



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



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Salads

	Tray Sizes	
	Half 8-11pp	Full 15-20pp
House Salad	\$25	\$40
<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>		
Caesar Salad	\$35	\$65
<i>Crisp Romaine served with our homemade dressing and croutons</i>		
Milano Salad	\$35	\$65
<i>Romaine lettuce with apples, walnuts, tomatoes, cucumbers, crumbled bleu cheese and honey mustard dressing</i>		
Columbia Salad	\$35	\$65
<i>topped with Pear & Gorgonzola and House Vinaigrette served on the side</i>		
Amalfi Salad	\$40	\$75
<i>Arugula, Sliced Strawberries and pignoli nuts with our House Vinaigrette served on the side</i>		
Tri Color Salad	\$40	\$75
<i>Romaine, Endive and Radicchio</i>		
<i>House Vinaigrette served on the side</i>		

Add grilled Chicken or Grilled Shrimp to any Salad

Chicken	\$20	\$35
Shrimp	\$35	\$60



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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
Pink Vodka <i>Cream Sauce</i>	\$45	\$85
*Add Shrimp & Mushrooms (Penne Dellicata)	\$70	\$120
Bolognese <i>Meat Sauce with Veal, Pork & Beef</i>	\$50	\$90
Alfredo <i>Cream Sauce</i>	\$45	\$85
Pomodoro <i>Tomato & Basil</i>	\$45	\$85
Carbonara <i>Cream Sauce with Bacon & Onions</i>	\$50	\$90
Amatriciana <i>Italian Bacon with Onions & Tomato</i>	\$50	\$90

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

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



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



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Desserts

Tray Sizes
Half 8-11pp Full 15-20pp

Assorted Mix of:

\$40

\$80

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