Spaghetti Park



a Sicilian story: pizza, pasta, insalata

Bring a taste of Spaghetti Park to your next event!

We are excited to share our family recipes and fresh, local ingredients with you and your guests. Because we use seasonal ingredients, we require a 2 day lead time for all catering orders. Some items may need additional lead time.

We can also create a custom menu to fit your specific needs and preferences. Please let us know if you have any dietary restrictions or allergies.

Contact us today to discuss your catering needs!

We promote North Carolina products and NC agriculture.

ANTIPASTI	Half Tray	Full Tray
	Serves 6 to 8	Serves 10 to 12
 + MARINATED OLIVES (v) - assorted Mediterranean olive tapenade, crushed red pepper flakes, 	\$30	\$50
 fine herbs, Pecorino Romano shavings, Grissini Breadsticks, EVOO crostini + GARLIC BREAD ** (v) - garlic confit EVOO, Mozzarella, parmesan, pesto, and marinara dipping 	\$30	\$50
+ EGGPLANT PARMIGIANA (v)	\$40	\$70
 fried Italian eggplant topped with parmesan & mozzarella, marinara + *COLD ANTIPASTO** 	\$45	\$75
 provolone, prosciutto, mortadella, salami, roasted vegetables + *GAMBERONI PICCANTI 	\$60	\$90
 Argentine red shrimp served in a chili, tomato white wine sauce, crostini + ARANCINI (v) 	\$40	\$70
 fried risotto balls, wild mushroom, sage, mascarpone, parm, marinara dip + BRUSCHETTA (v) – Marinated tomatoes with garlic, red onion, pepper, basil with crostini, 	\$35	\$65
balsamic reduction + *POLPETTINI SICILIANA - meatballs pomodoro, mozzarella, parmesan	\$45	\$70
+ *BROCCOLI RABE & SAUSAGE EGGROLLS	\$45	\$70
 served with charred roasted tomato jam + *MOZZARELLA IN CARROZZA 	\$45	\$70
- deep fried mozzarella, prosciutto, salami, herb crumb, pomodoro + TOASTED RAVIOLI	\$40	\$65
 lightly bread, pan fried, parmesan, marinara dipping \$8 + FRIED GNOCCHI 	\$45	\$70
 truffle oil, marinated roasted wild mushrooms, parm, clarified chicken demi * P.E.I. MUSSELS MARINARA 	\$40	\$65
 Prince Edward Island mussels, steamed in marinara, herbs + BABY EGGPLANT ROLLATINI 	\$40	\$65
 lightly breaded, stuffed, rolled, ricotta, parm, marinara *SICILIAN RICE BALLS 	\$45	\$70
 pomodoro, peas, saffron, parmesan, chopped beef + STUFFED MUSHROOMS sundried tomato, spinach, artichoke, parm, mascarpone cheese, 	\$45	\$70
served with marinara + *HOT ANTIPASTO	\$65	\$90
- shrimps, mussels, stuffed mushroom, stuffed zucchini *SAUSAGE & PEPPERS Italian services mixed as a series of	\$65	\$90
- Italian sausage, mixed peppers, onions		

-----spaghettiparkfood.com -----

*these items can be cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FROM THE FIELD	Half Tray	Full Tray
	Serves 6 to 8	Serves 10 to 12
+ *CAESAR - romaine, parmesan, parmesan crunch, Italian croutons, white anchovy, Caesar dressing	\$30	\$5 5
ITALIANO - mixed greens, tomatoes, shaved red onion, Mediterranean olives, ricotta salata, capers and oregano pesto vinaigrette	\$30	\$55
+ **SICILIAN - mixed greens, pomegranate seeds, toasted almonds, goat cheese, blood orange prosecco vinaigrette	\$30	\$55
**CAPRESE - heirloom cherry tomatoes, burrata cheese, spinach-basil pesto, balsamic reduction, chiffonade basil	\$40	\$65
**SEASONAL ARUGULA - cranberries, gorgonzola crumbles, candied walnuts, granny smith apples, wildflower honey balsamic vinaigrette	\$30	\$55
BURRATA CHEESE & WATERMELLON (seasonal)	\$50	\$75
- balsamic drizzle *SHRIMP & GREEN BEAN	\$65	\$90
 sliced potatoes, tomatoes, mandarin segments, EVOO **LOCAL HYDROPONIC BIBB blueberries, goat cheese, almonds, blueberry wildflower honey balsamic vinaigrette 	\$40	\$65

VEGETABLES	Half Tray	Full Tray
	Serves 6 to 8	Serves 10 to 12
Sautéed Spinach	\$35	\$60
Sautéed Broccoli	\$35	\$60
Sautéed String Beans	\$40	\$65
Sautéed Broccoli Rabe	\$50	\$70
Sautéed Mixed Veggies	\$35	\$60
Sautéed Escarole & Beans	\$40	\$65
String Beans Pomodoro	\$40	\$65
Squash Medley	\$40	\$65

PASTA & A-MORE	Half Tray	Full Tray
	Serves 6 to 8	Serves 10 to 12
*GRILLED SWORDFISH	\$75	\$135
broccoli rabe, wine, capers *ANGRY LOBSTER TAILS garlic, red chili flakes, siciliano EVOO	\$95	\$165
*BABY PORK SHANKS	\$60	\$110
siciliano BBQ sauce *BROILED PORK CHOP with or without vinegar peppers	\$75	\$135

-----spaghettiparkfood.com -----

*these items can be cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

	Serves o lo o	Serves IC
PASTA CHOICES: (linguini, fettucine, rigatoni, penne, spaghetti, fusilli,	, cheese tortellini, gnoo	cchi)
POMODORO	\$30	\$55
tomatoes, onions, fresh basil		
MUSHROOM & PEAS	\$40	\$65
prosciutto, truffle cream sauce		
*MARECHIARE	\$50	\$70
garlic, shrimp, clams, marinara		
VEGETABLE PUNTANESCA	\$35	\$60
mixed vegetable, garlic, olives, pomodoro, parm	_	
*CLAM SAUCE	\$50	\$75
red or white, fresh clams		
PRIMAVERA	\$35	\$65
mixed vegetables, pomodoro		
*MATTRICIANA	\$35	\$65
marinara, onions, pancetta	4	4
ALFREDO	\$35	\$65
mascarpone cheese, cream, butter, parmesan	4	4
*LAMB RAGU	\$50	\$70
mirepoix, marinara, hint of mint jelly	407	A .c.a
	\$35	\$60
cream, marinara	650	4 7 5
*BOLOGNESE	\$50	\$75
mirepoix, beef, pork, pomodoro	40F	660
CRUDAIOLA	\$35	\$60
chopped tomatoes, arugula, shaved parmesan, garlic, EVOO	éro.	670
*BROCCOLI & SHRIMP	\$50	\$70
marinara, touch cream	ć 10	¢cr
BROCCOLI RABE	\$40	\$65
garlic, EVO	¢Γ0	Ċフロ
*AI SALMONE	\$50	\$75
smoked salmon, spinach, cream *AMATRICIANA	\$40	\$65
-	Ş4 0	202 202
pancetta, onions, ,marinara, chili *CARBONARA	\$45	\$70
pancetta, cream, onions, eggs, parmesan, cream	74 5	370
PESTO **	\$40	\$65
nuts, basil, parmesan, garlic, siciliano olive oil	940	ĴŪĴ
*CLAM "CARBONARA"	\$50	\$70
clams, pancetta, green peas, onion, white wine, egg yolk cream sauce	νο	370
VEGETABLE RISOTTO	\$45	\$70
parmesan, mixed vegetables	Ϋ́ν	Ψ'
*SEAFOOD RISOTTO	\$65	\$95
marinara, parmesan, shrimp, clams, mussels	ΨUU	ورب
*LOBSTER RISOTTO	\$85	\$135
marinara, peas, parmesan, lobster tail	ΨŪJ	ΥLO Ο
*SHRIMP & ASPARGUS RISOTTO	\$65	\$95
saffron, parmesan,	400 400	Ψ υυ
MUSHROOM RISOTTO	\$50	\$75
	γJU	Ψ Γ Ο

MUSHROOM RISOTTO

PASTA & A-MORE

saffron, parmesan

-----spaghettiparkfood.com -----

*these items can be cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Half Tray Full Tray

Serves 10 to 12

Serves 6 to 8

PASTA & A-MORE	Half Tray	Full Tray
	Serves 6 to 8	Serves 10 to 12
VEGETABLE LASAGNA	\$45	\$85
roasted vegetables, pomodoro, ricotta, mozzarella, parmesan	ζ+Ç	ζος
+*KOBE MEAT LASAGNA	\$65	\$115
ground Kobe beef, pomodoro, spinach, ricotta, mozzarella, parmesan +*SHRIMP SCAMPI	¢6E	¢11E
lemon and garlic saffron white wine sauce, blistered tomatoes,	\$65	\$115
herb breadcrumb gremolata		
*SHRIMP & POLENTA	\$65	\$115
jumbo shrimp, peppers, onions, polenta, sausage cream sauce	650	ćoo.
+*CHICKEN MARSALA mushrooms, carrots, marsala wine	\$50	\$90
+*Sicilian Chicken Cordon Bleu	\$60	\$110
lightly breaded and rolled, stuffed with mortadella, salami, prosciutto,	+	+
mustard Dijon sauce		
+*CHICKEN CACIATORE	\$50	\$90
herb roasted chicken breast, mirepoix, mushrooms, peppers,		
red wine pomodoro +*CHICKEN PICATA	\$50	\$90
lemon, white wine, Sicilian cappers, blistered tomato, shallot	20	390
+*CHICKEN FRANCAISE	\$50	\$90
egg batter, lemon, white wine, butter	,	
+* CHICKEN PARMIGIANA	\$50	\$90
pomodoro, breadcrumbs, mozzarella cheese		
+*CHICKEN MILANESE	\$50	\$90
breadcrumbs, onions, tomatoes, basil salad	4	400
+*CHICKEN SORRENTINO	\$50	\$90
topped with eggplant, prosciutto, mozzarella cheese *CHICKEN SPIEDINI	\$55	\$95
stuffed, rolled, breadcrumb, spinach, mozzarella cheese		5 .5
*CHICKEN PIZZAIOLA	\$50	\$90
garlic, peppers, mushrooms, wine, pomodoro	1	
*CHICKEN SCARPARIELLO	\$55	\$95
garlic, wine, sausage, potatoes		
*SEAFOOD COMBO	\$95	\$165
shrimp, clams, lobster tail, scungilli		644F
+ *SHRIMP OREGANATA	\$65	\$115
breadcrumbs, siciliano EVO + *SHRIMP PARMIGIANA	¢¢F	¢11E
breadcrumbs, pomodoro, mozzarella cheese	\$65	\$115
+ WILD MUSHROOM RAVIOLI	\$60	\$110
ricotta, porcini, wild mushroom medley, herb cream sauce,	÷••	+
toasted pecans, fried sage		
+ FOUR CHEESE RAVIOLI	\$50	\$90
ricotta, mozzarella, parmesan, fontina, spinach, pomodoro, basil		
+ *KOBE BEEF RAVIOLI	\$65	\$115
ricotta, onions, mushrooms, fontina, brown butter, thyme, red wine sauce		
+ ZUCCA RAVIOLI	\$55	\$95
pumpkin, butternut squash, sweet potato, ricotta salata,	γuu	Y - 6
herb cream sauce, toasted pecans, fried sage		

risk of foodborne illness.