

CATERING MENU

Portions serve up to 20 people.

BREAD & BREAD SPREADS

ITALIAN BREAD falloni/loaf	3	SALSA CRUDA (pint)	5
RED PEPPER PESTO (pint)	7	OLIVES (pint)	8
OLIVE TEPANADE (pint)	8	BRUSCHETTA LOAF	10

SALADS

HOUSE	30	CAPRESE	50
PEASANT	35	CALAMARI	60

APPETIZERS

GRILLED VEGETABLE TRAY balsamic demi-glace	40
BRAISED ITALIAN SAUSAGE peppers and onions (40 pieces)	50
MEAT BALLS baked in tomato sauce (50 pieces)	60
ANTIPASTI classico meats, cheeses, vegetables	60
STUFFED MUSHROOMS sausage & spinach (20 pieces)	50
GRILLED EGGPLANT & goat cheese rolls (25 pieces)	50
WILD MUSHROOM STRUDEL (20 pieces)	50

PASTA

LASAGNA beef & ricotta cheese filling	90
PENNE EN CASSEROLE baked pasta with tomato or meat sauce	60
RIGATONI SARDI crumbled sausage, mushrooms tomato sauce	70
PENNE PRIMAVERA	60
PENNE PORCINI mushroom cream sauce	70
HOMEMADE CANELLONI (20 pieces)	80
GNOCCHI potato with gorgonzola cream	80
SHRIMP & SEA SHELLS asparagus, tomato-vodka cream	95

ENTREES

ROASTED LAMB SHANK (10 pieces)	150
CHICKEN VESUVIO or CACCIATORE (50 pieces)	80
CHICKEN BREAST (Marsala/Limone/Stuffed) (20 pieces)	100
STUFFED EGGPLANT (25 pieces)	75
ROASTED PETITE PORK SHANKS polenta, pinot noir sauce (20 pieces)	100
BEEF BRACIOLE (20 pieces)	100

*Serviceware available upon
request for 3. per person*

VEGETABLES

ESCAROLE	30
ROASTED GARLIC MASHED POTATOES	30
MIXED VEGETABLE SAUTE	40

DESSERTS

TIRAMISU	45
ZUCOTTO	45
CANNOLI mini 25. dozen regular 45. dozen	
CHEESE CAKE	30
FLOURLESS CHOCOLATE CAKE	35
APPLE STRUDEL (20 pieces)	40

**Customized
Party
Menus**



**Complimentary
Private
Rooms**

BYO your own cake 3. per person