

CATERING MENU

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

FRIED CALAMARI

Hot Cherry Peppers, Marinara Sauce | \$65 / \$135

SHRIMP & CRABMEAT PORTOBELLO

Vodka Sauce, Over Fresh Spinach | \$75 / \$150

MOZZARELLA CARROZZA

Egg-Dipped, Pan-Fried, Marinara Sauce | \$60 / \$120

MINI CRABCAKE SCAMPI

Lump Crabmeat, Lemon Butter Scampi Sauce,
Potato, Gnocchi | \$80 / \$160

BURRATA BRUSCHETTA*

Burrata Cheese, Diced Tomatoes, Red Onions, Basil,
Garlic, EVOO, Balsamic Reduction,
Over Toast | \$60 / \$120

SHRIMP LIMONCELLO

Scallions, Lump Crabmeat, Limoncello
Sauce | \$75 / \$150

BACON SCALLOPS

Wrapped, Brown Butter Sauce | \$75 / \$150

SALADS

HOUSE SALAD

Mixed Greens, Tomatoes, Cucumbers,
Red Onions | \$40 / \$80

FRESH MOZZARELLA & TOMATO SALAD

Artichokes, Olive Blend, Roasted Peppers,
Red Onions, Arugula, EVOO,
Balsamic Reduction | \$65 / \$130

MEATBALL SALAD

Housemade Meatballs, Marinara Sauce,
Warm Ricotta, Alongside House Salad,
Fresh Mozzarella, Roasted Peppers,
Balsamic Glaze, EVOO | \$65 / \$130

CAESAR SALAD

Housemade Dressing, Anchovies, Croutons,
Parmigiano-Reggiano Cheese | \$40 / \$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 | \$75 / \$150

INSALATA S.P.Q.R.

Baby Organic Arugula, Tomatoes, Sliced Fresh
Mozzarella, Topped with Balsamic Reduction, EVOO
and Crumbled Gorgonzola Cheese | \$60 / \$120

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

LOBSTER FRITTI

8oz Lobster Tail Sliced in Bite-Size Pieces, Lightly
Floured and Fried, Similar to Fried Calamari, Tossed
in our Truffle Aioli, Calabrian Chili Oil,
Over Arugula | Small \$140

HOMEMADE MEATBALLS & RICOTTA

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

ARTICHOKE PICCATA

Capers, Roasted Peppers, Lemon, Butter, White
Wine, Sauce, Over Fresh Spinach | \$65 / \$130

SMOKED FRIED MOZZARELLA

House Seasoned Italian Bread Crumbs, Pan-Fried,
Smoked Pancetta, Truffle Pink Sauce | \$80 / \$260

EGGPLANT VESUVIO

Thinly Fried Eggplant, Layered Burrata cheese, Fresh
Tomatoes, Roasted Peppers, Prosciutto, Basil, Red
onions, Topped with EVOO &
Balsamic Glaze | \$80 / \$160

RISOTTO

PARMESAN RISOTTO

\$65 / \$130

VEGETABLE RISOTTO

Onions, Mushrooms, Broccoli,
Roasted Peppers, Spinach | \$80 / \$160

PESTO RISOTTO

\$65 / \$130

TRUFFLE MUSHROOM RISOTTO

\$70 / \$130

PINK VODKA RISOTTO

\$85 / \$170

SEAFOOD RISOTTO

Lump Crab Meat, Shrimp,
Scallops, Mussels | \$160 / \$290

ADD TO SALAD OR RISOTTO

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

2026

484-851-3056

Italian@tasteofitalyhtown

ZUPPA DI PESCE

Calamari, Clams, Shrimp, Mussels,
Brothy Homemade Marinara Sauce,
Chili Peppers, Toast | \$110 / \$220

SPICY COROZZA VODKA

Spicy Italian Sausage, Fried Mozzarella CoroZZa,
Vodka Sauce | \$75 / \$150

CHEESE & OLIVE PLATE

Assortment of Italian Cheeses and
Mediterranean Olives | \$70 / \$140

PEPPERONI GARLIC CHEESE BREAD

Pepperoni Cups, Garlic, Mozzarella Cheese | \$65. \$130

RICOTTA PESTO GARLIC BREAD*

Fresh Garlic, Mozzarella Cheese, Parmesan Cheese,
Oven Baked | \$48 / \$95

TRUFFLE FRIES

White Truffle Oil, Pecorino Romano | \$50 / \$100

ITALIAN SAUSAGE SODE

With Our Housemade Marinara Sauce | \$36 / \$70

ADD ONS

DELIVERY & PICK UP

Up to 10 Miles | \$30 Each

SERVING TRAY & STERNO RENTAL

\$10 Each

UTENSILS

\$1 Per Person

SERVING SPOONS

\$3 Each

PLATES & NAPKINS

\$1 Per Person

Please Note: After your event, you can return
equipment (trays and serving ware) to our
restaurant to eliminate a pick up fee.

*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.

IMPORTED PASTAS

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

Spaghetti, Rigatoni, Linguini, Capellini, Fusilli, Mafaldine

Additional Options +\$4: Risotto, Gnocchi, Cheese Tortellini, Gluten Free Pasta

CLASSIC PASTAS

SPAGHETTI GARLIC & OIL

EVOO, Sautéed Garlic,
Touch of Calabrian Chilis | \$75 / \$150

FUSILLI PESTO

Homemade Pesto, Touch of Cream,
Fresh Warm Ricotta | \$75 / \$150

NONNA'S MARINARA SAUCE

Homemade Daily, Basil | \$65 / \$130

FUSILLI ALLA VODKA

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

SPAGHETTI CARBONARA

Guanciale, Shallots, Eggs | \$75 / \$150

MAFALDINE BOLOGNESE

Our House Meat Ragu, Basil,
Housemade Marinara, Touch of Cream | \$80 / \$160

BAKED RIGATONI

Nonna's Marinara Sauce, Ricotta Cheese,
Melted Mozzarella | \$75 / \$150

CANNELLONI FLORENTINE

Homemade, Spinach & Ricotta, Vodka Sauce,
Melted Mozzarella | \$75 / \$150

BAKED FOUR CHEESE RAVOLI

Housemade Marinara, Melted Mozzarella | \$70 / \$140

RIGATONI TARTUFO BOLOGNESE

Fresh Mushroom Blend, Garlic, Shallots,
Housemade Marinara, Touch of Cream,
Whipped Ricotta, Truffle Oil | \$80 / \$160

SPAGHETTI PUTANESCA

Garlic, Onions, Anchovies, Capers,
Plum Tomatoes, Sauce | \$75 / \$150

SPICY RIGATONI VODKA

Hot Italian Sausage, Calabrian Chilis, Homemade
Pink Vodka Sauce | \$80 / \$160

NONNA'S LASAGNA

Our Meat Sauce, Béchamel, Marinara Sauce,
Mozzarella, Ricotta Pesto | \$75 / \$150

SEAFOOD PASTAS

House Bread Included

LINGUINI CLAMS WHITE OR RED

Fresh Clams, White Wine, Garlic & Oil Sauce
OR Our Housemade Marinara | \$130 / \$260

LINGUINI SHRIMP SCAMPI

Garlic, Butter, Tomatoes, White Wine Sauce
| \$130 / \$260

LINGUINI MUSSELS WHITE OR RED

Fresh Mussels, White Wine, Garlic & Oil Sauce
OR Our Housemade Marinara | \$130 / \$260

FUSILLI CRABMEAT

Lump Crabmeat, Garlic, Housemade Marinara,
Touch Of Cream, Basil | \$120 / \$130 / \$260

LINGUINI CALAMARI WHITE OR RED

Fresh Calamari, White Wine, Garlic & Oil Sauce
OR Our Housemade Marinara | \$130 / \$260

SPAGHETTI FRUTTI DI MARE

Salmon, Shrimp, Mussels, Clams,
Scallops, Calamari, Crabmeat,
Housemade Marinara | \$220 / \$390

CHICKEN \$75 / \$150

VEAL \$90 / \$180

SHRIMP \$90 / \$180

SALMON \$90 / \$190

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 | \$120 / \$240

SALMON BRANDY

Garlic, Shallots, Artichoke Hearts, Sun Dried
Tomatoes, Lump Crabmeat, Spinach, Brandy Cream
Sauce, Over Risotto | \$160 / \$320

CHICKEN GIUSEPPE

Egg Dipped, Pan Fried Chicken Breast Topped with
Prosciutto, Lump Crabmeat, Melted Mozzarella,
Vodka Sauce Over Pasta | \$160 / \$320

VEAL FRANGELICO

Thin Fresh Veal, Cranberries, Walnuts,
Frangelico Cream Sauce, Roasted Potatoes,
House Vegetable | \$140 / \$280

TOUR OF ITALY

Chicken Cutlet Vodka Parmigiana, Mafaldine
Alfredo, Homemade Meatballs | \$140 / \$280

CHICKEN DA VINCI

Chicken Cutlet, Truffle Pink Vodka Sauce,
Smoked Mozzarella, Smoked Pancetta
Over Pasta | \$140 / \$280

CHEF'S SPECIALS

House Bread Included, Add Side Salad \$4

SALMON FLORENTINE

Marsala Cream Sauce, Spinach, Fresh
Mushrooms, Cherry Tomatoes, Fusilli Pasta
| \$140 / \$280

EGGPLANT FLORENTINE

Breaded Eggplant, Spinach, Ricotta, Melted
Mozzarella, Housemade Marinara
Over Pasta | \$110 / \$220

CITRUS SALMON

Pan-Seared, Thyme, Orange, Cranberries, Grand
Marnier Sauce, Over Coconut Risotto | \$140 / \$280

SHRIMP & SCALLOP SPEDINI

Lightly Breaded, Pan Seared, Lemon, Butter Sauce,
Roasted Peppers, Capers, Roasted Potatoes,
House Vegetable | \$140 / \$280

SEAFOOD GORGONZOLA

Garlic, Shallots, Lump Crabmeat, Shrimp and
Scallops, Gorgonzola Cream Sauce, Topped with
a Crabcake Over Pasta | \$160 / \$320

VEAL SINATRA

Fresh Veal, Scallops, Shrimp, Sautéed with Spinach
and Mushrooms in a Pink Vodka Sauce
Over Pasta | \$140 / \$280

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 / \$320

PAN-SEARED SALMON

Pan-Seared, Seasoned with Our Herb Butter Sauce,
Roasted Potatoes, House Vegetable | \$130 / \$260

JUMBO LUMP CRAB CAKES

Housemade, Roasted Potatoes,
House Vegetable | \$140 / \$280

SEAFOOD SCAMPI

Lump Crab Meat, Scallops, Shrimp, Garlic, Butter,
Lemon, Tomatoes, Choice of Pasta | \$140 / \$280

SEAFOOD ALFREDO

Lump Crab Meat, Scallops, Shrimp, Garlic, Shallots,
Cream, Parmigiana, , Choice of Pasta | \$140 / \$280

STUFFED EGGPLANT ROLLATINI

Freshly-Breaded Eggplant, Filled with Ricotta
Cheese, Fresh Spinach, Baked with Our Housemade
Marinara Sauce, Choice of Pasta | \$110 / \$220

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