



Catering Menu

Appetizers

Arancini: \$75 / \$150

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

Ariano Iripino: \$60 / \$110

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

Italian Fried Shrimp: \$70 / \$140

crispy shrimp, served with our spicy calabrian cocktail sauce

Zia Rosa: \$80 / \$150

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

Mussels: \$60 / \$110

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

Clams: \$65 / \$125

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

Roasted Metaballs: \$50 / \$100

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: \$65 / \$125

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

Risotto: \$45 / \$70

creamy parmesan risotto

Salads

Mista: \$40

spring mix, tomatoes, onions & house made lemon vinaigrette

Caesar: \$40

romaine, croutons, parmesan, house caesar dressing

Caprese: \$50

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

Arugula Michelle: \$50

arugula, tomato, prosciutto, parmesan, lemon vinaigrette

Beet & Burrata: \$55

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

Strawberry Rengepe: \$55

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

Add Chicken \$30 / \$50

Entrees

Chicken Parmigiana: \$70 / \$140

breaded chicken, mozzarella, tomato sauce

Chicken Marsala: \$80 / \$160

sautéed chicken, sautéed mushroom, marsala cream sauce

Ricotta Crepes: \$60 / \$120

stuffed with ricotta cheese, topped with a basil marinara sauce

Italiano Branzino: \$85 / \$175

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

Eggplant Involtini: \$60 / \$120

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

Calabrian Shrimp Risotto: \$70 / \$140

sautéed shrimp, creamy risotto, spicy calabrian marinara

Chicken Scallopini Risotto: \$80 / \$160

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

Salmon Limone: \$80 / \$160

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

Otino Cippino: \$80 / \$160

shrimp, scallops, mussels, clams, sausage, tomato broth, creamy risotto