



**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*

**Bruschetta 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**                      **\$55/\$85**  
*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 Dry rub*

**Chicken Tenders**                      **\$35/\$70**  
*Buffalo Sauce or BBQ Sauce*

**Wrap Tray**                      **\$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**                      **\$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*

**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**                      **\$40/\$80**  
*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, parmigiana 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**                      **\$25/\$50**  
*With black olives, feta cheese and house dressing-creamy balsamic*

**Fruit Salad**                      **\$40/\$80**

**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**  
*Grilled eggplant stuffed with pasta, beef, sausage, peas in a marsala wine sauce*

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

**BAKED PASTA DISHES** *small or large***Traditional Meat Lasagna** **\$40/\$80**  
*Fresh pasta sheets layered with ricotta cheese, marinara sauce and beef***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 sauce***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** **\$35/\$70**  
*Ziti baked with marinara sauce, ricotta cheese and mozzarella***Penne & Buffalo Chicken in Gorgonzola Cream Sauce** **\$40/\$80****PICK YOUR PASTA then PICK YOUR SAUCE****Penne** **\$40/\$80****Tortellini****Spaghetti****Fettuccine****Fusilli****Linguine****Angel Hair****Cappellini****Cavatelli****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 Sauce****Tomato Cream with Sherry****Carbonara**-cream sauce with bacon, tomatoes & peas**Arrabiate**-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** **\$40/\$80**  
*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 Bracciale** **\$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** **\$40***With pignoli, anginettes, choc chip biscotti's and jelly cookies*