

*As a guideline for ordering we suggest the following:*

*For Pasta, Meat, Veal, Chicken, Fish and Seafood Entrees:*

*12 people order 4 lbs.*

*20 people order 7 lbs.*

*30 people order 10 lbs.*

*50 people order 17 lbs.*

*For Appetizers, Salads and Side Dishes:*

*12 people order 3 lbs.*

*20 people order 5 lbs.*

*30 people order 8 lbs.*

*50 people order 12 lbs.*

## **APPETIZERS**

*Antipasto Platter: assorted vegetarian specialties, your choice*

Small \$50.00    Med. \$60.00    Lg. 90.00

*Grilled Vegetable Platter*

Small \$40.00    Med. \$55.00    Lg. \$65.00

*Raw Vegetable Crudités Platter: your choice of assorted raw vegetables served with a dipping sauce*

Small \$40.00    Med. \$55.00    Lg. \$65.00

*Scallops: prepared with shitake mushrooms*                    market price

*Cozze alla Vito: mussels sautéed with chopped fresh tomatoes, garlic and olive oil*                    \$7.00 lb.

*Crab Cakes: Jumbo lump crab meat served with a sauce of your choice: horseradish, roasted garlic or aurora*  
\$3.99 each large,    \$1.50 each small

*Calamari Fritti: fried calamari served with mild or hot sauce*  
\$12.00 lb.

*Clams: prepared Oreganata or Casino style*                    \$6.00 per 6 pieces

*Rice Ball: Arborio risotto with mozzarella, green peas, parmigiano cheese, mixed in a tomato meat sauce, then pan fried to golden perfection*  
\$2.49 each large    \$1.49 each small

Potato Croquette: *potato puree, fresh mozzarella, parmigiano cheese and Italian parsley, pan fried to golden perfection*  
\$2.49 each large, \$1.49 each small

Stuffed Artichoke: *stuffed with goat cheese and pignoli nuts*  
market price

Shrimp Cocktail: *steamed jumbo shrimp with cocktail sauce*  
\$22.00 lb.

Mozzarella Caprese: *sliced fresh mozzarella, tomato and basil*  
\$8.00 lb.

Mixed Seafood Salad: *mussels, shrimp, squid, calamari and octopus tossed with fresh lemon juice, garlic, parsley and olive oil*  
\$15.00 per lb.

Jumbo Shrimp Salad: *with fresh red and yellow peppers and celery drizzled with lemon juice and extra virgin olive oil*  
\$22.00 lb.

Octopus Salad: *with lemon juice, Italian parsley and olive oil*  
\$20.00 per lb.

Green Bean Salad: *fresh mozzarella, sun dried tomatoes and basil, dressed with extra virgin olive oil*  
\$8.00 lb.

## GREEN SALADS

Tricolore: *baby arugula, radicchio and endive with house dressing*

Arugula: *with candied walnuts, gorgonzola, cranberry relish and fresh pears with roasted portobello vinaigrette*

Insalata di Casa: *romaine, radicchio, endive, mushrooms, tomatoes, roasted peppers, artichokes and parmigiano with house dressing*

**All Green Salads are available as a tray  
for 5 to 8 people - \$16.00  
for 10 to 15 people - \$30.00  
or a tray for 28 to 35 people - \$37.00**

## PASTA SALADS

Riso alla Sorrentina: <i>with mixed fresh vegetables, seasoned and tossed with a touch of extra virgin olive oil</i>	\$7.00 lb.
Shrimp and Rice Salad: <i>with green peas, celery, red peppers, scallions, celery seed and pickle mayonnaise</i>	\$8.00 lb.
Penne alla Vito: <i>with peas, fresh tomato, basil, garlic, parmigiano reggiano and tossed with extra virgin olive oil</i>	\$7.00 lb.
Fregola Salad: <i>cous cous with mixed sautéed vegetables</i>	\$8.00 lb.
Toasted Orzo Salad: <i>with mixed grilled vegetables</i>	\$8.00 lb.

## PASTA ENTREES

### *Choice of Pasta cut with the following sauces*

Marinara: <i>tomatoes, garlic, onions, celery and basil</i>	\$7.00 lb.
Filetto di Pomodoro: <i>fresh tomatoes, garlic and basil</i>	\$7.00 lb.
Caprese: <i>fresh chopped tomatoes, garlic, basil and oregano</i>	\$7.00 lb.
Puttanesca: <i>anchovies, capers, Gaeta olives and red pepper flakes in a marinara sauce</i>	\$7.00 lb.
Carbonara: <i>smoked pancetta tossed with fresh grated parmigiano in a white cream sauce</i>	\$8.00 lb.
Vodka: <i>a creamy tomato sauce simmered with fine quality vodka topped with grated parmigiano</i>	\$7.00 lb.
Bolognese: <i>tomato meat sauce with onions, carrots and celery</i>	\$8.00 lb.
Primavera: <i>mixed fresh vegetables in garlic and extra virgin olive oil or in a pink sauce</i>	\$7.00 lb.
Amatriciana: <i>pancetta and onions in a marinara sauce with pecorino cheese</i>	\$8.00 lb.
Boscaiola: <i>sautéed mixed mushrooms and shallots in a cream sauce or filetto di pomodoro</i>	\$7.00 lb.
Sausage and Rabe: <i>sweet sausage and broccoli di rabe seasoned with paprika in an olive oil sauce</i>	\$10.00 lb.
Clams: <i>fresh baby clams sautéed with chopped garlic and Italian parsley in white wine and extra virgin olive oil or in a red sauce</i>	\$8.00 lb.

## STUFFED PASTA ENTREES

Lasagna: *with meat sauce, bechamel, mozzarella and grated parmigiano reggiano cheese*

1/2 tray for 15 people \$50.00, large tray for 30 people \$90.00

Baked Ziti: *with meat sauce and mozzarella or tomato sauce, ricotta and mozzarella*

1/2 tray for 15 people \$50.00, large tray for 30 people \$90.00

Manicotti: *stuffed with ricotta and parmigiano or spinach and ricotta* \$7.00 lb.

***We also have a large selection of Ravioli and Gnocchi which can be ordered with your choice of sauce.***



## ENTRÉES

Chicken Marsala: *sauté of mushrooms and shallots touched with a Marsala wine sauce*

Chicken Scarpariello: *with sweet sausage, mushrooms and onions*

Chicken Francese: *white wine, lemon, butter sauce*

Chicken Carciofi: *sauté of artichoke hearts, garlic and Italian parsley, lemon & white wine*

Chicken Sorrentino: *layered with prosciutto, mushrooms and mozzarella, light gravy*

Chicken Cacciatore: *sauté of fresh mushrooms, onions and tomatoes with fresh herbs*

Chicken Balsamico: *with portobello mushrooms and fine balsamic vinegar*

Chicken Cordon-Blue: *stuffed with ham and fontina, breaded and pan fried*

**All Chicken Entrees are priced at \$11.00 lb.**

Veal Saltimbocca: <i>topped with prosciutto and fresh sage in a white wine sauce</i>	\$20.00 lb.
Veal Francese: <i>sautéed in white wine with a lemon and butter sauce</i>	\$20.00 lb.
Veal Marsala: <i>sautéed with mushrooms and shallots in marsala wine</i>	\$20.00 lb.
Veal Piccata: <i>served with a creamy lemon sauce</i>	\$20.00 lb.

Filet Mignon: *seared and grilled, topped with choice of brown sauce, mushroom ragout or bourbon porcini sauce* market price

Flank Steak Salad: *small pieces of flank steak tossed with peppers and sundried tomatoes in an oriental hoi sin sauce* \$16.00 lb.

Traditional Braciola: *stuffed with fresh herbs, raisins, pignoli nuts, parsley, garlic and shaved parmigiano, rolled then slow cooked in tomato sauce* 18.00 lb.

Stuffed Pork Loin: *choice of the following preparations:* \$12.00 lb.

Spinach and fontina

Fresh herbs and roasted garlic

Pears and gorgonzola

Vermouth marinated apricots and brie

## FISH ENTREES

The following can be prepared with:

*Filet of Sole, Tilapia, Mahi Mahi or Grouper,  
Halibut or Bass at market price*

*Stuffed: with choice of crabmeat or spinach*

*Livornese: sauté of black olives, garlic, capers and anchovies in a light tomato sauce*

*Marechiaro: poached in a light tomato sauce with fresh basil and parsley*

*Lime and Capers: sauté of fresh squeezed lime juice, shallots and capers*

*Acqua Pazza: poached in a light tomato broth*

### **The following Salmon Entrees are priced at \$17.00 lb.**

*Blackened Salmon: with Cajun spices prepared in a hot skillet served with fresh salsa*

*Stuffed Salmon: choice of lump crabmeat with blue crab broth reduction or spinach and scallops topped with corn truffle emulsion*

*Salmon Marechiaro: with garlic, fresh basil and parsley in a light tomato sauce*

*Salmon Livornese: with pitted black olives, garlic capers and anchovies in light tomato sauce*

*Grilled Salmon: topped with balsamic reduction sauce*

*Salmon Oreganato: topped with herb seasoned and broiled*

*Poached Salmon: served with an accompanying sauce*

## SHELLFISH ENTREES

All Shrimp Entrees are priced at \$22.00 lb.

Scampi: *Shrimp sautéed with olive oil, garlic and white wine*

Shrimp Oreganata: *touched with herbed breadcrumbs and broiled*

Shrimp Fra Diavolo: *simmered in a spicy tomato sauce*

Shrimp Francese: *prepared with butter, white wine and lemon*

Lobster Tail: *8 oz. tail stuffed with lump crab meat, topped with truffle butter* market price

## VEGETARIAN ENTREES

Eggplant Rollatini: *stuffed with fresh basil, mozzarella and parmigiano* \$12.00 lb.

Stuffed Eggplant: *with capers, garlic, chopped tomatoes, basil and herbed bread* \$12.00 lb.

Eggplant Parmigiano: *layers of eggplant, tomato sauce, mozzarella and basil* \$12.00 lb.

Stuffed Zucchini: *chopped mixed vegetables, garlic and mozzarella* \$10.00 lb.

## VEGETABLE SIDE DISHES

Mixed Vegetables: *sauteed in garlic and olive oil* \$7.00 lb.

Green Beans: *steamed, dressed with chopped garlic and olive oil* \$8.00 lb.

Green Beans with Peppers: *saute of red bell peppers, roasted garlic and chopped parsley* \$7.00 lb.

Green Beans Almondine: *roasted almonds in a light almond champagne vinaigrette* \$8.00 lb.

Italian Green Bean Salad: <i>sliced boiled potatoes, vine tomatoes and red onions dressed with extra virgin olive oil</i>	\$7.00 lb.
Grilled Vegetables: <i>Portobello mushroom, asparagus, eggplant, zucchini and peppers touched with extra virgin olive oil and balsamic vinegar</i>	\$10.00 lb.
Broccoli Rabe: <i>sauteed in garlic and olive oil</i>	\$12.00 lb.
Escarole: <i>sauteed with garlic and extra virgin olive oil or with cannellini beans</i>	\$7.00 lb.
Cauliflower Oreganato: <i>with herbed breadcrumbs and roasted until golden</i>	\$8.00 lb.
Roasted Potatoes: <i>seasoned with salt, pepper, olive oil and rosemary</i>	\$5.00 lb.
Ciambotta: <i>eggplant, zucchini, peppers and onions with a splash of filetto di pomodoro</i>	\$10.00 lb.
Eggplant Caponata: <i>diced eggplant, garlic and tomato sauce topped with feta or goat cheese</i>	\$12.00 lb.
Zucchini Scapece: <i>pan-fried rings of zucchini dressed with garlic, balsamic and fresh mint</i>	\$13.00 lb.
Stuffed Pepper: <i>with rice, vegetables and sausage</i>	\$10.00 lb.
Stuffed Mushroom: <i>with mixed vegetables or mixed seafood and vegetable</i>	\$10.00 lb.
Stuffed Portobello: <i>chopped mixed mushrooms, prosciutto and herbs, topped with tomato and artichoke bruschetta</i>	\$10.00 lb.



### **Italian Style Cold-cut Platter**

small \$40.00 for 8 to 10 people

medium \$60.00 for 15 to 20 people

large \$75.00 for 20 to 25 people

#### **CHOICE OF 4 MEATS:**

Mortadella          Parma Cotta

Prosciutto di Parma          Capicola (hot or sweet)

Sopressata (hot or sweet)

### **American Style Cold-cut Platter**

small \$40.00 for 8 to 10 people

medium \$55.00 for 15 to 20 people

large \$70.00 for 20 to 25 people

#### **CHOICE OF 4 MEATS**

Ham          Bologna

Pepperoni          Genoa Salami

Turkey Breast          Homemade Roast Beef

### **Gourmet Cheese Platter**

small \$35.00 for 8 to 10 people

medium \$60.00 for 10 to 15 people

large \$80.00 for 20 to 25 people

#### **CHOICE OF 4 CHEESES**

Brie          Gouda

Jarlsberg          Cheddar          Fontina

Italian Table Cheese          Imported Sharp Provolone

Platters are garnished with grapes and crackers  
Choice may be substituted from our selection of over  
300 specialty cheeses. (Additional charges apply)

### **Sliced Deli Cheese Platter**

small \$20.00 for 8 to 10 people

medium \$30.00 for 15 to 20 people

large \$40.00 for 20 to 25 people

#### **CHOICE OF 3 CHEESES**

Muenster

Provolone

American Cheese

Swiss Lorraine

Swiss Emmenthal

### **Heros by the foot**

3 foot Hero for 10 to 15 people

4 foot Hero for 15 to 20 people

5 foot Hero for 20 to 25 people

6 foot Hero for 25 to 30 people

Turkey and Cheese - \$18.00 per foot

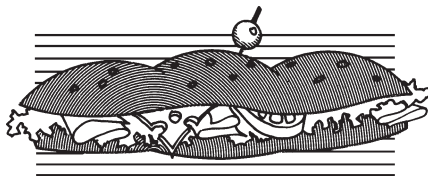
Roast Beef and Cheese - \$20.00 per foot

Ham, Salami and Provolone - \$18.00 per foot

Grilled Vegetables and Mozzarella - \$20.00 per foot

Turkey, Roast Beef and Cheese - \$20.00 per foot

Prosciutto, Mozzarella and Roasted Peppers - \$22.00 per foot



## **Gourmet Heros and Tuscan Wraps - \$7.99 Each**

Heros can be cut in half, thirds or fourths.

You can choose between hero bread and focaccia bread.

The Tuscan Wraps can be cut in half or thirds.

Fresh Mozzarella, Eggplant and Pesto

Grilled Vegetables and fresh Mozzarella

Roast Beef, Cheddar Cheese and Roasted Peppers

Pepper Turkey, Roasted Peppers and fresh Mozzarella

Grilled Chicken, Mixed Greens and Sundried Tomatoes

Turkey, Brie Cheese, Mixed Greens and Sundried Tomatoes

## **Desserts**

Platters filled with fresh sliced seasonal Fruits

small \$35.00 for 8 to 10 people

medium \$50.00 for 10 to 15 people

large \$65.00 for 20 to 25 people

Cookie Platters filled with assorted Gourmet Cookies

small \$25.00 for 8 to 10 people

medium \$35.00 for 10 to 15 people

large \$55.00 for 20 to 25 people

Dessert Platters filled with homemade Cheesecake, Preserves Tart,  
mini Cannolis and other homemade Italian delicacies

small \$35.00 for 8 to 10 people

medium \$45.00 for 10 to 15 people

large \$60.00 for 20 to 25 people

Special Occasion Cakes may also be ordered—prices vary

**We'll be happy to help you choose Wines that will be a  
perfect enhancement to the menu you have created!**

