



FULL PARTY TRAYS TO-GO

(serves 12-15 people)



Loaf of ciabatta bread

\$6

SALAD

Caprese

Fresh mozzarella, sliced roma tomatoes, and fresh basil topped with olive oil and balsamic vinegar

Caesar

Romaine lettuce with Caesar dressing, topped with croutons and parmesan cheese

Siciliana

Spring mix, cherry tomatoes, red onions, and olives in olive oil and balsamic dressing

Add chicken, shrimp, anchovies (\$30 each)

(No additions for Caprese)

APPETIZER

BROCCOLI CALABRESE

Sautéed with garlic, olive oil, and spicy Calabrese peppers

BRUSSEL SPROUTS

Sautéed Brussel sprouts with pancetta pork and garlic in a brandy sauce. If you would like this dish to be vegetarian, the pancetta can be removed so that no meat is present.

MEATBALLS

Pork-Beef meatballs in marinara sauce

ARANCINI

Choose spinach & cheese or Bolognese meat sauce or mix

ZUCCHINI FLOWERS

With mozzarella cheese

SPICY SAUTEED CALAMARI

Sautéed calamari with Calabrese peppers, garlic, and spicy marinara sauce

GAMBERETTI ALL'AGLIO

Sautéed shrimp served in garlic and olive oil sauce

GAMBERETTI FRADIAVOLA

Sautéed shrimp with garlic, Calabrese peppers, and spicy marinara sauce

PASTA

(Rigatoni or Gnocchi gluten free penne pasta also available)

MARINARA

Fresh Italian basil and garlic in fresh chopped tomato sauce

MEATBALLS

Pork-beef meatballs and fresh tomato sauce

PUTTANESCA

Sautéed anchovies, black olives, capers, garlic, and parsley in marinara sauce

ALFREDO

Heavy cream, butter, and parmesan cheese

VODKA PINK SAUCE

Homemade tomato sauce with vodka shot and cream

PESTO

Homemade Pesto Genovese

BOLOGNESE

Ground beef and tomato sauce

AMATRICIANA

Marinara, pancetta and garlic

MAFIOSA

Ground Italian sausage, garlic, and marinara sauce

\$180

PRIMAVERA

Bell peppers, cherry tomatoes, mushrooms, and broccoli in marinara sauce

\$160

TUTTO MARE

Mussels, salmon, shrimp, clams, calamari and garlic served in a white wine sauce OR red sauce

\$290

GODFATHER

Sausage, red wine, oregano, and Burrata cheese in tomato sauce

\$230

SALSICCIA E FUNGHI

Italian sausage and mushrooms in a white cream sauce

\$140

RUSTICA

Mushrooms and peas in a Bolognese sauce with a touch of creamy sauce

\$180

CAMPAGNOLA

Sausage, beef demi-glace, cherry tomatoes, bell peppers, in tomato sauce with touch of creamy sauce

\$180

FULL PAN LASAGNA

Bolognese meat sauce and béchamel cheese (at least 2 days notice, no additions)

\$270

OPTIONAL ADDITIONS TO THE PASTA

Chicken, Sausage, Shrimp (\$30 each)

Broccoli, Mushroom, Bell peppers, Cherry tomatoes, Calabrese pepper (\$20)

RAVIOLI

GORGONZOLA & PERA

Ravioli stuffed with gorgonzola and pears served in gorgonzola sauce

\$225

FUNGHI PORCINI

Ravioli stuffed with porcini mushrooms in a white creamy sauce

\$225

SPINACH & CHEESE

Ravioli stuffed with spinach and cheese in tomatoes sauce

\$195

VEAL OSSOBUOCO

Ravioli stuffed with veal ossobuco served with beef demi-glace, butter, and tomato sauce

\$245

SHORT RIBS

Ravioli stuffed with short ribs served with a creamy marsala sauce

\$255

CROSTACEI

Ravioli stuffed with lobster, shrimp, and asparagus served with a pink vodka sauce

\$250

ENTREE

(served w/ potatoes and broccoli)

CHICKEN PICCATA

Sautéed chicken breast with flour in a lemon - caper pan sauce

\$300

CHICKEN PARMIGIANA

Breaded and fried chicken breast, topped with mozzarella cheese and fresh tomato sauce

\$300

CHICKEN MARSALA

Golden pan-fried chicken and mushrooms in a rich Marsala wine sauce

\$300

CHICKEN PUTTANESCA

Sautéed with olive oil, garlic, black olives, anchovy paste, and capers in a marinara sauce

\$300

CHICKEN ALLA CACCIATORA

Chicken with cherry tomatoes, mushrooms, bell peppers, zucchini, and onions in a red wine, tomato sauce

\$300

SALMON PICCATA

Sautéed fresh salmon with flour in a lemon-caper pan sauce

\$345

CIOPPINO

Sautéed garlic and olive oil with clams, mussels, squid, salmon, and shrimp in a marinara sauce (side of veggies not included)

\$375