



## Catering Menu

\* Dishes seen on our Regular Menu or Specials Menu can be served as half or full trays too.

### Hot & Cold Appetizers

	Tray Sizes	
	Half 8-11pp	Full 15-20pp
<b>Cold Antipasto</b> <i>A variety of Italian meats and cheeses with tomatoes, roasted peppers &amp; fresh mozzarella</i>	\$45	\$75
<b>Bruschetta</b> <i>Diced tomato and onion spread topped with Provolone cheese wrapped with Prosciutto</i>	\$45	\$65
<b>Eggplant Rollatini</b> <i>Stuffed with Ricotta Cheese &amp; baked with a hearty tomato sauce and melted Mozzarella</i>	\$45	\$80
<b>Baby Meatballs</b> <i>Choose between our special Balsamic Sauce and fresh sliced garlic or our Traditional Marinara Sauce</i>	\$60	\$110
<b>Cheese Platter</b> <i>Assorted Italian cheeses</i>	\$50	\$90
<b>Fried Calamari</b> <i>Served with Marinara sauce and Lemon wedges</i>	\$100	\$160
<b>Zuppa di Mussels</b> <i>Served with a zesty Marinara Sauce or White Wine, Garlic &amp; Lemon Sauce</i>	\$60	\$110
<b>Clams Casino or Clams Oreganato</b> <i>Casino has bacon in the stuffing</i>	\$70	\$130
<b>Shrimp Cocktail</b> <i>Large shrimp with homemade cocktail sauce and Lemon</i>	\$75	\$140
<b>Zuppa di Clams</b> <i>Served with a zesty Marinara Sauce or White Wine, Garlic &amp; Lemon Sauce</i>	\$65	\$120



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### Salads

	Tray Sizes	
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<b>House Salad</b> <i>Iceberg, Radicchio, Endive, tomatoes, cucumbers and onions</i> <i>Choice of Homemade Dressings:</i> <i>Balsamic Vinaigrette, Bleu Cheese,</i> <i>Creamy Parmigiano Vinaigrette, Honey Mustard</i>	<b>\$25</b>	<b>\$40</b>
<b>Caesar Salad</b> <i>Crisp Romaine served with our homemade dressing and croutons</i>	<b>\$35</b>	<b>\$65</b>
<b>Milano Salad</b> <i>Romaine lettuce with apples, walnuts, tomatoes, cucumbers, crumbled bleu cheese and honey mustard dressing</i>	<b>\$35</b>	<b>\$65</b>
<b>Columbia Salad</b> <i>topped with Pear &amp; Gorgonzola and House Vinaigrette served on the side</i>	<b>\$35</b>	<b>\$65</b>
<b>Amalfi Salad</b> <i>Arugula, Sliced Strawberries and pignoli nuts with our House Vinaigrette served on the side</i>	<b>\$40</b>	<b>\$75</b>
<b>Tri Color Salad</b> <i>Romaine, Endive and Radicchio</i> <i>House Vinaigrette served on the side</i>	<b>\$40</b>	<b>\$75</b>

**\*Add grilled Chicken or Grilled Shrimp to any Salad\***

<b>Chicken</b>	<b>\$20</b>	<b>\$35</b>
<b>Shrimp</b>	<b>\$35</b>	<b>\$60</b>



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### Pasta Dishes

*\*Choose a pasta and pair it with a sauce\**  
*Penne, Farfalle, Rigatoni, Fettuccine,*

We don't recommend using Spaghetti or Capellini because they don't work well in trays

	Tray Sizes	
	Half 8-11pp	Full 15-20pp
<b>Pink Vodka</b> <i>Cream Sauce</i>	<b>\$45</b>	<b>\$85</b>
<b>*Add Shrimp &amp; Mushrooms (Penne Dellicata)</b>	<b>\$70</b>	<b>\$120</b>
<b>Bolognese</b> <i>Meat Sauce with Veal, Pork &amp; Beef</i>	<b>\$50</b>	<b>\$90</b>
<b>Alfredo</b> <i>Cream Sauce</i>	<b>\$45</b>	<b>\$85</b>
<b>Pomodoro</b> <i>Tomato &amp; Basil</i>	<b>\$45</b>	<b>\$85</b>
<b>Carbonara</b> <i>Cream Sauce with Bacon &amp; Onions</i>	<b>\$50</b>	<b>\$90</b>
<b>Amatriciana</b> <i>Italian Bacon with Onions &amp; Tomato</i>	<b>\$50</b>	<b>\$90</b>

### GLUTEN FREE ALTERNATIVES:

**Multi Grain Penne – Additional \$25/Half Tray**  
**Additional \$50/Full Tray**

### EXTRA SAUCE AVAILABLE:

**Pint - \$7.95**  
**Quart - \$14.95**



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### Chicken

	Tray Sizes	
	Half 8-11pp	Full 15-20pp
<b>Francese</b> <i>Chicken Breast dipped in egg then sautéed in a White Wine and Lemon Sauce</i>	\$65	\$120
<b>Parmigiana</b> <i>Breaded Chicken Breast topped with marinara sauce and melted mozzarella cheese</i>	\$60	\$120
<b>Cacciatore</b> <i>Chicken served with sautéed mushrooms, tomatoes and onions</i>	\$65	\$120
<b>Giambotta</b> <i>Chicken Breast served mushrooms, sweet peppers &amp; Sausage with wine and a zesty balsamic vinaigrette</i>	\$70	\$130
<b>Marsala</b> <i>Sautéed with mushrooms and Marsala Wine</i>	\$65	\$120
<b>Piccata</b> <i>Sauteed with lemon, butter, White Wine and Capers</i>	\$65	\$120
<b>Grigliato</b> <i>Grilled chicken breast served with grilled vegetables</i>	\$65	\$120
<b>Aurora</b> <i>Chicken tenders sautéed with wild mushrooms, fresh tomato and a Vodka pink cream sauce topped with melted mozzarella</i>	\$70	\$130
<b>Chicken Fingers</b> <i>Home made with our own bread crumbs and served with French fries</i>	\$50	\$95



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	Tray Sizes	
Veal	Half 8-11pp	Full 15-20pp
<b>Marsala</b> <i>Sautéed with mushrooms and Marsala Wine</i>	<b>\$70</b>	<b>\$140</b>
<b>Piccata</b> <i>Sauteed with lemon, butter, White Wine and Capers</i>	<b>\$70</b>	<b>\$140</b>
<b>Veal Nikola</b> <i>Dipped in egg, topped with eggplant, sliced tomato and mozzarella, sauteed with Sherry Wine sauce</i>	<b>\$75</b>	<b>\$145</b>
<b>Parmigiana</b> <i>Breaded Veal topped with marinara sauce and melted mozzarella cheese</i>	<b>\$70</b>	<b>\$140</b>
<b>Francese</b> <i>Chicken Breast dipped in egg then sautéed in a White Wine and Lemon Sauce</i>	<b>\$70</b>	<b>\$140</b>
	<b>Beef</b>	
<b>Filet Tips &amp; Chicken Tenders</b>	<b>\$90</b>	<b>\$180</b>
<b>Filet Mignon Tips</b>		market price
<b>Chateaubriande</b>		market price
	<b>Specialities</b>	
<b>Sausage &amp; Peppers</b>	<b>\$50</b>	<b>\$85</b>
<b>Pork Tenderloin</b>	<b>\$55</b>	<b>\$110</b>
<b>Seafood Paella with Chorizo</b>	<b>\$100</b>	<b>\$190</b>
<b>Cold Seafood Salad</b>	<b>\$100</b>	<b>\$190</b>
<b>Zuppa di Pesce (Red or White)</b>	<b>\$120</b>	<b>\$230</b>
	<b>Risotto</b>	
<b>Chicken</b>	<b>\$60</b>	<b>\$135</b>
<b>Shrimp</b>	<b>\$70</b>	<b>\$140</b>
<b>Mashed Potatoes &amp; Carrots</b>	<b>\$40</b>	<b>\$70</b>
<b>Mixed Vegetables</b>	<b>\$40</b>	<b>\$70</b>



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### Desserts

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<b>Assorted Mix of:</b>	<b>\$40</b>	<b>\$80</b>
Carrot Cake, Peanut Butter Silk, Cheesecake, Chocolate Mousse Pie & Cannoli		
Apple Dessert Pizza		
Nutella & Fresh Strawberry Dessert Pizza		
Carrot Cake		
Peanut Butter Silk		
Cheesecake		
Chocolate Mousse Cake		
Cannoli		