

CATERING MENU

SMALL TRAY: 6-10 PEOPLE
LARGE TRAY: 16-20 PEOPLE

FRIED CALAMARI

Hot Cherry Peppers, Marinara Sauce | \$45 / \$75

SHRIMP & CRABMEAT PORTOBELLO

Vodka Sauce, Over Fresh Spinach | \$50 / \$90

MOZZARELLA CARROZZA

Egg-Dipped, Pan-Fried, Marinara Sauce | \$40 / \$70

MINI CRABCAKE SCAMPI

Lump Crabmeat, Lemon Butter Scampi Sauce,
Potato, Gnocchi | \$55 / \$100

BURRATA BRUSCHETTA*

Burrata Cheese, Diced Tomatoes, Red Onions, Basil,
Garlic, EVOO, Balsamic Reduction,
Over Toast | \$40 / \$70

SHRIMP LIMONCELLO

Scallions, Lump Crabmeat, Limoncello
Sauce | \$55 / \$100

SMOKED PANCETTA SCALLOPS

Wrapped, Brown Butter Sauce | \$55 / \$100

SALADS

HOUSE SALAD

Mixed Greens, Tomatoes, Cucumbers,
Red Onions | \$45 / \$80

FRESH MOZZARELLA & TOMATO SALAD

Artichokes, Olive Blend, Roasted Peppers,
Red Onions, Arugula, EVOO,
Balsamic Reduction | \$65 / \$120

MEATBALL SALAD

Housemade Meatballs, Marinara Sauce,
Warm Ricotta, Alongside House Salad,
Fresh Mozzarella, Roasted Peppers,
Balsamic Glaze, EVOO | \$80 / \$140

CAESAR SALAD

Housemade Dressing, Anchovies, Croutons,
Parmigiano-Reggiano Cheese | \$45 / \$80

ROASTED BEET & BURRATA SALAD

Baby Arugula, Cranberries,
Roasted Beets, Balsamic Vinaigrette,
Candied Walnuts, Burrata | \$70 / \$120

MOZZARELLA CAPRESE

Romaine, Tomatoes, Red Onions,
Roasted Peppers, Sun-Dried Tomatoes,
Artichoke Hearts, Prosciutto, Fresh Mozzarella,
Basil, EVOO, Balsamic Reduction | \$70 / \$120

INSALATA S.P.Q.R.

Baby Organic Arugula, Tomatoes, Sliced Fresh
Mozzarella, Topped with Balsamic Reduction, EVOO
and Crumbled Gorgonzola Cheese | \$60 / \$110

Dressings:

Our Homemade Red Wine Vinaigrette,
Our Balsamic Vinaigrette, Famous
Lemon Basil, Ranch or Caesar

*CAN BE MADE GLUTEN FREE

TASTE OF

Italy

RISTORANTE



APPETIZERS

Our Italian Small Plates "Cicchetti"
are Ideal for Sharing

COLD ANTIPASTI

Chef's Assortment of Imported Olives, Cheeses,
Italian Meats and Vegetables | \$60 / \$110

TRUFFLE MAC & CHEESE

Fusilli Pasta, White Truffle Oil, Toasted
Breadcrumbs | \$45 / \$75

HOMEMADE MEATBALLS & RICOTTA

Whipped Ricotta, Pesto, Marinara Sauce | \$55 / \$95

ARTICHOKE PICCATA

Capers, Roasted Peppers, Lemon, Butter, White
Wine, Sauce, Over Fresh Spinach | \$40 / \$70

SMOKED FRIED MOZZARELLA

House Seasoned Italian Bread Crumbs, Pan-Fried,
Smoked Pancetta, Truffle Pink Sauce | \$50 / \$90

EGGPLANT VESUVIO

Thinly Fried Eggplant, Layered Burrata cheese, Fresh
Tomatoes, Roasted Peppers, Prosciutto, Basil, Red
onions, Topped with EVOO &
Balsamic Glaze | \$45 / \$80

RISOTTO

PARMESAN RISOTTO

\$60 / \$110

VEGETABLE RISOTTO

Onions, Mushrooms, Broccoli,
Roasted Peppers, Spinach | \$70 / \$130

PESTO RISOTTO

\$60 / \$110

TRUFFLE MUSHROOM RISOTTO

\$70 / \$130

PINK VODKA RISOTTO

\$70 / \$130

SEAFOOD RISOTTO

Lump Crab Meat, Shrimp,
Scallops, Mussels | \$160 / \$260

ADD TO SALAD OR RISOTTO

Chicken: MP
Shrimp: MP
Salmon: MP
Lump Crabmeat: MP
Chicken Cutlet: MP
Scallops: MP

2023

484-851-3056

Italian@tasteofitalyhtown

ZUPPA DI PESCE

Calamari, Clams, Shrimp, Mussels,
Brothy Homemade Marinara Sauce,
Chili Peppers, Toast | \$32

SPICY COROZZA VODKA

Spicy Italian Sausage, Fried Mozzarella Corozza,
Vodka Sauce | \$16

CHEESE & OLIVE PLATE

Assortment of Italian Cheeses and
Mediterranean Olives | \$16

ITALIAN WEDDING SOUP

Mini Meatballs, Spinach, Egg, Macaroni | \$8

SAUTÉED VEGETABLE

Broccoli, Spinach, Potatoes OR Seasonal Option | \$6

PEPPERONI GARLIC CHEESE BREAD

Pepperoni Cups, Garlic, Mozzarella Cheese | \$14

PESTO PANCETTA GARLIC BREAD*

Smoked Pancetta, Ricotta, Mozzarella Cheese | \$14

TRUFFLE FRIES

White Truffle Oil, Pecorino Romano | \$11

LASAGNA

House Bread Included, Add Side Salad \$4
Our dishes are made to order, lasagna needs extra time
(up to 30 minutes). We appreciate your patience!

NONNA'S LASAGNA

Our Meat Sauce, Béchamel, Marinara Sauce,
Mozzarella, Ricotta Pesto | \$75 / \$105

EGGPLANT LASAGNA

Ricotta, Fresh Sliced Eggplant, Marinara Sauce,
Fresh Mozzarella | \$70 / \$100

*Bring the wine,
take the cannoli.*

**Ask about our private party
and event space.**

We have private rooms available for up to 75
people and offer special catering menus.

*All of our dishes are prepared to order with
love, the finest ingredients and time.
We appreciate your patience -
it will be rewarded.*

Please note: **All menu prices are for cash payment. Card transactions will be charged a 3.95% credit card fee.** Any substitutions may result in price increase.
Consuming raw or undercooked proteins may increase your risk of food borne illness. Please notify catering about any food allergies.

CLASSIC PASTAS

House Bread Included

Pasta listed below is our Chef's recommendation

SPAGHETTI GARLIC & OIL

EVOO, Sautéed Garlic,
Touch of Calabrian Chilis | \$55 / \$90

FUSILLI PESTO

Homemade Pesto, Touch of Cream,
Fresh Warm Ricotta | \$60 / \$95

NONNA'S MARINARA SAUCE

Homemade Daily, Basil | \$55 / \$90

FUSILLI ALLA VODKA

Smoked Pancetta, Garlic, Housemade Marinara,
Touch Of Cream, Basil | \$60 / \$95

SPAGHETTI CARBONARA

Guanciale, Shallots, Eggs | \$65 / \$105

MAFALDINE BOLOGNESE

Our House Meat Ragu, Basil,
Housemade Marinara, Touch of Cream | \$65 / \$105

BAKED RIGATONI

Nonna's Marinara Sauce, Ricotta Cheese,
Melted Mozzarella | \$60 / \$95

CANNELLONI FLORENTINE

Homemade, Spinach & Ricotta, Vodka Sauce,
Melted Mozzarella | \$65 / \$105

BAKED FOUR CHEESE RAVOLI

Housemade Marinara, Melted Mozzarella | \$55 / \$90

RIGATONI TARTUFO BOLOGNESE

Fresh Mushroom Blend, Garlic, Shallots,
Housemade Marinara, Touch of Cream,
Whipped Ricotta, Truffle Oil | \$65 / \$95

SPAGHETTI PUTANESCA

Garlic, Onions, Anchovies, Capers,
Plum Tomatoes, Sauce | \$65 / \$95

SPICY RIGATONI VODKA

Hot Italian Sausage, Calabrian Chilis, Homemade
Pink Vodka Sauce | \$65 / \$95

SPAGHETTI AMATRICIANA

Guanciale, Marinara, Pecorino
Romano Cheese | \$65 / \$95

SEAFOOD PASTAS

House Bread Included

LINGUINI CLAMS WHITE OR RED

Fresh Clams, White Wine, Garlic & Oil Sauce
OR Our Housemade Marinara | \$95 / \$140

LEMON LINGUINI SHRIMP SCAMPI

Garlic, Lemon, Butter, Tomatoes, White Wine
Sauce | \$120 / \$180

LINGUINI MUSSELS WHITE OR RED

Fresh Mussels, White Wine, Garlic & Oil Sauce
OR Our Housemade Marinara | \$95 / \$140

FUSILLI CRABMEAT

Lump Crabmeat, Garlic, Housemade Marinara,
Touch Of Cream, Basil | \$120 / \$120 / \$180

LINGUINI CALAMARI WHITE OR RED

Fresh Calamari, White Wine, Garlic & Oil Sauce
OR Our Housemade Marinara | \$95 / \$140

SPAGHETTI FRUTTI DI MARE

Salmon, Shrimp, Mussels, Clams,
Scallops, Calamari, Crabmeat,
Housemade Marinara | \$220 / \$365

IMPORTED PASTAS

Our dishes are prepared with premium-quality,
Semolina dry-cured pasta imported from Italy.

Spaghetti, Rigatoni, Linguini, Capellini, Mafaldine,
Fusilli

Additional Options +\$3:

Risotto, Gnocchi, Cheese Tortellini, Gluten Free Pasta

CHICKEN \$55 / \$110

VEAL \$75 / \$125

SHRIMP \$120 / \$165

SALMON \$110 / \$190

Add Pasta: Small: \$20 / Large: \$30 | House Bread
Included

PARMIGIANA

Housemade Marinara, Melted Mozzarella
(Excludes Salmon)

MARSALA

Wild Mushroom Blend, Marsala Wine,
Garlic, Shallots

PINK VODKA SAUCE

Garlic, Onions, Housemade Marinara,
Touch Of Cream, Basil

FRANCESE

Egg Dipped, Pan Fried, Lemon, Butter,
White Wine Sauce

PICCATA

Capers, Artichokes, Lemon, Butter,
White Wine Sauce

FRA DIAVOLO

Garlic, Kalamata Olives, Chili Peppers,
Housemade Marinara Sauce

BROCCOLI ALFREDO

Garlic, Shallots, Cream, Broccoli, Parmesan

MARINARA

Garlic, Onions, Housemade Marinara

RIGATONI ALFORNO

Garlic, Shallots, Shrimp, Chicken, Spinach,
Mushrooms, Vodka Sauce, Melted Mozzarella,
Ricotta | \$140 / \$220

SALMON BRANDY

Garlic, Shallots, Artichoke Hearts, Sun Dried
Tomatoes, Lump Crabmeat, Spinach, Brandy Cream
Sauce, Over Risotto | \$180 / \$220

CHICKEN GIUSEPPE

Egg Dipped, Pan Fried Chicken Breast Topped with
Prosciutto, Lump Crabmeat, Melted Mozzarella,
Vodka Sauce Over Pasta | \$180 / \$220

VEAL FRANGELICO

Thin Fresh Veal, Cranberries, Walnuts,
Frangelico Cream Sauce, Roasted Potatoes,
House Vegetable | \$160 / \$260

TOUR OF ITALY

Chicken Cutlet Vodka Parmigiana, Mafaldine
Alfredo, Homemade Meatballs | \$160 / \$260

CHICKEN DA VINCI

Chicken Cutlet, Truffle Pink Vodka Sauce,
Smoked Mozzarella, Smoked Pancetta
Over Pasta | \$160 / \$260

CHEF'S SPECIALS

House Bread Included, Add Side Salad \$4

VEAL SINATRA

Fresh Veal, Scallops, Shrimp, Sautéed with Spinach
and Mushrooms in a Pink Vodka Sauce
Over Pasta | \$180 / \$280

EGGPLANT FLORENTINE

Breaded Eggplant, Spinach, Ricotta, Melted
Mozzarella, Housemade Marinara
Over Pasta | \$120 / \$180

CITRUS SALMON

Pan-Seared, Thyme, Orange, Cranberries, Grand
Marnier Sauce, Over Coconut Risotto | \$160 / \$260

SHRIMP & SCALLOP SPEDINI

Lightly Breaded, Pan Seared, Lemon, Butter Sauce,
Roasted Peppers, Capers, Roasted Potatoes,
House Vegetable | \$160 / \$260

SEAFOOD GORGONZOLA

Garlic, Shallots, Lump Crabmeat, Shrimp and
Scallops, Gorgonzola Cream Sauce, Topped with
a Crabcake Over Pasta | \$180 / \$260

CHICKEN DEAN MARTIN

Garlic, Onions, Mushroom, Light Marsala Cream
Sauce, Topped with Jumbo Lump Crabmeat, Fresh
Mozzarella Cheese, Alongside Fresh Mozzarella and
Tomato Salad | \$160 / \$260

PAN-SEARED SALMON

Pan-Seared, Seasoned with Our Herb Butter Sauce,
Roasted Potatoes, House Vegetable | \$130 / \$230

JUMBO LUMP CRAB CAKES

Housemade, Roasted Potatoes,
House Vegetable | \$180 / \$280

SEAFOOD SCAMPI

Lump Crab Meat, Scallops, Shrimp, Garlic, Butter,
Lemon, Tomatoes, Choice of Pasta | \$180 / \$280

SEAFOOD ALFREDO

Lump Crab Meat, Scallops, Shrimp, Garlic, Shallots,
Cream, Parmigiana, , Choice of Pasta | \$180 / \$280

SEAFOOD CANNELLONI

Ricotta, Shrimp, Scallops, Crabmeat, Pink Vodka
Sauce, Fresh Mozzarella | \$140 / \$240

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