

Appetizers

Small Tray (Serves 8-10 people)
Regular Tray (Serves 18-20 people)

Mozzarella Sticks (Sm. 20 pcs.) (Lg. 40 pcs)	(8-10)	(18-20)
	33 ☐	53 ☐
French Fries	22 ☐	37 ☐
Onion Rings	27 ☐	47 ☐
Clams Casino (Sm.15 pcs.) (Lg. 30 pcs)	43 ☐	68 ☐
Mussels Marinara (Sm.15 pcs.) (Lg. 30 pcs) <i>hot, medium or sweet</i>	38 ☐	63 ☐
Clams Red or White (Sm.40 pcs.) (Lg. 80 pcs)	38 ☐	63 ☐
Fried Calamari	55 ☐	80 ☐
Buffalo Calamari	62 ☐	87 ☐
Stuffed Mushrooms (Sm.20 pcs.) (Lg. 40 pcs) <i>stuffed with crab meat</i>	43 ☐	68 ☐
Garlic Bread	23 ☐	28 ☐
With Cheese	26 ☐	33 ☐
Fresh Vegetable Tray	38 ☐	55 ☐
Shrimp Cocktail (Sm.20 pcs.) (Lg. 40 pcs)	53 ☐	78 ☐
Chicken Fingers (Sm.12 pcs.) (Lg. 20 pcs) <i>with French fries</i>	33 ☐	53 ☐



Call Ahead for Our Fruit Salad Trays,
Wrap Trays, Sandwich Trays or Panini Trays

Salads

Small Tray (Serves 8-10 people)
Regular Tray (Serves 18-20 people)

Tossed Salad	(8-10)	(18-20)
	38 ☐	55 ☐
Caesar Salad	38 ☐	55 ☐
with Chicken	49 ☐	72 ☐
Caprese Salad <i>fresh mozzarella, tomatoes, olive oil and garlic</i>	39 ☐	57 ☐
Assorted Antipasto	45 ☐	60 ☐
Antipasto Italiano <i>roasted peppers, fresh mozzarella, prosciutto, imported provolone, tomatoes and olive oil</i>	48 ☐	65 ☐
Tuna Salad	39 ☐	56 ☐
Greek Salad	47 ☐	69 ☐
Positano Salad	59 ☐	86 ☐
Rustica Salad <i>grilled zucchini, grilled eggplant, roasted peppers, fresh mozzarella, tomatoes over Romaine lettuce</i>	47 ☐	69 ☐
Saporito Salad <i>fresh mozzarella, roasted peppers, grilled chicken and tomatoes over Romaine lettuce</i>	47 ☐	69 ☐
Chef's Salad	47 ☐	69 ☐



Pasta

Small Tray (Serves 8-10 people)
Regular Tray (Serves 18-20 people)



*Any dish with an asterisk has no meat.

Vodka Rigatoni* <i>sautéed in a pink cream sauce, with a touch of vodka</i>	(8-10)	(18-20)
	52 ☐	90 ☐
Gnocchi Sorrento* <i>mozzarella & fresh tomato sauce</i>	49 ☐	84 ☐
Fettuccine Gypsy* <i>tomatoes, olives, artichokes, mushrooms, garlic and white wine</i>	49 ☐	84 ☐
Ravioli Misto* <i>roasted peppers, sun-dried tomatoes, pesto ravioli in a pink cream sauce with spinach & mozzarella</i>	49 ☐	84 ☐
Tortellini Valentino (cheese) <i>peas, prosciutto and cream sauce</i>	49 ☐	84 ☐
Fettuccine Primavera* <i>fresh vegetables in a light pink cream sauce</i>	49 ☐	84 ☐
Ziti with Broccoli or Spinach* <i>sautéed in fresh garlic & olive oil</i>	49 ☐	84 ☐
Stuffed Rigatoni* <i>in a cognac pink cream sauce</i>	49 ☐	84 ☐
Pasta Al Forno <i>peenne pasta</i> <i>baked with meatballs, sausage, onions, salsami, light marinara and mozzarella</i>	49 ☐	84 ☐
Peenne Integrati* <i>whole wheat pasta with vegetables, comes with a white garlic sauce</i>	49 ☐	84 ☐
Linguine Puttanesca* <i>capers, olives, anchovies and fresh tomato sauce</i>	49 ☐	84 ☐
Fettuccine Alfredo* <i>with a white cream Alfredo sauce</i>	49 ☐	84 ☐

Traditional Pasta

Small Tray (Serves 8-10 people)
Regular Tray (Serves 18-20 people)

*Any dish with an asterisk has no meat.

Meat Lasagna	(8-10)	(18-20)
	49 ☐	74 ☐
Baked Ziti*	49 ☐	74 ☐
Cheese Ravioli*	49 ☐	74 ☐
Eggplant Parmigiana* <i>topped with mozzarella & fresh tomato sauce</i>	49 ☐	84 ☐
Sausage and Peppers	49 ☐	84 ☐
Eggplant Rolatin* <i>stuffed with ricotta, topped with mozzarella and fresh tomato sauce</i>	54 ☐	89 ☐
Vegetable Lasagna*	49 ☐	74 ☐
Stuffed Shells*	49 ☐	79 ☐
Meatballs or Sausage (Small 20 pcs.) (Large 40 pcs)	34 ☐	54 ☐
add pasta to above	24 ☐	39 ☐
Cheese Manicotti*	49 ☐	79 ☐

Chicken

Small Tray (Serves 8-10 people)
Regular Tray (Serves 18-20 people)

Chicken Parmigiana <i>topped with mozzarella and fresh tomato sauce</i>	(8-10)	(18-20)
	63 ☐	105 ☐
Chicken Marsala <i>sautéed in butter, marsala wine and fresh mushrooms</i>	63 ☐	105 ☐
Chicken Francese <i>dipped in egg, sautéed in butter & fresh lemon juice</i>	63 ☐	105 ☐
Chicken Cacciatore <i>sautéed in olive oil, white wine, fresh mushrooms, artichokes, and a light marinara sauce</i>	63 ☐	105 ☐
Chicken Capuano <i>sautéed in olive oil, white wine, fresh mushrooms, in a light marinara sauce</i>	63 ☐	105 ☐
Chicken Barese <i>chicken breast sautéed with sun-dried tomatoes, fresh tomatoes, roasted peppers, white wine, topped with broccoli rabe & smoked mozzarella, served over peenne pasta</i>	65 ☐	110 ☐
Chicken & Shrimp Princess <i>chicken breast topped with shrimp, asparagus and mozzarella served in a garlic lemon wine sauce with fresh tomatoes</i>	70 ☐	120 ☐



Seafood

Small Tray (Serves 8-10 people)
Regular Tray (Serves 18-20 people)

Linguine Romeo Style	(8-10)	(18-20)
	85 ☐	140 ☐
Shrimp Marinara or Fra Diabolo <i>over pasta, garnished with clams and mussels</i>	85 ☐	140 ☐
Capellini Mar de Terra <i>garlic baby shrimp, mushrooms, fresh tomatoes, sun-dried tomatoes and asparagus</i>	85 ☐	140 ☐
Lobster Marinara or Fra Diabolo <i>over pasta, garnished with clams and mussels</i>	105 ☐	185 ☐
Linguine with Mussels (White or Red)	80 ☐	125 ☐
Linguine with Clams (White or Red)	85 ☐	135 ☐
Capellini Alla Napoli <i>angel hair sautéed with crabmeat in white sauce with fresh tomatoes</i>	85 ☐	136 ☐
Salmon Romeo's <i>sautéed with broccoli rabe, fresh herbs in a garlic white wine sauce</i>	85 ☐	176 ☐

Veal

Small Tray (Serves 8-10 people)
Regular Tray (Serves 18-20 people)

Veal Parmigiana <i>topped with mozzarella cheese and fresh tomato sauce</i>	(8-10)	(18-20)
	79 ☐	115 ☐
Veal Marsala <i>sautéed in butter, marsala wine and fresh mushrooms</i>	79 ☐	115 ☐
Veal Francese <i>dipped in egg and sautéed in butter and fresh lemon juice</i>	79 ☐	115 ☐
Veal Piccata <i>sautéed in butter, white wine and fresh lemon juice</i>	79 ☐	115 ☐
Veal Capuano <i>sautéed in olive oil with fresh mushrooms & artichokes in a light marinara sauce</i>	79 ☐	115 ☐



Vegetables

Broccoli or Spinach Sauce <i>with olive oil and garlic</i>	(8-10)	(18-20)
	44 ☐	57 ☐
Broccoli Rabe	49 ☐	74 ☐
Grilled Chicken with vegetables	54 ☐	94 ☐
Mixed Vegetables	56 ☐	96 ☐