

AZZURRI

ITALIAN CUCINA

OFF SITE CATERING MENU

SUMMER 2026

APPETIZERS

WILD MUSHROOM ARANCINI

Crispy Arancini stuffed with fresh mozzarella, topped with Black Truffle Whipped Ricotta and fresh dill.

HALF (15) \$70 WHOLE (30) \$130

ROMAINE SALAD

Crisp romaine hearts drizzled with lemon aioli and basil pesto, topped with fine herbs and toasted lemon breadcrumbs.

HALF \$70 WHOLE \$120

ANTIPASTO

A curated selection of artisan meats, cheeses, marinated olives, breadsticks, and seasonal jams.

HALF \$80 WHOLE \$150

CALAMARI

Crispy fried calamari with San Marzano Marinara for dipping. Served with fresh lemon wedges.

HALF \$80 WHOLE \$160

PRINCE EDWARD ISLAND MUSSELS

Shallot, Sliced Garlic, White Wine, Parsley San Marzano or Bianco

HALF \$90 WHOLE \$160

MILANESE SALAD

Arugula, Cherry Tomato, Shaved Red Onion, Parmigiano Reggiano, Citrus Vinaigrette

HALF \$40 WHOLE \$70

NEW JERSEY TOMATO SALAD

Heirloom Tomato, Shallot, Burrata, Toasted Pistachio, Oregano Vinaigrette

HALF \$50 WHOLE \$90

YELLOWFIN TUNA CRISPY RICE

Yellowfin Tuna, Crispy Rice, Chipotle Mayo, Soy Honey, Scallions,

HALF \$85 WHOLE \$170

PASTA DISHES

CHOICE OF: LINGUINI, SPAGHETTI, MEZZI RIGATONI, GNOCCHI, CAVATELLI

POMODORO

San Marzano tomatoes simmered with prosciutto for a rich, flavorful sauce.

HALF \$75 WHOLE \$140

BROCCOLI RABE & SAUSAGE

Tender broccoli rabe and Italian sausage with sun-dried tomatoes in a light tomato sauce.

HALF \$80 WHOLE \$150

LINGUINI & CLAMS

Classic linguini tossed with chopped clams, tomatoes, and garlic in a savory white wine sauce.

HALF \$90 WHOLE \$170

CAVATELLI & BROCCOLI

Delicate cavatelli pasta with fresh broccoli, lightly tossed in olive oil and garlic.

HALF \$80 WHOLE \$150

VODKA

Creamy vodka sauce blended with tomato and garlic, served over pasta.

HALF \$80 WHOLE \$150

BONE MARROW SUGO

Rich bone marrow sauce over your choice pasta, delivering deep, bold flavors.

HALF \$80 WHOLE \$160

CACIO E PEPE

Traditional Roman pasta made with Pecorino cheese and cracked black pepper.

HALF \$75 WHOLE \$140

LOBSTER SAFFRON

Maine lobster with a saffron san marzano tomato sauce over pasta.

HALF \$150 WHOLE \$300

MARINARA

Simple yet classic marinara sauce made with fresh tomatoes and garlic.

HALF \$75 WHOLE \$140

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MAINS

CHICKEN MILANESE

Parmesan-crusted chicken breast, pan-fried and topped with lemon and grated cheese.
(Eggplant Milanese available as a vegetarian option)

HALF \$80 WHOLE \$150

CHICKEN FRANCESE

Egg-battered chicken in a champagne meyer lemon reduction sauce.

HALF \$80 WHOLE \$150

CHICKEN MARSALA

Tender chicken sautéed with mushrooms and finished with a rich porcini and Marsala wine sauce.

HALF \$90 WHOLE \$170

PORK TENDERLOIN

Brined and roasted to perfect medium, served with a caper Dijon lemon beurre blanc sauce.

HALF \$105 WHOLE \$210

SEARED SALMON

Fresh salmon seared with saffron, lemon, and white wine for a delicate finish.

HALF \$100 WHOLE \$200

BRAISED SHORT RIB

Slow-braised short ribs in a fig and Thai chili jus, prepared 48 hours in advance sitting on a bed of herb potato puree.

HALF \$215 WHOLE \$390

CHATEUBRIAND/SLICED FILET

Cooked to rose perfection, served with a choice of au poivre sauce, chimichurri, or demi-glace.

HALF \$MP WHOLE \$MP

NY STRIP

Grilled NY strip served with mint chimichurri or a rich demi-glace.

HALF \$140 WHOLE \$280

SIDES

CRISPY BABY YUKON POTATOES

Crispy on the outside, tender on the inside, tossed with fine herbs and Parmigiano.

HALF \$40 WHOLE \$80

WHIPPED POTATO PURÉE

Silky smooth potato purée, perfect for pairing with any main dish.

HALF \$45 WHOLE \$90

ROASTED ASPARAGUS

Roasted with EVOO and topped with balsamic glaze, pecorino and fresh herbs.

HALF \$55 WHOLE \$110

ROASTED BRUSSEL SPROUTS

Roasted in the oven until crispy topped with balsamic glaze, pecorino and fresh chives.

HALF \$55 WHOLE \$110

GRILLED VEGETABLES

Spring medley of brussel sprouts, asparagus, carrot, and fingerling potato marinated in EVOO and balsamic vinegar and a touch of honey and roasted to perfection.

HALF \$60 WHOLE \$120

BRING THE FLAVORS OF
AZZURRI ITALIAN CUCINA
TO YOUR NEXT GATHERING!

*Our catering menu offers a curated selection
of our menu, perfect for any event.*

**To ensure availability, we kindly ask for all
orders to be placed 48 hours in advance.
Simply call us at the restaurant or visit our
website to place your order.**