



Catering Menu

Appetizers

	<u>half tray</u>	<u>full tray</u>
Mini Arancini fresh mozzarella center, pomodoro sauce	\$55	\$90
Mini Meatballs beef, pomodoro, homemade fresh mozzarella	\$65	\$110
Eggplant Rollatini (GF) stuffed with ricotta, pomodoro and homemade fresh mozzarella	\$80	\$130
Caprese (GF) heirloom tomatoes, homemade fresh mozzarella, roasted red peppers, basil	\$70	\$120
Jumbo New Zealand mussels sautéed with garlic, white wine, pomodoro, crostini	\$60	\$90
Calamari Fra Diavolo Sautéed, garlic, kalamata olives, capers, Calabrian chili, white wine, pomodoro	\$90	\$150
Italian Sausage (GF) sausage, peppers, onions, white wine, pomodoro	\$80	\$140
Stuffed Mushrooms with crab meat, lemon butter drizzle	\$75	\$135
Crab Cakes chipotle aioli	\$100	\$170

Salad

	<u>half tray</u>	<u>full tray</u>
Arugula Salad arugula, cherry tomatoes, pecorino, fig vinaigrette	\$50	\$80
House Salad romaine, cherry tomatoes, cucumbers, red onions, goat cheese, chick peas, lemon vinaigrette	\$50	\$80
Caesar Salad romaine, crotons, pecorino, anchovies, Caesar dressing	\$50	\$80

Pasta

(all pastas (except gnocchi) contain no egg, can be substituted for gluten free penne, or any other pasta shapes)

	<u>half tray</u>	<u>full tray</u>
Spicy Rigatoni Calabrian chili vodka sauce	\$50	\$85
Fusilli Bolognese braised short rib ragu, pecorino	\$80	\$130
Creste De Gallo moon shaped pasta, house made sausage, broccoli rabe, garlic, white wine	\$85	\$135
Gnocchi Pesto (contains egg) fresh basil, parmesan, garlic, toasted pine nuts	\$80	\$130
Bucatini Amatriciana guanciale, garlic, onions, tomato	\$60	\$100
Linguine Clam Sauce red or white, garlic, white wine	\$90	\$140
Linguine Frutti di Mare clams, mussels, shrimp, calamari, garlic, white wine, pomodoro	\$110	\$180

half tray full tray

Truffle Mafalde rippled edge ribbon pasta, mushrooms, creamy truffle	\$60	\$100
Vegan Puttanesca sun dried tomato spaghetti, San Marzano tomatoes, artichokes, kalamata olives, capers, garlic, white wine	\$65	\$110
Vegan Penne Vodka black bean penne, San Marzano tomatoes, onions, peas, soy milk	\$50	\$85
Penne Primavera in season veggies, white wine garlic sauce	\$50	\$85
Lasagna with ground beef, pomodoro, homemade fresh mozzarella	\$70	\$120
Vegetable Lasagna with mixed in season veggies, béchamel sauce	\$60	\$100

Chicken

(some can be made gluten free if needed just ask)

	<u>half tray</u>	<u>full tray</u>
Chicken Scarpariello sliced chicken breast, sausage, hot cherry peppers, potatoes, tossed with penne pasta, lemon, white wine	\$90	\$165
Chicken Martini parmesan crusted chicken breast, lemon butter	\$85	\$160
Chicken Parmigiana breaded chicken breast, homemade fresh mozzarella, pomodoro	\$85	\$160
Chicken Picatta chicken breast, lemon white wine sauce, capers	\$85	\$160
Chicken Marsala chicken breast, marsala wine sauce, mushrooms	\$85	\$160
Chicken Cacciatore chicken breast, onions, peppers, mushrooms, garlic, white wine pomodoro	\$85	\$160

Veal

(some can be made gluten free if needed just ask)

	<u>half tray</u>	<u>full tray</u>
Veal Picatta scallopini, lemon white wine sauce, capers	\$115	\$210
Veal Marsala scallopini, marsala wine sauce, mushrooms	\$115	\$210
Veal alla Casa scallopini, vinegar peppers	\$115	\$210

Sides

	<u>half tray</u>	<u>full tray</u>
Sautéed Broccoli Rabe	\$55	\$90
Scaloppini Potatoes	\$50	\$85
Fingerling Potatoes	\$50	\$85
Mixed in Season Veggies	\$55	\$90
Asparagus	\$60	\$95
Brussels Sprouts	\$65	\$100

**Half tray serves 6-8 people full tray serves 10-12 people.
Ask about our gluten free and vegan options.
Prices subject to change.**