



Pizzeria

Restaurant

Catering Menu

HOT APPETIZERS

	6 people	12 people
Fried Calamari	29.00	57.00
Small serves approx.(6) people; large serves approx. (12) people. Calamari lightly fried, served with our classic marinara sauce on the side. Sweet, medium or hot.		
Marinated Grilled Calamari	39.00	78.00
Small serves approx. (6) people; large serves approx. (12) people. Calamari marinated in a balsamic vinaigrette dressing and grilled to perfection.		
Potato Croquettes(20)	25.00	(40) 49.00
Fresh Idaho potatoes mashed, breaded and seasoned to perfection, then fried.		
Breaded Combination Platter (4 lb.)	29.00	
Breaded Mozzarella Sticks (Serves approx. 20 people - 5 lb. platter).....	35.00	
Served with a hearty marinara sauce.		
Spicy Buffalo Wings (Serves approx. 10 people - 4 lb. platter).....	30.00	
Hot Antipasto (4 orders min.)	9.95 ea	
A combination of shrimp, clams, oreganata, mussels, eggplant rollatini and stuffed mushrooms, served with marinara sauce.		
Mussels Posillipo (1/2 Tray)	39.00	
Clams Oreganata (4 Doz. min.)	<i>subject to market price</i>	
Little neck clams on the half shell stuffed with seasoned breadcrumbs, herbs and then lightly grilled.		
Stuffed Mushrooms (25 pc.)	35.00	
Shrimp Imperiale	49.00	97.00
Four shrimp sautéed in garlic, white wine, a touch of tomato sauce and fresh mozzarella.		

COLD APPETIZERS

Mozzarella Primavera	29.00	49.00
(Small serves approx. (6) people. Large serves approx. (12) people.) Fresh home-made mozzarella sliced and then topped with ripe beefsteak tomatoes, fresh garlic, extra virgin olive oil and fresh basil. Served on a round tray.		

Mixed Grilled Vegetables.....	39.00	73.00
(Small serves approx. (10) people. Large serves approx. (20) people.)		
A mixture of grilled endive, radicchio, mushrooms, red, yellow and green peppers, yellow and green zucchini, tomatoes and carrots.		
Topped with a home-made vinaigrette dressing.		
Shrimp Cocktail.....	3 lb. 69.00	6 lb. 129.00
Served on a round tray. On a bed of lettuce and home-made cocktail sauce.		
Mediterranean Seafood Salad.....	(4 lb. min.)	13.95/lb.
Octopus, shrimps, scungilli, calamari, celery and red peppers in a lemon oil dressing.		

HOT PASTA DISHES

	½ Tray serves approx 6 people	Full Tray serves approx. 12 people
Cheese Filled Ravioli.....	45.00	89.00
Cheese filled ravioli with our delicious tomato sauce.		
Angolotti Al Aragosta.....	55.00	99.00
Lobster ravioli, in a vodka cream sauce topped with pieces of crab and shrimp.		
Rigatoni Carbonara.....	45.00	89.00
Sautéed Italian pancetta, onions, eggs and pecorino romano cheese in a light cream sauce.		
Linguini, Red or White Clam Sauce.....	45.00	89.00
Fresh chopped little neck clams, sautéed with extra virgin olive oil, fresh garlic, white wine, and served over linguini.		
Marinara Sauce.....	35.00	69.00
Choice of ziti, rigatoni or spaghetti.		
Tomato Sauce.....	35.00	69.00
Choice of ziti, rigatoni or spaghetti.		
Meat Sauce.....	39.00	79.00
Choice of ziti, rigatoni or spaghetti.		
Spaghetti Garlic & Oil.....	35.00	69.00
Sautéed garlic, extra virgin olive oil over spaghetti, topped with grated pecorino romano cheese and fresh parsley.		
With Broccoli & Chicken.....	45.00	89.00
Fresh Tortellini or Fettucine Alfredo.....	39.00	79.00
Fresh fettucine pasta with grilled sliced breast of chicken and portobello mushrooms in a port wine sauce.		
Penne Vodka.....	39.00	79.00
Penne served in a light pink vodka cream sauce.		
Penne Portobello.....	45.00	89.00
Penne served with fresh plum tomatoes sautéed with garlic, extra virgin olive oil and fresh Italian portobello mushrooms.		
Penne Melenzane.....	45.00	89.00
Penne with diced eggplant and roasted ricotta salata cheese in a delightful red sauce.		

Orrechiette Baresi with Broccoli Rabe & Sausage	45.00	89.00
Ear shaped pasta with sautéed broccoli rabe, Italian sausage, garlic and extra virgin olive oil.		
Linguini Contadina	39.00	79.00
A combination of linguini, grilled chicken breast, fresh roasted tomatoes, asparagus, garlic and fresh basil.		
Farfelle Carciofi	39.00	79.00
Bowtie pasta with sautéed fresh baby artichokes and roasted tomatoes, in a white wine sauce.		
Penne Primavera	39.00	79.00
Penne with assorted fresh spring vegetables in a delicate white sauce.		
Cavattelli Amatriciana	39.00	79.00
Fresh cavattelli pasta in a plum tomato sauce with pancetta and onions, tossed with romano cheese.		
Gnocchi with Pesto Genovese	39.00	78.00
Fresh potato dumplings, in a basil pesto sauce, extra virgin olive oil, pine nuts, fresh garlic and grated parmesan cheese.		
Stuffed Shells	45.00	89.00
Shells filled with fresh ricotta cheese, fresh parsley, grated romano cheese, and topped with tomato sauce and mozzarella cheese.		
Meat Lasagna	49.00	97.00
Layers of pasta, fresh ricotta cheese, ground beef, mozzarella cheese, tomato sauce and grated romano cheese.		
Baked Lasagna Primavera	49.00	97.00
Fresh spring vegetables sautéed, then mixed with our classic home-made tomato sauce, ricotta and mozzarella cheese and then baked to perfection.		
Baked Ziti	39.00	78.00
Ziti with whole milk ricotta, tomato sauce, mozzarella cheese and then baked.		
Manicotti	45.00	89.00
Fresh pasta crepe, filled with seasoned whole milk ricotta cheese, tomato sauce, mozzarella cheese and then baked to perfection.		
Risotto Frutti Di Mare	49.00	97.00
Imported arborio rice mixed with calamari, shrimp, scallops, clams and mussels in a white wine sauce topped with fresh imported parmesan cheese.		
Linguini Arrabiata	55.00	99.00
Linguini pasta with shrimp, clams, mussels, calamari, sautéed with capers in a white wine sauce. (A touch on the spicy side.)		
Gnocchi Serrentino	39.00	78.00
Fresh plum tomato sauce, sautéed garlic, fresh basil, topped with diced, home-made fresh mozzarella.		

SEAFOOD

Shrimp Portofino	75.00	149.00
Shrimps sautéed with mushrooms, prosciutto and port wine in a light cream sauce.		
Shrimp Scampi	75.00	149.00

Shrimps sautéed with garlic, butter and white wine. Served with rice.		
Shrimp Parmigiana	75.00	149.00
Shrimp lightly breaded then fried. Covered with marinara sauce, fresh mozzarella cheese, and then baked. Served with linguini.		
Salmone Dijon Mustard (<i>1 Filet per person.</i>).....	65.00	129.00
Grilled Salmon filet topped with a dijon mustard sauce. Served with rice.		
Filet of Sole Franchise (<i>1Filet per person.</i>).....	65.00	129.00
Lightly floured & sautéed in a butter lemon wine sauce. Served with rice.		
Grilled Marinated Sword Fish (<i>1 Steak per person.</i>).....	79.00	158.00
Sword fish steaks marinated in a balsamic marinade and then grilled to perfection. Served with rice.		
Zuppa Di Pesce	65.00	129.00
Shrimps, clams, mussels, lobster tail and calamari served over linguini in a heart warming spicy or sweet marinara sauce.		
Filet of Sole Munier	65.00	129.00
Sautéed in a lemon butter sauce served with vegetable and potato of the day.		

PORK

	½ Tray serves approx. 6 people	Full Tray serves approx. 12 people
Sausage	49.00	97.00
Served in a hearty tomato sauce.		
Sausage, Peppers & Onions	49.00	97.00
Sweet Italian sausage, with slices of red, yellow & green peppers, onions and a touch of tomato sauce.		
Sausage and Broccoli Rabe	59.00	118.00
Italian sweet sausage, sautéed with broccoli rabe, fresh garlic and extra virgin olive oil.		

BEEF

Sirloin Steak (<i>1 per person.</i>).....	79.00	158.00
With mushrooms and onions.		
Filet Mignon Au Pouivre (<i>1 per person.</i>).....	79.00	158.00
Peppercorn encrusted medallions sautéed with shallots, brandy and a touch of cream.		
Filet Mignon Barollo (<i>1 per person.</i>).....	79.00	158.00
Filet mignon with sautéed shallots, red wine and herbs.		
Meatballs (Sm. 20 pc.) (Lg. 40 pc.).....	45.00	89.00
In tomato sauce.		

SIDE DISHES

Broccoli	29.00	58.00
Broccoli Rabe	<i>Subject to market price</i>	
String Beans	<i>Subject to market price</i>	

Escarole and Beans.....	35.00	69.00
Fresh Spinach.....	35.00	69.00
Mushrooms & Peas.....	40.00	79.00
Mashed Potato Plain or with Roasted Garlic.....	35.00	69.00
Roasted Red Bliss Potato.....	29.00	58.00
Small red potatoes roasted with fresh rosemary, garlic and spices cooked to perfection.		

All of the above can be Steamed or Sautéed in extra virgin olive oil,
garlic and spices (except potatoes).

NATURE VEAL

	½ Tray serves approx. 6 people	Full Tray serves approx. 12 people
Veal Sorrentino.....	49.00	97.00
Tender veal scallopini, topped with sliced eggplant, prosciutto, fresh home-made mozzarella cheese, then baked and served in a delicious brown sauce.		
Veal Brochette.....	65.00	129.00
Tender veal medallions rolled and stuffed with prosciutto Diparma provolone cheese, fresh garlic sautéed with mushrooms, white wine and fresh parsley. (A bit on the spicy side.)		
Veal Piccata.....	49.00	97.00
Veal scallopini sautéed in a butter and lemon white wine sauce.		
Veal Parmigiana.....	49.00	97.00
Veal cutlet topped with sliced mozzarella cheese and then baked to perfection.		
Veal Marsala.....	49.00	97.00
Veal scallopini sautéed with mushrooms and marsala wine.		
Veal Saltimbocca.....	55.00	105.00
Veal scallopini sautéed and topped with spinach, prosciutto and white wine.		
Veal Romana.....	55.00	105.00
Veal medallions, sautéed with fresh artichoke, white wine, mushrooms, sundried tomatoes.		

CHICKEN

Chicken Marsala.....	39.00	78.00
Tender chicken breast sautéed with mushrooms and marsala wine.		
Chicken Francese.....	39.00	78.00
Breast of chicken dipped in egg, sautéed in a lemon white wine sauce.		
Chicken Capricciosa.....	39.00	78.00
Grilled chicken breast topped with arugula, tomatoes and onions. Served with home-made balsamic vinaigrette dressing.		
Chicken Pizzaiola.....	39.00	78.00

Breast of chicken sautéed with mushrooms in a hearty tomato sauce.

Chicken Parmigiana.....39.00 78.00

Chicken cutlet topped with sliced mozzarella cheese and then baked to perfection.

Grilled Chicken Breast.....39.00 78.00

Breast of Perdue chicken in a lemon oil herb dressing or in a home-made Italian dressing.

Chicken Contadina.....39.00 78.00

Diced chicken, roasted potato, mushrooms and roasted peppers.

VEGETARIAN DISHES

Eggplant Parmigiana.....39.00 78.00

Sliced battered eggplant served with our home-made marinara sauce topped with mozzarella cheese and then baked to perfection.

Eggplant Rollatine.....45.00 89.00

Fried eggplant rolled and filled with ricotta and mozzarella cheese and then topped with our delicious marinara sauce.

EXTRAS

Garlic Sticks.....9.95 *sheet*

Garlic Bread.....2.50 *each*

with Mozzarella.....2.95 *each*

Garlic Knots.....3.50 *Doz.*

SALADS

	½ Tray	Full Tray
	serves approx.	serves approx.
	6 people	12 people

Italian Salad.....19.00 38.00

Lettuce, tomatoes, pepperoncini, black and green olives, red onions and carrots served with balsamic vinaigrette dressing on the side.

Garden Salad.....29.00 58.00

Lettuce, tomatoes, broccoli, onions, shredded carrots, cucumbers, topped with mozzarella cheese, red pepper and black olives, served with our home-made balsamic vinaigrette dressing.

Antipasto Supreme.....45.00 89.00

Imported wedge of provolone, prosciutto, fresh mozzarella, sopressatta, ham, marinated mushrooms, artichokes, roasted red peppers, black and green olives, tomatoes, red onions, radicchio, served on a bed of romaine lettuce, topped with a balsamic vinaigrette dressing.

Grilled Seafood Salad.....49.00 97.00

Grilled calamari, lobster slipper tail, shrimp, over a bed of greens. Served with your choice of lemon vinaigrette or balsamic vinaigrette dressing.

Caesar Salad.....25.00 49.00

with Grilled Chicken.....	39.00	78.00
Romaine lettuce combined with croutons &, parmesan cheese in an anchovy garlic Caesar dressing. Topped with shaved parmesan cheese.		
Plum Tomato Salad.....	39.00	78.00
Fresh grilled breast of chicken surrounded in a mixture of avocado, plum tomatoes, gorgonzola cheese, fresh greens and broccoli. Served with a creamy balsamic vinaigrette dressing.		
Greek Salad.....	29.00	58.00
Romaine lettuce, plum tomatoes, onion, black olives, feta cheese and grape leaves.		
Sicilian Salad.....	35.00	69.00
Boiled potatoes, string beans, olives, red onion, plum tomatoes and spices. Served with a traditional dressing.		
Tomatoes and Onion Salad.....	<i>(5 lb.)</i>	25.00
Plum tomatoes and red onion, tossed with a home-made dressing.		
Tre Colore Salad.....	29.00	58.00
Arugola, Belgium endive, raddiccio, served with our home-made balsamic vinaigrette dressing.		
Pisanella Salad.....	35.00	65.00
Mesculine salad, broccoli, white and red kidney beans, chick peas, and string beans served with our home-made balsamic vinaigrette dressing.		
Warm Goat Cheese Salad.....	35.00	65.00
Bed of mesculine salad topped with warm goat cheese and sliced beets served with a raspberry vinaigrette dressing.		

DESSERT

Watermelon Basket <i>(Seasonal)</i>	25 to 40 people	85.00
Expertly carved and decorated with assorted fresh seasonal fruits.		
Fruit & Melon – Large <i>(Seasonal)</i>	<i>(Full Tray)</i>	75.00
Fruit & Melon – Small <i>(Seasonal)</i>	<i>(1/2 Tray)</i>	39.00

ALL ORDERS INCLUDE ROLLS.

Utensils and paper goods available upon request at no charge.

Helpful Suggestions to Plan Your Event

Orders should be placed one to two weeks in advance of your party date.

Any changes must be made seven (7) days in advance.

Tables should be covered with a tablecloth and aluminum foil. Sternos must sit in chafing dish racks only. We are not responsible for any damage caused by sternos.

Food must not be placed in direct sunlight or kept outside for any extended period of time. Food will not heat properly in breezy area or under air conditioning vents.

Full Payment Due Upon Delivery

All catering subject to Sales Tax.

Nominal deposit on equipment.

Prices subject to change without notice.

A 35% deposit is required on all orders. All final payments must be made in cash or credit card prior to delivery. Sorry we **DO NOT** accept check on final payment.

Please try to place orders between 3:00 and 5:00 PM 7 Days a week.

Catering of our quality food is professionally designed to your needs.

For suggestions or comments please give us a call.