

Spaghetti Park



a Sicilian story: pizza, pasta, insalata

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.

We are proud to serve Joyce Farm Chicken

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ANTIPASTI	Half Tray (Serves 6 to 8)	Full Tray (Serves 10 to 12)
+ MARINATED OLIVES (v)	\$40	\$75
- assorted Mediterranean olive tapenade, crushed red pepper flakes, fine herbs, Pecorino Romano shavings, Grissini Breadsticks, EVOO crostini		
+ GARLIC BREAD ** (v)	\$35	\$60
- garlic confit EVOO, Mozzarella, parmesan, pesto, and marinara dipping		
+ EGGPLANT PARMIGIANA (v)	\$45	\$75
- fried Italian eggplant topped with parmesan & mozzarella, marinara		
+ COLD ANTIPASTO**	\$50	\$95
– provolone, prosciutto, mortadella, salami, roasted vegetables		
+ GAMBERONI PICCANTI	\$70	\$130
- Argentine red shrimp served in a chili, tomato white wine sauce, crostini		
+ ARANCINI (v)	\$50	\$90
- fried risotto balls, wild mushroom, sage, mascarpone, parm, marinara dip		
+ BRUSCHETTA (v)	\$40	\$75
– Marinated tomatoes with garlic, red onion, pepper, basil with crostini, Balsamic reduction		
+ POLPETTINI SICILIANA	\$55	\$100
- meatballs pomodoro, mozzarella, parmesan		
+ BROCCOLI RABE & SAUSAGE EGGROLLS	\$50	\$90
- served with charred roasted tomato jam		
+ MOZZARELLA IN CARROZZA	\$50	\$90
- deep fried mozzarella, prosciutto, salami, herb crumb, pomodoro		
+ TOASTED RAVIOLI	\$50	\$90
- lightly bread, pan fried, parmesan, marinara dipping \$8		
+ FRIED GNOCCHI	\$55	\$95
– truffle oil, marinated roasted wild mushrooms, parm, clarified chicken demi		
P.E.I. MUSSELS MARINARA	\$55	\$95
– Prince Edward Island mussels, steamed in marinara, herbs		
+ BABY EGGPLANT ROLLATINI	\$50	\$90
– lightly breaded, stuffed, rolled, ricotta, parm, marinara		
+ SICILIAN RICE BALLS	\$50	\$90
- pomodoro, peas, saffron, parmesan, chopped beef		
+ STUFFED MUSHROOMS	\$50	\$90
- sundried tomato, spinach, artichoke, parm, mascarpone cheese, served with marinara		
+ HOT ANTIPASTO	\$75	\$140
- shrimps, mussels, stuffed mushroom, stuffed zucchini		
SAUSAGE & PEPPERS	\$65	\$90
- Italian sausage, mixed peppers, onions		

FROM THE FIELD	Half Tray (Serves 6 to 8)	Full Tray (Serves 10 to 12)
+ *CAESAR - romaine, parmesan, parmesan crunch, Italian croutons, white anchovy, Caesar dressing	\$ 40	\$ 65
ITALIANO - mixed greens, tomatoes, shaved red onion, Mediterranean olives, ricotta salata, capers and oregano pesto vinaigrette	\$ 40	\$ 65
+ **SICILIAN - mixed greens, pomegranate seeds, toasted almonds, goat cheese, Blood orange prosecco vinaigrette	\$ 40	\$ 65
**CAPRESE - heirloom cherry tomatoes, burrata cheese, spinach-basil pesto, balsamic reduction, chiffonade basil	\$ 50	\$ 75
**SEASONAL ARUGULA - cranberries, gorgonzola, candied walnuts, mandarin, wildflower honey balsamic vinaigrette	\$ 40	\$ 65
BURRATA CHEESE & WATERMELLON (seasonal) - balsamic drizzle	\$ 50	\$ 75
*SHRIMP & GREEN BEAN - sliced potatoes, tomatoes, mandarin segments, EVOO	\$ 70	\$120
**LOCAL HYDROPONIC BIBB - blueberries, goat cheese, almonds, blueberry wildflower honey balsamic vinaigrette	\$ 45	\$ 65

VEGETABLES	Half Tray (Serves 6 to 8)	Full Tray (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 (Serves 6 to 8)	Full Tray (Serves 10 to 12)
<i>PASTA CHOICES: (linguini, fettucine, rigatoni, penne, spaghetti, fusilli, cheese tortellini, gnocchi)</i>		
POMODORO tomatoes, onions, fresh basil	\$40	\$65
MUSHROOM & PEAS prosciutto, truffle cream sauce	\$50	\$75
*MARECHIARE garlic, shrimp, clams, marinara	\$70	\$120
VEGETABLE PUNTANESCA mixed vegetables, garlic, olives, pomodoro, parm	\$50	\$75
*CLAM SAUCE red or white, fresh clams	\$65	\$95
PRIMAVERA mixed vegetables, pomodoro	\$50	\$75
*MATTRICIANA marinara, onions, pancetta	\$55	\$80
ALFREDO fontina cheese, cream, butter, parmesan	\$55	\$80
*LAMB RAGU mirepoix, marinara, herbs, love	\$75	\$120
ALLA VODKA cream, marinara	\$55	\$80
*BOLOGNESE mirepoix, beef, pork, pomodoro	\$65	\$90
CRUDAIOLA chopped tomatoes, arugula, shaved parmesan, garlic, EVOO	\$35	\$60
*BROCCOLI & SHRIMP marinara, touch cream	\$50	\$70
BROCCOLI RABE garlic, EVO	\$40	\$65
*AI SALMONE smoked salmon, spinach, cream	\$50	\$75
*AMATRICIANA pancetta, onions, marinara, chili	\$40	\$65

PASTA & A-MORE	Half Tray (Serves 6 to 8)	Full Tray (Serves 10 to 12)
*CARBONARA pancetta, cream, onions, eggs, parmesan, cream	\$45	\$70
PESTO ** nuts, basil, parmesan, garlic, siciliano olive oil	\$55	\$80
*CLAM “CARBONARA” clams, pancetta, green peas, onion, white wine, egg yolk cream sauce	\$70	\$120
VEGETABLE RISOTTO parmesan, mixed vegetables	\$55	\$80
*SEAFOOD RISOTTO marinara, parmesan, shrimp, clams, mussels	\$95	\$155
*LOBSTER RISOTTO marinara, peas, parmesan, lobster tail	\$110	\$180
*SHRIMP & ASPARGUS RISOTTO saffron, parmesan,	\$70	\$100
MUSHROOM RISOTTO saffron, parmesan	\$50	\$80
*GRILLED SWORDFISH broccoli rabe, wine, capers	\$75	\$135
*ANGRY LOBSTER TAILS garlic, red chili flakes, siciliano EVOO	\$95	\$165
*BABY PORK SHANKS siciliano BBQ sauce	\$60	\$110
*BROILED PORK CHOP with or without vinegar peppers	\$75	\$135
VEGETABLE LASAGNA roasted vegetables, pomodoro, ricotta, mozzarella, parmesan	\$65	\$95
+*KOBE BEEF LASAGNA ground Kobe beef, pomodoro, spinach, ricotta, mozzarella, parmesan	\$80	\$130
+*SHRIMP SCAMPI lemon and garlic saffron white wine sauce, blistered tomatoes, herb breadcrumb gremolata	\$80	\$130
*SHRIMP & POLENTA jumbo shrimp, peppers, onions, polenta, sausage cream sauce	\$80	\$130
+*CHICKEN MARSALA mushrooms, carrots, marsala wine	\$65	\$100
+*Sicilian Chicken Cordon Bleu lightly breaded and rolled, stuffed with mortadella, salami, prosciutto, mustard Dijon sauce	\$80	\$130
+*CHICKEN CACIATORE herb roasted chicken breast, mirepoix, mushrooms, peppers, red wine pomodoro	\$55	\$90
+*CHICKEN PICCATA lemon, white wine, Sicilian cappers, blistered tomato, shallot	\$55	\$90
+*CHICKEN FRANCAISE egg batter, lemon, white wine, butter	\$55	\$90
+* CHICKEN PARMIGIANA pomodoro, breadcrumbs, mozzarella cheese	\$55	\$90
+*CHICKEN MILANESE breadcrumbs, onions, tomatoes, basil salad	\$60	\$95
+*CHICKEN SORRENTINO topped with eggplant, prosciutto, mozzarella cheese	\$70	\$105
*CHICKEN SPIEDINI stuffed, rolled, breadcrumb, spinach, mozzarella cheese	\$70	\$105
*CHICKEN PIZZAIOLA garlic, peppers, mushrooms, wine, pomodoro	\$55	\$90
*CHICKEN SCARPARELLO garlic, wine, sausage, potatoes	\$65	\$100
*SEAFOOD COMBO shrimp, clams, lobster tail, scungilli	\$135	\$195
+ *SHRIMP OREGANATA breadcrumbs, siciliano EVO	\$75	\$125

PASTA & A-MORE	Half Tray (Serves 6 to 8)	Full Tray (Serves 10 to 12)
+ *SHRIMP PARMIGIANA breadcrumbs, pomodoro, mozzarella cheese	\$75	\$125
+ *WILD MUSHROOM RAVIOLI ricotta, porcini, wild mushroom medley, herb cream sauce, toasted pecans, fried sage	\$60	\$110
+ *FOUR CHEESE RAVIOLI ricotta, mozzarella, parmesan, fontina, spinach, pomodoro, basil	\$55	\$95
+ *KOBE BEEF RAVIOLI ricotta, onions, mushrooms, fontina, brown butter, thyme, red wine sauce	\$70	\$115
+ *ZUCCA RAVIOLI pumpkin, butternut squash, sweet potato, ricotta salata, herb cream sauce, toasted pecans, fried sage	\$65	\$100

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

** Contains nuts+Contains Gluten