



# Catering Menu

## Appetizers

### Arancini: \$70 / \$140

fried risotto croquettes, stuffed with prosciutto, fresh mozzarella & basil over a bed of pizzaiola sauce

### Ariano Iripino: \$50 / \$100

seasonal vegetables sautéed in cask iron, marinated in garlic & extra virgin olive oil topped with shaved parmesan cheese & served with pesto bread

### Italian Fried Shrimp: \$60 / \$120

crispy shrimp, served with our spicy calabrian cocktail sauce

### Zia Rosa: \$70 / \$140

fried artichoke hearts, wrapped in prosciutto smothered in basil pesto cream topped with sun dried tomato bruschetta

### Mussels: \$50 / \$100

prince edward island mussels, spicy red tomato marinara or white wine garlic butter

### Clams: \$60 / \$120

little neck clams sautéed in a garlic wine butter sauce or tomato marinara sauce

### Roasted Metaballs: \$40 / \$80

marinara or vodka sauce

### Focaccia Bread: \$20 / \$40

wood fired oven baked bread seasoned with Italian seasonings, kalamata olives, roasted garlic, olive oil

### Stuffed Pepper: \$60 / \$120

stuffed pepper filled with sausage, peppers, onions, farrotto, ragu sauce, sharp provolone cheese

### Risotto: \$35 / \$65

creamy parmesan risotto

## Salads

### Mista: \$30

spring mix, tomatoes, onions & house made lemon vinaigrette

### Caesar: \$30

romaine, croutons, parmesan, house caesar dressing

### Caprese: \$40

fresh mozzarella cheese, tomatoes, kalamata olives, fresh basil, olive oil, balsamic glaze

### Arugula Michelle: \$40

arugula, tomato, prosciutto, parmesan, lemon vinaigrette

### Beet & Burrata: \$45

sliced prosciutto, creamy burrata, figs, mixed greens, beets, balsamic honey glaze

### Strawberry Rengepe: \$45

spinach, strawberries, almonds, feta cheese, red onion & homemade port wine vinaigrette

Add Chicken \$20 / \$35

## Entrees

Chicken Parmigiana: \$60 / \$120

breaded chicken, mozzarella, tomato sauce

Chicken Marsala: \$70 / \$140

sautéed chicken, sautéed mushroom, marsala cream sauce

Ricotta Crepes: \$60 / \$120

stuffed with ricotta cheese, topped with a basil marinara sauce

Sicilian Tomato Pie: \$20

san marzano d.o.p. & fresh basil, parmesan cheese

Rigatoni Alla Bolognese: \$65 / \$125

rigatoni pasta, hot ground sausage, bolognese sauce

Italiano Branzino: \$75 / \$150

Sautéed served in a lemon garlic sauce, topped with a kalamata olive tapenade

Spicy Crab Farfalle: \$70 / \$140

sautéed lump crab, spicy blue crab gravy

Eggplant Involtini: \$50 / \$100

rolled breaded eggplant, stuffed with ricotta cheese, topped with mozzarella cheese & vodka sauce

Calabrian Shrimp Risotto: \$60 / \$120

sautéed shrimp, creamy risotto, spicy calabrian marinara

Chicken Scallopini Risotto: \$70 / \$140

sautéed chicken, hot Italian sausage, onions, peppers, served with a peppered tomato sauce

Salmon Limone: \$70 / \$140

roasted potatoes, asparagus, tomatoes, capers, lemon cream sauce