

## Catering Menu



### STARTERS

Eggplant  
Napoli

Half - Full Tray

10 - 20 Guests

#### **Antipasto**

\$ 65 - 120

Prosciutto di Parma, salami, olives, and an assortment of cheeses

#### **Caesar Salad**

\$ 60-110

Our traditional Caesar salad topped with croutons.

#### **Meatballs Siciliano**

\$ 60-120

Grilled Homemade sicilian meatballs - marinara sauce

#### **Sicilian Carciofi**

\$ 70-140

Grilled fresh artichokes, sun-dried tomato, sautéed spinach, lemon caper sauce.

#### **Hot Italian Sausage**

\$ 60-120

Grilled hot sausage, mixed mushrooms, shallots, lemon zest, porcini glaze.

#### **Peache Burrata**

\$ 80 - 160

Roasted peach, snow peas, imported Burrata cheese and crispy Prosciutto di Parma in a white honey & balsamic vinaigrette.

#### **Bruschetta**

\$ 55-100

Our traditional Bruschetta topped with balsamic glaze.

#### **Caprese**

\$ 55-110

Roma tomato, fresh mozzarella cheese, roasted red pepper, extra virgin olive oil & a touch of pesto Genovese dressing.

#### **Eggplant Parmigiana**

\$ 60-120

# Entrees

<b>Spaghetti Bolognese</b>	<b>\$75 – 140</b>
Beef, veal and pork sautéed with carrots, celery and onions, in our house marinara finished with a hint of cream	
<b>Gnocchi Sorrentino</b>	<b>\$75 – 140</b>
Homemade potato pasta in light blush sauce garnished with fresh mozzarella & pecorino cheese	
<b>Gnocchi Ragu</b>	<b>\$ 75 - 140</b>
Homemade potato pasta sautéed with beef ragu in a light marinara sauce garnished with ricotta cheese	
<b>Linguini Pescatore</b>	<b>\$ 85 - 160</b>
Linguini pasta tossed with shrimp, calamari, mussels and clams in a marinara or garlic white wine sauce	
<b>Chicken Calabrese</b>	<b>\$ 85 - 160</b>
Chicken breast sautéed with cherry tomatoes, zucchini topped with melted parmigiana & provolone cheese	
<b>Chicken / Veal Parmigiana (upcharge for veal)</b>	<b>\$ 150 - 300</b>
Lightly breaded veal medallions or chicken baked with fresh mozzarella cheese in a marina sauce	
<b>Chicken/ Veal Piccata (upcharge for veal)</b>	<b>\$ 70 - 150</b>
Veal Medallions or chicken with artichokes & capers in a lemon-white wine sauce	
<b>Chicken Saltimbocca</b>	<b>\$ 75 – 140</b>
Chicken breast sautéed with Prosciutto di Parma and sage in a fresh lemon white wine sauce	
<b>Flounder Franchese</b>	<b>\$ 85 -160</b>
Flounder filet dipped in egg batter sautéed in a lemon butter white wine sauce with capers	
<b>Flounder Franchese</b>	<b>\$ 90- 160</b>

**"Vegan Options are available. Please inform your server of your dietary restrictions."**

**Desserts: Chef's homemade desserts of the day.**