

CATERING

ANTIPASTI CATERING Serves 8-10 people

BRUSCHETTA..... \$40
Grilled ciabatta bread topped with chopped tomatoes, garlic, fresh basil and olive oil

POLPETTE..... \$50
Home made meatballs in a tomato sauce

GRILLED VEGETABLE PLATTER..... \$50
Eggplant, red peppers, asparagus, zucchini, portobello mushrooms, tomatoes, basil, olive oil.

INSALATA CATERING Serves 8-10 people

INSALATA ALLA CESARE..... \$50
Organic Romaine, croutons, Parmesan cheese, caesar dressing

Add chicken for \$20

INSALATA DELLA CASA..... \$45
Organic mixed green salad, tomatoes, shaved carrots, vinaigrette

INSALATA ALLA PARMIGIANA..... \$70
Organic mixed green salad topped with breaded chicken breast, feta cheese, cherry tomatoes and carrots, served with house vinaigrette

PANINI CATERING

Your choice of assorted panini's..... \$70
serves 8-10 people | Served on ciabatta bread

VEGETARIANO
With grilled zucchini, eggplant, bell pepper, sun-dried tomato and pesto sauce

POLLO
Grilled chicken breast, sliced tomato, zucchini and mayonnaise

PORTOBELLO
Chicken breast, portobello mushrooms, Fontina cheese and pesto sauce

HAMBURGER
USDA prime choice Angus beef with provolone cheese and aioli sauce; sliced tomato, lettuce, onion

PASTA CATERING Serves 8-10 people

PENNE PRIMAVERA..... \$80
Penne pasta with fresh mixed vegetables in a tomato sauce

FUSILLI CON POLPETTE..... \$80
Corkscrew pasta with homemade meatballs in a tomato sauce

LASAGNE AL FORNO..... \$80
Lasagne pasta layered with meat sauce, mozzarella cheese and béchamel sauce, served baked

RIGATONI BOLOGNESE..... \$80
Tube pasta in a tomato meat sauce

RIGATONI CON POLLO..... \$80
Tube pasta with chicken, broccoli and bell peppers
In a pink sauce (tomato-cream)

GNOCCHI DELLA CASA..... \$80
Homemade potato dumplings in a pesto, cream, tomato or truffle sauce

PENNE GIANNINO..... \$80
Rigatoni pasta with chicken and pine nuts in a fresh pesto sauce

RAVIOLI DELLA CASA..... \$80
Fresh ravioli pasta filled with ricotta cheese and spinach with a choice of tomato, cream or pink sauce

PENNE NORCINA..... \$80
Short pasta with italian sausage, mushrooms and peas in a cream sauce

FUSILLI CON SALSICCIA..... \$80
Corkscrew pasta with italian sausage in a spicy tomato sauce

PENNE TARANTINA..... \$90
Tube pasta with mussels, calamari, garlic and olive oil in a spicy tomato sauce

FETTUCCINE MARI E MONTI\$100
Homemade fettuccine with shrimp, porcini mushrooms in a Brandy cream sauce

SPAGHETTI AI FRUTTI DI MARE\$100
with shrimp, mussels, clams, fresh fish in a light spicy tomato sauce

ITALIAN CLASSICS CATERING

Serves 8 people. Does not include sides.

SALMONE ALLA GRIGLIA..... \$90

Grilled salmon filet with olive oil and lemon juice

POLLO PICCATA..... \$80

Grilled chicken breast sautéed in a white wine lemon sauce and capers

POLLO ALLA PARMIGIANA..... \$85

Lightly breaded chicken breast with provolone cheese and tomato sauce

MELANZANE ALLA PARMIGIANA.... \$80

Light breaded and baked eggplant with a blend of cheese, tomatoes and basil in a bed of tomato sauce

SIDES CATERING **Serves 8-10 people**

BROCCOLI..... \$32

SPINACH..... \$32

ROASTED POTATOES..... \$32

MIXED VEGETABLES..... \$32

DESSERT CATERING **Serves 8-10 people**

TIRAMISU..... \$40

Lady fingers cookies with espresso and mascarpone cheese

NEW YORK CHEESECAKE..... \$50

Traditional New York cheesecake flavored with a hint of vanilla

FANTASY FRUIT CAKE..... \$50

Short pastry base filled with Chantilly cream and topped with fresh pineapples, kiwis, peaches, strawberries and grapes