

LUNCH BOX I

\$16.99

- SUBS/ SANDWICHES /WRAPS
- Choice of Soda or Water
- Chips
- Brownies or Blondies

SUBS: ITALIAN ROLL
Italian Sub, Mozzarella Tomato Basil, Turkey Cob,
California Chicken, Roast Beef or Prosciutto Mozzarella

WRAPS: WHITE, WHEAT OR SPINACH
Veggie, Chicken Caesar, Turkey Pesto or Ham and Swiss

SANDWICHES: WHEAT, WHITE OR RYE
Tuna, Chicken Salad, Salami Provolone or Turkey Swiss

LUNCH BOX II

\$21.99

- ENTREE
- House or Caesar Salad
- Mini Desserts
- Soda or Water
- Focaccia Bread

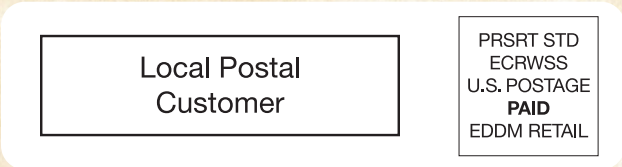
ENTREES:
Meat Lasagna, Veggie Lasagna, Chicken Parmesan,
Chicken Piccata, Chicken Pesto Pasta, Baked Ziti,
Salmon Veggies, Penne with Meatballs or Shrimp
Scampi
(Salmon \$2 extra)

DESSERTS

- MINI PASTRIES..... \$55 / 15 PIECES
- ASSORTED PASTRIES TRAY \$60 / 10 PIECES
Tiramisu, Cheesecake (New York style, Strawberry), Chocolate Mousse, Hazelnut Cake
- HOMEMADE MINI CANNOLI TRAY \$60 / 20 PIECES
- WHOLE SPECIALTY CAKES please call for pricing and availability
- COOKIES AND BROWNIES \$4.25 PER PERSON

BEVERAGES

- BOTTLED WATER \$2.00
- CANNED SODA \$2.00
- PERRIER \$3.00
- 2 LITER SODA \$5.00
- BOTTLE SODA 20 OZ \$3.00
- COFFEE (REGULAR – DECAF)\$50 / 10 PERSONS
- ICE TEA\$50 / 10 PERSONS
- SWEET AND UNSWEETENED TEA \$3.00



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* This item may be served under cooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.



HOUSE WARMING - CORPORATE EVENTS - REHEARSAL
PICNICS - BIRTHDAY - GRADUATION

CATERING MENU

PHONE: 703.893.9300

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WWW.LISTRANISM CLEAN.COM

6808 OLD DOMINION DRIVE
MCLEAN, VA 22101

NEW MENU 2025

SET MENUS Minimum 8 Serving Per Set Menu. Served on Trays.

MENU 1- LISTRANIS SANDWICH, SUB OR WRAP PLATTER	\$15
<i>Your choice of sandwich, sub or wrap, a bag of chips, assorted cookies and brownies and soda or water</i>	
MENU 2 - LISTRANIS OVEN BAKED PASTAS	\$18
<i>Your choice of any oven baked pasta - Served with house or Caesar salad, fresh baked Italian bread, assorted cookies and brownies and soda or water</i>	
MENU 3 – SPECIALTY CHICKEN OR MEAT ENTREES	\$20
<i>Your choice of any specialty chicken or meat entree - Served with house or Caesar salad, fresh baked Italian bread, assorted cookies and brownies and soda or water</i>	
MENU 4 – SPECIALTY VEAL AND SEAFOOD ENTREES	\$22
<i>Your choice of any veal or seafood entree - Served with house or Caesar salad, fresh baked Italian bread, assorted cookies and brownies and soda or water</i>	

SANDWICH, SUB, WRAP AND PANINI PLATTER Minimum 8 Serving Per Platter. Served with Chips	
PANINI <i>Chicken pesto, prosciutto mozzarella, veggie, Turkey, roast beef, grilled chicken focaccia</i>	\$12
SANDWICH <i>Tuna, chicken salad, roast beef cheddar, salami Provolone, pastrami Swiss and turkey Swiss</i>	\$12
<i>Served on rye, honey wheat or white bread</i>	
WRAPS <i>Chicken caesar, turkey cobb, California grilled chicken, veggie, ham and Swiss, roast beef and turkey pesto</i>	\$12
SUBS <i>Italian sub roll</i>	\$12
<i>Fresh mozzarella tomato basil, Italian sub, roast beef cheddar, California grilled chicken, California turkey cobb, prosciutto and fresh mozzarella</i>	
PARMESAN SUBS <i>Meatball, eggplant, sausage, chicken, veal</i>	\$12

HORS D’OEUVRES AND APPETIZERS Each tray serves up to 15 people

SLIDERS <i>(24 hours notice)</i> 15 EACH	\$65	ITALIAN ANTIPASTI <i>Served with homemade bread, ham, prosciutto,</i>	\$75
<i>*ANGUS BEEF SLIDERS angus beef sliders served with caramelized onions, sautéed mushrooms and swiss cheese</i>		<i>Genoa salami, capicola, sopresatta, provolone, roasted red pepper, artichoke hearts</i>	
<i>SALMON SLIDERS Cream cheese capers and smoked Salmon</i>		GARDEN MEDLEY.....	\$55
<i>HAM & SWISS SLIDERS Ham and Swiss with honey mustard</i>		<i>Assortment of fresh vegetable served with ranch and Tzaziki sauce</i>	
PROSCIUTTO FRESH MOZZARELLA SLIDERS		FRUIT MEDLEY <i>Assortment of seasonal fresh fruits</i>	\$55
<i>Prosciutto, fresh mozzarella with pesto sauce</i>		FRIED SHRIMP, JALAPENO POPPERS AND	
CROISSANTS <i>(24 hours notice)</i> Chicken Salad or ham and cheese.....	\$65	MOZZARELLA STICKS	\$65
SHRIMP COCKTAIL <i>(24 hours notice)</i> Served with cocktail sauce.....	\$65	BUFFALO OR BBQ WINGS WITH CELERY	\$60
BRUSCHETTA TOPPED WITH FRESH MOZZARELLA.....	\$55	CHICKEN TENDERS AND FRIES	\$60
MELON WRAPPED IN PROSCIUTTO <i>(24 hours notice)</i>	\$70	<i>Served with honey mustard and barbecue sauce</i>	
CAPRESE SKEWERS <i>Mini fresh mozzarella balls skewered with</i>	\$70	MINI PIZZAS <i>Cheese and pepperoni</i>	\$60
<i>juicy cherry tomatoes and drizzled balsamic</i>		TRAY OF GARLIC BREAD	\$55
ASSORTED CHEESE PLATTER <i>(24 hours notice)</i>	\$75	TRAY GRILLED VEGGIES	\$60
<i>Assortment of domestic and international cheeses</i>			
MEATBALLS MARINARA <i>Oven baked with melted cheese</i>	\$55		
<i>Served with homemade bread</i>			

SALADS Half bowl serves for 10 ppl, full bowl 20 ppl.		Half / Full
CAESAR SALAD <i>Crisp Romaine, herb croutons, parmesan cheese served with tangy Caesar dressing</i>	\$55 / \$70	
HOUSE SALAD <i>Mixed greens, radicchio, tomato, cucumber, carrots, mushrooms and herb croutons</i>	\$55 / \$70	
GORGONZOLA RAISIN AND WALNUT	\$60 / \$80	
<i>Crisp Romaine, lettuce, arugula, radicchio, toasted walnuts, raisins and Gorgonzola cheese and served with your choice of dressing</i>		
INSALATA PANZANELLA	\$60 / \$80	
<i>Crisp Romaine, cucumber, tomato, parmesan and feta cheese, house croutons served with a zesty red vinegar, kalamata olives, olive oil and herb dressing</i>		
ROASTED TURKEY, APPLE MOZZARELLA	\$60 / \$80	
<i>Roasted turkey, golden apples and smoked mozzarella on mixed greens with toasted walnuts and served with honey mustard dressing</i>		
MEDITERRANEAN SALAD	\$60 / \$80	
<i>Chunks of grilled chicken, mixed greens, kalamata olives, feta cheese, capers, cucumber, grilled eggplant topped with sunflower seeds and served with your choice of dressing</i>		
SPINACH SALAD.....	\$60 / \$80	
<i>Fresh spinach topped with avocado, mushrooms, bacon, red pepper, tomato, chopped egg and house crouton served with your choice of dressing</i>		
GOAT CHEESE, CRANBERRY AND CARAMELIZED PECAN SALAD	\$60 / \$80	
<i>Mixed green lettuce, arugula, radicchio, candied pecan, cranberries and goat cheese served with your choice of dressing</i>		
MEDITERRANEAN ORZO SALAD	\$60 / \$80	
<i>Romaine lettuce, arugula, artichoke hearts, cherry tomato, cucumber, orzo pasta and feta served with lemon herb oil and vinegar dressing</i>		
SALAD DRESSINGS: Creamy Italian • Ranch • Blue Cheese • Honey Dijon • Balsamic Basil Vinaigrette • Pesto • Russian		
LOW FAT DRESSINGS: Creamy Peppercorn • Raspberry Vinaigrette • Olive Oil Herb Dressing		
TRAY OF CHICKEN <i>(serves for 12 people)</i>	\$60	

SPECIALTY ENTREES All specialty entrees are served with focaccia bread Half serves for 10 ppl, full 20 ppl.

MEAT ENTREES	Half / Full
LINGUINE MARINARA AND MEATBALLS <i>Meatballs cooked in marinara sauce and served over linguine</i>	\$75 / \$115
SAUSAGE PEPPER AND ONIONS <i>In tomato sauce over penne</i>	\$75 / \$115
VEAL MARSALA <i>Thinly sliced veal cutlets with fresh mushrooms cooked in marsala wine cream sauce and served with side of linguine with butter</i>	\$85 / \$125
VEAL PICATTA AL LIMONE.....	\$85 / \$125
<i>Thinly sliced and tender veal lightly battered and sauteed with capers in lemon butter sauce and served with side of linguine with butter</i>	
VEAL PARMESAN <i>Lightly breaded veal topped with marinara sauce and mozzarella and served with side of linguine with marinara</i>	\$85 / \$125
*FILET MIGNON IN MUSHROOM WINE SAUCE <i>Filet mignon topped with marsala wine mushroom sauce served with potato wedges</i>	\$100 / \$140
*MIXED GRILL <i>Grilled filet mignon, chicken breast, sausage and shrimp served with French fries and onion rings</i>	\$100 / \$140

CHICKEN ENTREES	
FETTUCCINE ALFREDO WITH GRILLED CHICKEN <i>Topped with rich creamy sauce</i>	\$75 / \$115
CHICKEN PARMESAN <i>Lightly breaded chicken breast topped with tomato sauce and mozzarella and served with linguine marinara</i>	\$75 / \$115
CHICKEN PICATTA AL LIMONE	\$75 / \$115
<i>Thinly sliced chicken breast lightly battered, sauteed with capers in lemon butter sauce and served with side of linguine with butter</i>	
LEMON HERB CHICKEN	\$75 / \$115
<i>Sautéed chicken in olive oil, white wine and lemon sauce with kalamata olives, artichoke hearts, red pepper, red and white onions over penne pasta</i>	
CHICKEN MARSALA.....	\$75 / \$115
<i>Thinly sliced chicken breast lightly battered and sauteed with fresh mushrooms in a marsala wine sauce and served over linguine with butter</i>	
CHICKEN CACCIATORRE <i>Chicken sautéed with fresh mushrooms, white onions and green peppers served with marinara sauce over penne</i>	\$75 / \$115
SEAFOOD ENTREES	
*SHRIMP FRA DIAVOLO <i>Sauteed shrimp in olive oil tossed on a spicy tomato sauce and served over linguine</i>	\$85 / \$125
PASTA DEL MAR <i>Linguine pasta served with shrimp, scallops and mussels in a spicy tomato or creamy tomato sauce</i>	\$85 / \$125
GAMBARI BIANCO <i>Shrimp sauteed with vodka cream sauce, Portobello mushroom served over fettuccine</i>	\$85 / \$125
GAMBARI ALFREDO <i>Penne Alfredo sauce with Shrimp, mushroom, spinach and broccoli</i>	\$85 / \$125
*SALMON WITH MIXED VEGETABLES <i>Atlantic salmon grilled to perfection and served with seasonal mixed vegetables</i>	\$85 / \$125

VEGETARIAN ENTREES	
PENNE PASTA <i>with your choice of marinara, alfredo or creamy tomato sauce</i>	\$60 / \$90
EGGPLANT PARMESAN <i>Lightly breaded eggplant topped with tomato sauce and mozzarella served with side of linguine marinara</i>	\$75 / \$110
STUFFED TORTELLINI <i>Cheese stuffed tortellini topped with your choice of our homemade sauces</i>	\$75 / \$110
PENNE PRIMAVERA <i>Diced eggplant, zucchini, peppers, tomatoes, onions and fresh garlic sauteed in marinara sauce and tossed over penne pasta</i>	\$75 / \$110
MEDITERRANEAN LINGUINE <i>Artichoke hearts, kalamata olives, garlic, tomatoes, parmesan and basil</i>	\$75 / \$110

LISTRANIS OVEN BAKED PASTA All specialty entrees are served with focaccia bread	Half / Full
MEAT LASAGNA <i>Homemade with three cheeses, bechamel and bolognese sauce</i>	\$75 / \$115
VEGETARIAN LASAGNA <i>Homemade with garden vegetables, tomato sauce, bechamel sauce and three cheeses</i>	\$75 / \$115
BAKED ZITI <i>Penne baked in a blend of meat and cream sauce topped with mozzarella. Cheesy, meaty and saucy!</i>	\$75 / \$115
BAKED PENNE TETRAZZINI	\$75 / \$115
<i>Penne baked with sliced chicken breast, mushrooms and smothered creamy parmesan sauce topped with melted mozzarella</i>	
BAKED PENNE POLPETTE <i>Penne baked with sliced meatballs, mushrooms, marinara sauce and melted mozzarella</i>	\$75 / \$115
FETTUCCINE ALA BIANCA <i>Fettuccine, chicken, ham, mushrooms, bechamel sauce topped with three cheeses</i>	\$75 / \$115
ITALIAN STUFFED SHELLS <i>Shells stuffed with cheese topped with marinara sauce and baked with mozzarella</i>	\$75 / \$115
CHEESE MANICOTTI <i>Stuffed with cheese topped with creamy pesto or your choice of sauce and baked with cheese in the oven</i>	\$75 / \$115

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