



# catering trays

CARRY OUT OR DELIVERY

## APPETIZERS

enter qty	HALF TRAY serves 8-10 pp
<input type="checkbox"/> <b>BOCCONCINI, TOMATO &amp; PEPPERS</b>	32
BOCCONCINI MOZZARELLA - TOMATOES - ROASTED PEPPERS - EXTRA VIRGIN OLIVE OIL	
<input type="checkbox"/> <b>CRISPY CALAMARI</b>	38
LIGHTLY FRIED - MARINARA DIPPING SAUCE	
<input type="checkbox"/> <b>MEATBALL SLIDERS</b>	28
CROSTINI TOPPED WITH MELTED MOZZARELLA	
<input type="checkbox"/> <b>SHRIMP SCAMPI BREAD</b>	36
GARLIC BREAD TOPPED WITH JUMBO SHRIMP & MELTED MOZZARELLA	
<input type="checkbox"/> <b>BEGGARS PURSES</b> APPROX 9-11 PIECES	35
CRISP PASTA PURSES WITH SWEET ITALIAN SAUSAGE, RICOTTA ROASTED PEPPERS - GARLIC AIOLI - BALSAMIC REDUCTION	
<input type="checkbox"/> <b>ZUPPA DI MUSSELS OR CLAMS</b>	32
LITTLE NECK CLAMS OR MUSSELS - WHITE WINE GARLIC BASIL BROTH	
<input type="checkbox"/> <b>MOZZARELLA POPCORN</b> APPROX 30-40 PIECES	28
FRESH BOCCONCINI MOZZARELLA BALLS CRUSTED WITH PESTO BREAD CRUMBS SPICY MARINARA	
<input type="checkbox"/> <b>ZUCCHINI FRITTE</b>	28
FRESH SLICED PANKO CRUSTED ZUCCHINI - GARLIC AIOLI DIPPING SAUCE	
<input type="checkbox"/> <b>CLAMS OREGANATA</b> APPROX 18-22 PIECES	42
CLASSIC BAKED CLAMS WITH SEASONED BREAD CRUMBS	
<input type="checkbox"/> <b>STUFFED MUSHROOMS</b> APPROX 20-24 PIECES	32
SAUSAGE, FONTINA AND SPINACH STUFFING - LEMON BUTTER SAUCE	
<input type="checkbox"/> <b>LOBSTER-CRAB CAKES</b> APPROX 12 PIECES	72
PAN FRIED JUMBO LUMP CRAB & MAINE LOBSTER - BASIL PESTO & BRUSCHETTA	

## INSALATE

<input type="checkbox"/> <b>CAESAR</b>	26
CLASSIC CAESAR - FOCACCIA CROUTONS	
<input type="checkbox"/> <b>HOUSE</b>	24
MIXED LETTUCE, TOMATO & CUCUMBER OLIVES - BALSAMIC VINAIGRETTE	
<input type="checkbox"/> <b>NONNA'S</b>	32
CHOPPED MIXED LETTUCE - ITALIAN MEATS & CHEESES - OLIVES PEPPERONCINI, ONIONS & TOMATO - WHITE BALSAMIC VINAIGRETTE	
<input type="checkbox"/> <b>ITALIAN</b>	28
MIXED GREENS - CANDIED WALNUTS, CHIANTI POACHED PEAR BLEU CHEESE & FIG - BALSAMIC VINAIGRETTE	
<input type="checkbox"/> <b>SICILIAN</b>	26
FENNEL & ARUGULA - PECORINO, BLOOD ORANGE & PINE NUTS CITRUS VINAIGRETTE	

## OVEN

<input type="checkbox"/> <b>AGNOLOTTI</b>	52
FOUR CHEESE RAVIOLI - BOLOGNESE - MOZZARELLA	
<input type="checkbox"/> <b>EGGPLANT ROLLATINI</b> APPROX 12-14 PIECES	52
PAN FRIED EGGPLANT CENTERED WITH RICOTTA PARMESAN & MOZZARELLA	
<input type="checkbox"/> <b>BAKED ZITI</b>	39
PARMESAN, MOZZARELLA & AGED RICOTTA TOMATO SAUCE	

## FISH

<input type="checkbox"/> <b>SALMON NONNA</b>	62
POACHED SALMON - PLUM TOMATO & WHITE WINE BROTH	
<input type="checkbox"/> <b>SALMON OREGANATA</b>	62
TOASTED GARLIC, OIL & HERB BREAD CRUMB TOPPING	
<input type="checkbox"/> <b>SNAPPER MARECHIARO</b>	62
CLAMS, MUSSELS - LIGHT RED BASIL SEAFOOD BROTH	
<input type="checkbox"/> <b>FRUTTI DI MARE</b>	72
SHRIMP, CLAMS, MUSSELS AND CALAMARI - TOMATO WHITE WINE GARLIC BASIL SAUCE - LINGUINE	

## SIDES & DESSERT (HALF TRAY PORTIONS)

<input type="checkbox"/> <b>BROCCOLI</b>	22
<input type="checkbox"/> <b>BROCCOLI RABE</b>	32
<input type="checkbox"/> <b>ROASTED POTATOES</b>	22
<input type="checkbox"/> <b>MEATBALLS</b>	32
<input type="checkbox"/> <b>SAUSAGE PEPPERS AND ONIONS</b>	39
<input type="checkbox"/> <b>FRENCH FRIES</b>	22
<input type="checkbox"/> <b>CHICKEN FINGERS</b>	35
<input type="checkbox"/> <b>DESSERT SAMPLER</b> APPROX 8 PIECES OF EACH	34
MINI CANOLI'S, SEVEN LAYER COOKIES, ITALIAN BISCOTTI & ECLAIRS	

## PASTA

enter qty	HALF TRAY serves 8-10pp
<i>CLASSIC PASTAS...</i>	
<input type="checkbox"/> <b>RIGATONI VODKA</b>	39
PANCETTA - SCALLIONS IN A LIGHTLY SPICED TOMATO CREAM SAUCE	
<input type="checkbox"/> <b>SPAGHETTI PUTANESCA</b>	39
ANCHOVY, OLIVES, CAPERS & TOMATO SPAGHETTI	
<input type="checkbox"/> <b>RIGATONI FILLETO DI POMODORO</b>	39
PROSCIUTTO - ONION - BASIL - PLUM TOMATO SAUCE	
<input type="checkbox"/> <b>GNOCCHI CARBONARA</b>	42
LIGHT PANCETTA CREAM SAUCE - PEAS & CHERRY TOMATOES	
<input type="checkbox"/> <b>PENNE BOLOGNESE</b>	42
LIGHTLY SPICED TOMATO MEAT SAUCE	
<input type="checkbox"/> <b>SPAGHETTI NONNA</b>	39
PLUM TOMATO, ARUGULA AND FRESH MOZZARELLA	
<input type="checkbox"/> <b>RIGATONI &amp; MEATBALLS</b> 5 BALLS ON SIDE	42
MARINARA & MEATBALLS FINISHED WITH PECORINO	
<input type="checkbox"/> <b>PENNE PRIMAVERA</b>	39
GARDEN VEGETABLES MEDLEY - GARLIC & OIL	
<input type="checkbox"/> <b>PENNE POMODORO FRESCO</b>	39
GARDEN VEGETABLES MEDLEY - GARLIC & OIL	
<i>SPECIALTY...</i>	
<input type="checkbox"/> <b>ORECCHIETTE ALLA PUGLIESE</b>	46
BROCCOLI RABE - SAUSAGE - GARLIC & OIL	
<input type="checkbox"/> <b>RIGATONI SHRIMP &amp; CHICKEN</b>	46
BABY SHRIMP & CHICKEN - FONTINA & PARMESAN CREAM SAUCE PROSCIUTTO - SPINACH	
<input type="checkbox"/> <b>SPAGHETTI CLAM SAUCE</b>	46
BABY CLAMS - WHITE WINE, GARLIC, PARSLEY & SICILIAN OLIVE OIL	
<input type="checkbox"/> <b>TRUFFLE MAC &amp; CHEESE</b>	44
FONTINA, MOZZARELLA, PECORINO & PARMESAN TOASTED BREAD CRUMBS	
<input type="checkbox"/> <b>SHRIMP SCAMPI</b> APPROX 15 PIECES	58
BAKED WITH GARLIC BUTTER, EXTRA VIRGIN - LINGUINE	
<input type="checkbox"/> <b>LOBSTER ORECCHIETTE</b>	58
MAINE LOBSTER, PEAS, MUSHROOMS, PROSCIUTTO IN A TOMATO CREAM	
<input type="checkbox"/> <b>SUNDAY SAUCE</b> 3 OF EACH MEAT SERVED ON SIDE	54
BEEF SHORT RIBS, MEATBALLS & SAUSAGE RIGATONI PASTA	
<b>ENTRÉE</b>	
<b>ALL CHICKEN ENTREES/APPROX 10 PIECES CUT IN HALF</b>	
<input type="checkbox"/> <b>CHICKEN VINO BIANCO</b>	55
GRILLED CHICKEN WITH SHITAKE MUSHROOMS, ARTICHOKES & CHERRY TOMATOES ROSEMARY WHITE WINE SAUCE	
<input type="checkbox"/> <b>CHICKEN LEMOME</b>	55
FRANCAISE STYLE - ARTICHOKES & ASPARAGUS - WHITE WINE LEMON SAUCE	
<input type="checkbox"/> <b>CHICKEN MARSALA</b>	55
MARSALA MUSHROOM DEMI	
<input type="checkbox"/> <b>CHICKEN PICATA</b>	55
WHITE WINE LEMON CAPER SAUCE	
<input type="checkbox"/> <b>CHICKEN PARMIGIANA</b>	55
PAN FRIED CUTLETS - FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE	
<input type="checkbox"/> <b>CHICKEN PRINCIPESSA</b>	55
CHICKEN LAYERED WITH EGGPLANT, TOMATO & MOZZARELLA - BASIL DEMI GLAZE	
<b>ALL VEAL ENTREES/APPROX 12-14 PIECES</b>	
<input type="checkbox"/> <b>VEAL LEMONE</b>	74
FRANCAISE STYLE - ARTICHOKES & ASPARAGUS - WHITE WINE LEMON SAUCE	
<input type="checkbox"/> <b>VEAL ROBERTO</b>	74
VEAL SCALOPPINI - CHERRY TOMATOES, SHITAKE MUSHROOMS & PINE NUTS - BASIL SAUCE	
<input type="checkbox"/> <b>VEAL MARSALA</b>	74
VEAL SCALOPPINI - MARSALA MUSHROOM DEMI	
<input type="checkbox"/> <b>VEAL PARMIGIANA</b>	74
PAN FRIED CUTLETS - FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE	
<input type="checkbox"/> <b>VEAL SALTIMBOCCA</b>	74
VEAL SCALOPPINI - WITH PROSCIUTTO, SAGE & SPINACH - TOMATO WHITE WINE DEMI	
<input type="checkbox"/> <b>VEAL PICCATA</b>	74
VEAL SCALOPPINI - WHITE WINE LEMON CAPER SAUCE	
<input type="checkbox"/> <b>FILET MIGNON</b> APPROX 8 4OZ PIECES	92
PRIME FILET - ROASTED POTATOES & VEG - PORT WINE SAUCE	
<input type="checkbox"/> <b>SHORT RIB</b> APPROX 9 PIECES	85
BRAISED BEEF RIBS - ROASTED POTATOES & VEG - BURGANDY DEMI	