$70
— Chicken Maria (12 pieces/serves 6-10)) <i>Asparagus, Fresh Tomato, Fontina, Prosecco Cream</i>	\$65
— Chicken Rollantini (1/2 tray /16 pieces) <i>Prosciutto, Provolone Dolce & Mushroom Wine Sauce</i>	\$85
— Tenderloin of Pork Saltimbocca <i>(12 pieces /serves 6-10) Topped with Prosciutto, Fontina, Sage & Spinach, White Wine Brown Sauce</i>	\$70
— Drunken Chicken Parm (serves 6-8) <i>Vodka Sauce, Three Cheeses, Basil</i>	\$65
— Pacific Poached Salmon (GF) \$150/ (per side) <i>Cucumber, Heirloom Tomato Salsa Fresca, Yogurt Sauce</i>	

Elegant Side Dishes (SMALL 4 - 6 / LARGE 8 - 12)

— Herbed Focaccia Stuffing <i>Sweet Sausage, Fresh Fennel, Rosemary, Pignoli Nuts</i>	\$35 / \$55
— Scalloped Yukon Gold Potato Gratin (GF) <i>Goat Cheese, White Truffle & Thyme</i>	\$35 / \$55
— Caramelized Shallot Mashed Potatoes (GF) <i>Roasted Garlic & Shallots</i>	\$35 / \$55
— Classic Mashed Potatoes (GF) <i>Butter Cream, Sea Salt & Pepper</i>	\$35 / \$55
— Rosemary Roasted Potatoes (GF) <i>Rosemary, Parsley, Olive Oil, Garlic</i>	\$35 / \$55
— Italian Style Potato Pie (GF) <i>Mashed Potatoes, Mozzarella, Romano, Breadcrumb Crust</i>	\$35 / \$55
— Bourbon Candied Brown Sugar Yams (GF) <i>Extra Virgin Olive Oil & Honey</i>	\$35 / \$55
— Roasted Sweet Potatoes (GF)	\$35 / \$55
— Tsimmes <i>Sweet Potatoes, Carrots, Pineapple, Prunes & Honey Glaze</i>	\$35 / \$55
— Noodle Kugel Golden Raisins & Apples	\$35 / \$55
— Tia's Famous Baked Macaroni & Cheese <i>Cheddar-Asiago Crumb Crust</i>	\$35 / \$55
— Spring Farro (GF) (serves 6-8) <i>Asparagus, Snap Peas, Edamame, Feta, Lemon & Olive Oil</i>	\$35
— Asparagus Parmigiano Gratinée	\$37 / \$60
— Grilled Asparagus (GF) Lemon Shallot Vinaigrette	\$37 / \$60
— Zucchini, Squash, Tomato Gratin (GF) <i>Parmigiano Cheese & Herbs</i>	\$37 / \$60
— Grilled Vegetables (GF) (serves 6-8) <i>Romanesco Sauce & Nut-Free Basil Pesto</i>	\$35
— Broccoli Rabe (GF) Brown Garlic & Olive Oil	\$35 / \$55
— Oven Roasted Carrots (GF) with Dill Butter	\$35 / \$55
— Spinach-Guyere Souffle (GF) Pecorino Crust	\$35 / \$55
— Petite Pois (GF) <i>Pancetta, Tomato, Red Onions, Fresh Mint & Oregano</i>	\$35 / \$55
— String Beans Hazelnuts & Browned Butter	\$35 / \$55
— Sicilian Cauliflower <i>Golden Raisins, Pignoli, Oreganata Crumbs & White Balsamic</i>	\$35 / \$55

— Spring Roasted Vegetable Medley (GF) <i>with Tarragon Butter</i>	\$35 / \$55
— Wild Rice & Vegetable Pilaf (GF) <i>with Dried Cranberries</i>	\$35/ \$55

Specialty Salads

(SMALL \$70- SERVES 6-10, MEDIUM \$90- SERVES 8-12, LARGE \$125- SERVES 14+)

— Prosciutto Pear Salad <i>Bibb Lettuce, Pears, Gorgonzola Dolce, Candied Pecans, Lavender Sea Salt, Truffle Honey, 25 year Aged Balsamic</i>	
— Spring Wedge <i>Baby Romaine, Tomato, Radishes, Snap Peas, Egg, Pt. Reyes Bleu, Focaccia Croutons, Applewood Bacon, Lemon- Dill Ranch</i>	
— Beets & Arugula <i>Red & Golden Beets, Citrus, Fennel, Goat Cheese, Pistachios, Tarragon, Blood Orange Vinaigrette</i>	
— Strawberry Spinach Salad (Vegan) <i>Endive, Radicchio, Sliced Almonds, Quinoa, Fresh Basil, Strawberry Poppy Dressing</i>	

Signature Desserts

— Tia's Homemade Italian Ricotta Cheesecake <i>\$40- pie size / \$75- deep dish</i> *AN ITALIAN TRADITION featuring Sambuca Scented Ricotta Cheese with Chocolate Chips on the Bottom	
— Lemon Blueberry Ice Box Trifle (serves 6-10) <i>Lemon Cake, Lemon Cheesecake Pudding, Vanilla Sandwich Cookies, Compote, Whipped Cream</i>	\$55
— Patty's Perfect Carrot Cake (serves 4-6) <i>Cream Cheese Pecan Frosting</i>	\$25
— Flourless Chocolate Cake (GF) (serves 6-8) <i>Fresh Raspberries</i>	\$70
— Strawberry Rhubarb Brioche Bread Pudding <i>(serves 6-8) Almond Crunch Amaretto Crème Anglais</i>	\$60
— Peach & Berry Crisp	\$55
— "Real" Coconut Cream Pie (serves 8-10) <i>Coconut Pudding, Whipped Cream, Toasted Flaked Coconut</i>	\$55
— Key Lime Pie (serves 8-10) Pistachio Graham Crust	\$55
— Salted Caramel Chocolate Cream Pie <i>Oreo Pretzel Crust</i>	\$55
— Jelly Bean Cupcakes (4 cupcakes) <i>Confetti-Vanilla Cake, Coconut Vanilla Frosting</i>	\$20
— Chocolate Dipped Coconut Macarons (1/2 pound)	\$25

Easter Brunch

Homemade Frittatas	
— Spinach, Roasted Red Pepper & Feta	\$40
— Sausage, Pepper, Onion, Potato & Provolone	\$40
— Smoked Salmon, Asparagus, Boursin & Brie	\$50
Homemade Quiche	
— Mushroom, Leeks, Goat Cheese & White Truffle	\$45
— Broccoli, Cheddar & Scallion	\$45
— Classic Quiche Lorraine: Bacon, Gruyere & Chives	\$45
— Best Breakfast Casserole (GF) <i>With Sausage, Bacon, Hash Browns & Cheese</i>	\$55
— Lemon Poppy Loaf (7") Buttermilk Lemon Glaze	\$15
— Strawberry Rhubarb Scones	\$16 / 4
— Tropical Fruit Salad (serves 4-6) <i>Berries, Fresh Mint, Toasted Coconut, Yogurt Dressing</i>	\$25
— Cinnamon French Toast Baguettes <i>Berries, Vanilla Bean Maple Syrup (per dozen)</i>	\$25
— Roasted Rosemary Home Fries (serves 4-6) <i>with Peppers, Onions & Fresh Herbs</i>	\$30
— Smoked Salmon Plate (serves 4-6) <i>homemade Vegetable Cream Cheese</i>	\$65

