CATERING MENU SMALL TRAYS FEED 8-10 LARGE TRAYS FEED 18-20



(203) 453-8779 PARTY TRAYS ARE AVAILABLE HOT OR COLD

Hors D'oeuvre

small or large

Cheese and Fruit Tray

one size \$60

Assorted imported cheeses with seasonal fruit

Brushetta Toast

one size \$30

Fresh Tomato Crostini, White Bean & Onion Crostini, Spinach Gorgonzola Crostini with seasoned toast

Mozzarella Balls

\$30/\$60

Wrapped with Roasted Peppers

Stuffed Mushrooms

\$30/\$60

Seafood Stuffing

Stuffed Bread Tray

\$40/\$80

Broccoli & Sausage, Spinach & Mozz, Eggplant Parm and Ham, Mozz & Tomato Breads

Prosciutto Wrapped Melon, Cheese or Asparagus

\$30/\$60

Vegetable Tray

\$40/\$80

Fresh cut vegetables with Veggie Dip

Eggplant Rollatini

\$40/\$80

Breaded Eggplant slices rolled with Ham and Mozzarella and baked in Tomato Sauce

Crab Cakes

\$40/\$80

Buffalo Wings

\$35/\$70

Mild, mild honey, medium, medium honey, or blazin' hot sauces

Chicken Tenders

\$35/\$70

Buffalo Sauce or BBQ Sauce

\$7 each, min of 6 wraps

Assorted cold cut wraps with lettuce, tomato, cheese and dressing cut and trayed

SIDE DISHES

small tray only

Pane Cotta

Wrap Tray

\$25

Escarole and white beans baked with croutons and mozzarella in a garlic sauce

Broccoli Rabe

\$25

Sautéed with garlic, crushed red pepper and olive oil

Chi Mangia Bene, Vive Bene! Those Who Eat Well, Live Well!

INSALATA TRAYS

small or large

Antipasto

\$45/\$90

Roasted peppers, stuffed peppers, marinated mushrooms, marinated eggplant, olives, ham, provolone, salami, fresh mozzarella, tomatoes, all on a bed of lettuce, dressed with olive oil, vinegar and oregano

Caprese Salad

\$35/\$70

Fresh Mozzarella and Tomato dressed with extra virgin olive oil and fresh basil

Spaghetti Salad

\$35/\$70

With fresh mozzarella, tomatoes, celery in an olive oil, basil dressing

Pasta Salad

\$35/\$70

Short pasta with olives, roasted peppers, celery, onion, garlic with olive oil and vinegar

Tortellini Salad

\$35/\$70

Cheese tortellini's with tomatoes, parmagiana cheese, olive oil and vinegar

Bowtie Salad

\$35/\$70

With fresh spinach, roasted peppers and basil pesto

Add Chicken

\$40/\$80

Add Shrimp

\$45/\$90

Tossed Salad

\$20/\$40

With black olives, feta cheese and house dressing-creamy balsamic

Fruit Salad

\$35/\$70

EGGPLANT DISHES

small or large

Eggplant Parmigiana

\$40/\$80

Layered breaded eggplant with sauce, mozzarella and parmigiana

Eggplant Rollatini

\$40/\$80

Breaded Eggplant slices rolled with Ham and Mozzarella and baked in Tomato Sauce

Stuffed Eggplant

\$40/\$80

Breaded eggplant stuffed with ricotta cheese, mozzarella and parmigiana and baked in tomato sauce

Eggplant Timbale

\$45/\$90

 ${\it Grilled}$ eggplant stuffed with pasta, beef, sausage, peas in a marsala wine sauce

BAKED PASTA DISHES small or large

Traditional Meat Lasaana

\$40/\$80

Fresh pasta sheets layered with ricotta cheese, marinara sauce and

Vegetable Lasagna

\$40/\$80

Fresh pasta sheets layered with ricotta cheese, marinara sauce, broccoli, roasted peppers and spinach

Chicken ala Vodka Lasagna

\$40/\$80

Fresh pasta sheets layered with ricotta cheese, chicken and vodka

Buffalo Chicken Lasagna

\$40/\$80

Fresh pasta sheets layered with ricotta cheese, gorgonzola cheese, chicken and buffalo sauce

Broccoli Rabe & Sausage Lasagna \$40/\$80

Fresh pasta sheets layered with ricotta cheese, broccoli rabe and sausage in marinara sauce

Eggplant & Sausage Lasagna

\$40/\$80

Breaded Eggplant layered with ricotta cheese, & sausage in marinara sauce

Manicotti

\$35/\$70

Fresh pasta sheets stuffed with ricotta cheese, mozzarella and parmigiana and baked in marinara sauce

Stuffed Shells

\$35/\$70

Large Shells stuffed with ricotta cheese, mozzarella and parmigiana and baked in marinara sauce

Baked Ziti

Ziti baked with marinara sauce, ricotta cheese and mozzarella

Penne & Buffalo Chicken in Gorgonzola Cream Sauce *\$35/\$70*

PICK YOUR PASTA then PICK YOUR SAUCE

Penne *\$35/\$70*

Tortellini

Spaghetti

Fettuccine

Fusilli

Linguine

Angel Hair

Cappellini

Cavetelli

Gnocchi

Rigatoni

with

Marinara-tomato sauce

Pomodoro-fresh tomatoes, sauce, cream, and a touch of hot cherry peppers Alfredo-

cheese and cream sauce

Pesto Cream-basil pesto and cream sauce Vodka

Tomato Cream with Sherry

Carbonara-cream sauce with bacon, tomatoes & peas **Arrabiatte-**garlic and crushed red pepper tomato sauce

Puttanesca-kalamata olive and caper sauce

Pizziola-mushroom, tomato sauce

Broccoli & Garlic Aioli Sauce

Amitriciana-pancetta and onion tomato sauce

Sundried Tomato Pesto Sauce

Tuscano Sauce-Prosciutto and spinach tomato sauce

SEAFOOD DISHES

small or large

Baked Stuffed Sole

\$50/\$100

Stuffed with a delicious seafood stuffing with bay scallops and crab and topped with a lemon cream sauce

Scallops and Shrimp Scampi \$50/\$100

In a garlic, butter and white wine sauce with pasta

Fried Calamari

\$45/\$90

With marinara sauce on the side

Frutti di Mare

\$60/\$120

Seafood salad with scungilli, calamari, scallops and shrimp in vinaigrette

POULTRY AND MEAT

small or large

Chicken Florentine

\$45/\$90

Egg battered chicken topped with lemon cream sauce over a bed of spinach

Chicken Parmigiana

\$40/\$80

Chicken cutlet topped with mozzarella and baked in tomato sauce

Chicken Carbonara

\$45/\$90

Chicken breast baked in cream sauce with bacon, tomatoes and peas

Chicken Marsala

\$45/\$90

Chicken breast and mushrooms sautéed in butter and marsala wine

Chicken and Broccoli

\$40/\$80

Tender Chicken breast sautéed with broccoli florets with chicken broth, garlic and parmigiana cheese

Chicken Sorrento

\$48/\$95

Chicken breast in a marsala wine sauce with roasted peppers, peas and prosciutto

Chicken Piccata

\$45/\$90

Chicken breast and capers sautéed in lemon, butter and white wine.

Chicken Casino

\$45/\$90

Chicken breast sautéed with bacon, peppers and onions

Meatballs

\$35/\$70

Baked in tomato sauce

Roast Beef or Pork and Gravy

\$40/\$80

Sliced with beef gravy

Steak Pizziola

\$40/\$80

Grilled steak then baked in a mushroom tomato sauce

Veal Bracciole

\$55/\$110

Stuffed veal with pignoli nuts, bacon, garlic, parmigiana and fresh parsley baked in tomato sauce

Veal Marsala

\$50/\$100

Veal and mushrooms sautéed in butter and marsala wine

Veal Parmigiana

\$50/\$100

Veal Cutlets baked with mozzarella and tomato sauce Sausage and Peppers

\$35/\$70

Desserts

Cannoli's

small \$1.50 ea, large \$2.50 ea

Italian Cookie Tray

With pignoli, anginettes, choc chip biscotti's and jelly cookies