

Name	Description	Half Tray <i>(serves up to 10)</i>	Full Tray <i>(serves up to 20)</i>
COLD ITEMS (SALADS & APPETIZERS)			
		Half Tray <i>(serves up to 10)</i>	Full Tray <i>(serves up to 20)</i>
HOUSE SALAD	Assorted lettuces, cucumber, and tomato	\$20.00	\$35.00
CAESAR SALAD	Caesar salad	\$30.00	\$55.00
GARDEN SALAD	Romaine lettuce, tomatoes, olives, cucumber, onion	\$30.00	\$55.00
PASTA SALAD	Short fusilli pasta, sun-dried tomatoes, olives, celery, provolone cheese, fresh herbs	\$35.00	\$65.00
TORTELLINI SALAD	Homemade fresh tortellini, mozzarella, sun-dried tomatoes, tossed in homemade Italian dressing	\$45.00	\$85.00
FRESH VEGETABLES PLATTER	Assorted fresh vegetables	\$ 30.00	\$ 55.00
SANDWICHES	Assorted finger sandwiches (24 pieces for half tray & 48 pieces for full tray)	\$35.00	\$65.00
COLD ITALIAN ANTIPASTO	Olives, provolone, roasted peppers, sun-dried tomato, mushrooms & artichoke hearts	\$ 45.00	\$ 85.00
MOZZARELLA CAPRESE	Homemade fresh mozzarella, tomato, oregano & extra virgin olive oil	\$ 40.00	\$ 75.00
HOT APPETIZERS			
		Half Tray <i>(serves up to 10)</i>	Full Tray <i>(serves up to 20)</i>
EGGPLANT ROLLATINI	Sliced eggplant stuffed with ricotta cheese	\$ 30.00	\$ 55.00
EGGPLANT PARMIGIANA	Fried breaded eggplant topped with tomato sauce & mozzarella	\$ 30.00	\$55.00
EGGPLANT LASAGNA	Eggplant, tomato sauce, cheese, basil	\$35.00	\$65.00

STUFFED MUSHROOMS	Mushrooms stuffed with mixed vegetables and cheese	\$40.00	\$75.00
STUFFED MUSHROOMS & CRABMEAT	Mushrooms stuffed with crabmeat	\$50.00	\$95.00
SEAFOOD SALAD	Seafood salad	\$45.00	\$85.00
MUSSELS POSILUPO	Fresh black mussels with marinara sauce and parsley	\$ 35.00	\$ 65.00
CLAMS OREGANATE	Baked clams stuffed with breadcrumbs, garlic, oil and oregano	\$ 45.00	\$ 85.00
FRIED CALAMARI	Golden fried calamari with marinara sauce on the side	\$ 45.00	\$ 85.00
PASTA			
		<i>Half Tray</i> <i>(serves up to 10)</i>	<i>Full Tray</i> <i>(serves up to 20)</i>
PENNE MARINARA	Penne in a fresh marinara sauce	\$ 30.00	\$ 55.00
BAKED ZITI	Baked ziti with ricotta, tomato sauce and mozzarella	\$ 35.00	\$ 65.00
PENNE VODKA	Penne in a vodka pink cream sauce	\$ 35.00	\$ 65.00
RIGATONI NORMA	Rigatoni with fried eggplant, tomato sauce and dry ricotta cheese	\$ 35.00	\$ 65.00
RIGATONI BOLOGNESE	Rigatoni with meat sauce	\$ 40.00	\$ 75.00
TORTELLINI ALFREDO	Tricolor cheese tortellini in a famous Alfredo cream sauce	\$ 40.00	\$ 75.00
CAVATELLI AND BROCCOLI	Cavatelli pasta with fresh broccoli in a garlic and oil sauce	\$35.00	\$ 65.00
RAVIOLI POMODORO	Cheese ravioli in a light tomato sauce	\$35.00	\$ 65.00
RAVIOLI - DELICATI	Cheese ravioli with mushrooms, peas and ham in a light cream sauce	\$40.00	\$75.00
WHOLE WHEAT - INTEGRALI	Whole wheat pasta with fava beans, artichoke hearts, and sun dried tomatoes, black pepper and pecorino cheese	\$40.00	\$75.00

BEEF LASAGNA	Lasagna stuffed with ground beef, mozzarella cheese, and tomato sauce	\$40.00	\$75.00
HOME MADE STUFFED SHELLS	Jumbo shell pasta stuffed with ricotta cheese in a light tomato sauce	\$40.00	\$75.00
ENTRÉE			
		Half Tray <i>(serves up to 10)</i>	Full Tray <i>(serves up to 20)</i>
CHICKEN PARMIGIANA	Chicken cutlet with tomato sauce and melted fresh mozzarella	\$ 40.00	\$ 75.00
CHICKEN FRANCESE	Egg battered chicken breast in a butter and lemon sauce	\$ 40.00	\$ 75.00
CHICKEN MARSALA	Chicken breast with mushrooms in a brown marsala sauce	\$ 40.00	\$ 75.00
CHICKEN GIAMBOTTA	Chicken breast with onion, peppers, eggplant and a touch of marinara sauce	\$ 40.00	\$ 75.00
CHICKEN CONTADINA	Chicken breast with artichoke hearts, sun dried tomato, garlic and oil	\$ 40.00	\$ 75.00
CHICKEN PICCATA	Chicken breast with shallots and capers in a light butter and lemon sauce	\$ 40.00	\$ 75.00
CHICKEN BEL PAESE	Chicken breast with grilled eggplant and zucchini topped with melted smoked mozzarella cheese and a touch of tomato sauce.	\$ 40.00	\$ 75.00
CHICKEN SORRENTINA	Chicken topped with prosciutto, tomatoes, fresh mozzarella and eggplant in a light tomato sauce	\$ 40.00	\$ 75.00
CHICKEN ROYAL	Chicken with smoked mozzarella and roasted peppers in a champagne cream sauce.	\$ 40.00	\$ 75.00
CHICKEN SCARPARELLO	Chicken pieces and sausage sautéed with hot cherry peppers, fresh garlic and touch of red vinegar.	\$ 40.00	\$ 75.00
SPICY CHICKEN	Chicken breast (or pieces) sautéed with cherry tomatoes, shitake mushrooms and hot cherry peppers.	\$ 40.00	\$ 75.00
CHICKEN DELICATO	Chicken breast sautéed with mushrooms, peas and ham in light cream sauce.	\$ 40.00	\$ 75.00

CHICKEN BONE ROASTED	Roasted chicken on the bone with onion, peppers and potatoes.	\$ 40.00	\$75.00
SAUSAGE AND PEPPERS	Homemade pork sausage with onion, peppers and a touch of marinara sauce	\$ 40.00	\$ 75.00
PORK LOIN AND MUSHROOMS	Roasted pork loin with mixed wild mushrooms and fresh rosemary	\$ 40.00	\$ 75.00
MEAT BALLS RAGU	Meat balls in a tomato sauce	\$ 40.00	\$ 75.00
BLACKENED STEAK	Blackened rib eye - black angus steak	\$ 60.00	\$ 115.00
BBQ SPARE RIBS	Broiled spare ribs in homemade spicy BBQ sauce	\$ 40.00	\$ 75.00
SPARE RIBS - RAGU SAUCE	Spare ribs in a ragu sauce.	\$ 40.00	\$ 75.00
VEAL PARMIGIANA	Veal cutlet with tomato sauce and melted fresh mozzarella	\$ 45.00	\$ 85.00
VEAL FRANCESE	Egg battered veal scaloppini in a butter and lemon sauce	\$ 50.00	\$ 95.00
VEAL MARSALA	Veal scaloppini with mushrooms in a brown marsala sauce	\$ 50.00	\$ 95.00
VEAL PICCATA	Veal scaloppini with shallots and capers in a light butter and lemon sauce	\$ 50.00	\$ 95.00
VEAL BEL PAESE	Veal scaloppini with grilled eggplant and zucchini topped with melted smoked mozzarella cheese and a touch of tomato sauce.	\$ 50.00	\$95.00
VEAL SORRENTINA	Veal scaloppini topped with prosciutto, tomatoes, fresh mozzarella and eggplant in a light tomato sauce	\$ 50.00	\$ 95.00
VEAL CONTADINA	Veal scaloppini with artichoke hearts, sun dried tomato, garlic and oil	\$ 50.00	\$ 95.00
TILAPIA LIVORNESE	Tilapia with capers, olives, onions and marinara sauce.	\$ 45.00	\$ 85.60
TILAPIA OREGANATO	Tilapia topped with breadcrumbs and oregano	\$ 45.00	\$ 85.00
TILAPIA FRANCESE	Eggs battered tilapia in a butter and lemon sauce	\$ 45.00	\$ 85.00
TILAPIA PICCATA	Tilapia with capers in a light butter and lemon sauce	\$ 45.00	\$ 85.00

SALMON OREGANATO	Salmon filet topped with breadcrumbs and oregano	\$ 50.00	\$ 95.00
SALMON ROYALE	Salmon filet with smoked mozzarella, roasted peppers in a champagne cream sauce	\$ 50.00	\$ 95.00
SALMON PUTTANESCA	Salmon filet with garlic, capers, black olives, anchovy paste and a touch of marinara sauce.	\$ 50.00	\$ 95.00
SHRIMP SCAMPI	Shrimp scampi in a white wine, garlic and lemon sauce.	\$ 50.00	\$ 90.00
SHRIMP FRA DIAVOLO	Shrimp sautéed with garlic and oil in fresh tomato sauce.	\$ 50.00	\$ 90.00
SHRIMP FRANCESE	Shrimp scampi in a butter and lemon sauce	\$ 50.00	\$ 90.00
GOLDEN FRIED SHRIMP	Golden fried shrimp	\$ 50.00	\$ 90.00
SEAFOOD PAELLA	Shrimp, tilapia, clams, calamari, mussels, vegetables and rice	\$ 50.00	\$ 90.00
VEGETABLES			
		Half Tray <i>(serves up to 10)</i>	Full Tray <i>(serves up to 20)</i>
ROASTED POTATOES	Roasted chunks of potatoes seasoned with fresh herbs	\$ 25.00	\$ 45.00
MIXED VEGETABLES	Mixed fresh vegetables combination sautéed with garlic and oil	\$ 30.00	\$ 55.00
CHOICE OF VEGETABLE	Your choice of string beans, broccoli, fried zucchini or escarole	\$ 30.00	\$ 55.00
BROCCOLI RABE	Fresh broccoli rabe sautéed with garlic and oil	\$45.00	\$70.00
CHICKEN WINGS			
		Half Tray <i>(serves up to 10)</i>	Full Tray <i>(serves up to 20)</i>
CHICKEN WINGS	Chicken wings with a choice of a sauce: Barbeque, Buffalo, Plain, Honey Mustard, Blue Cheese (Half tray – 50 wings; full tray – 100 wings)	\$35.00	\$65.00