

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



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

**HOR'S DEUVRES**

**small or large**

- Cheese and Fruit Tray** **\$40/\$80**  
*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** **\$25/\$50**  
*Wrapped with Roasted Peppers*
- Stuffed Mushrooms** **\$25/\$50**  
*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** **\$39/\$75**  
*Fresh cut vegetables with Veggie Dip*
- Eggplant Rollatini** **\$39/\$75**  
*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*

**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** **\$35/\$70**  
*Fresh Mozzarella and Tomato dressed with extra virgin olive oil and fresh basil*
- Spaghetti Salad** **\$30/\$60**  
*With fresh mozzarella, tomatoes, celery in an olive oil, basil dressing*
- Pasta Salad** **\$30/\$60**  
*Short pasta with olives, roasted peppers, celery, onion, garlic with olive oil and vinegar*
- Tortellini Salad** **\$30/\$60**  
*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** **\$20/\$40**  
*With black olives, feta cheese and house dressing-creamy balsamic*
- Fruit Salad** **\$35/\$70**

**EGGPLANT DISHES**

**small or large**

- Eggplant Parmigiana** **\$39/\$75**  
*Layered breaded eggplant with sauce, mozzarella and parmigiana*
- Eggplant Rollatini** **\$39/\$75**  
*Breaded Eggplant slices rolled with Ham and Mozzarella and baked in Tomato Sauce*
- Stuffed Eggplant** **\$39/\$75**  
*Breaded eggplant stuffed with ricotta cheese, mozzarella and parmigiana and baked in tomato sauce*
- Eggplant Timbale** **\$40/\$80**  
*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**      **\$35/\$70****PICK YOUR PASTA**    **then**    **PICK YOUR SAUCE****Penne**      **\$35/\$70****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**      **\$40/\$80***Stuffed with a delicious seafood stuffing with bay scallops and crab and topped with a lemon cream sauce***Scallops and Shrimp Scampi**      **\$48/\$95***In a garlic, butter and white wine sauce with pasta***Fried Calamari**      **\$45/\$90***With marinara sauce on the side***Frutti di Mare**      **\$45/\$90***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***Bracciale**      **\$47/\$94***Stuffed flank steak with bacon, garlic, parmigiana and fresh parsley 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 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**      **\$35***With pignoli, anginettes, choc chip biscotti's and jelly cookies*