



CATERING MENU

Appetizers

Mussels Marinara
Pei mussels with marinara sauce
\$65/\$130

Fried Calamari
Crispy calamari served with famous san marzano sauce
\$75/\$150

Eggplant Rollatini
Fresh ricotta, buffalo mozzarella, burrata, locatella cheese
marinara sauce
\$65/\$130

Arancini 4 formaggi
Arborio rice, fresh ricotta, parmigiano reggiano D.O.P.
\$65/\$130

Polpette Di Bovino
Kobe beef meatball, grana padano, san marzano
\$65/\$130

Chicken Fingers
homemade organic chicken finger
\$55/\$115

Baked Clams Oreganata
\$90/\$170

Calamari Salad
Fresh calamari tossed with celery, vinaigrette peppers &
lemon dressing
\$75/\$150

Seafood Salad
Fresh calamari, shrimp & octopus
\$110/\$220

Salad

Tossed Salad
Cucumber, tomatoes, olives, red onions, vinaigrette
\$55/\$110

Caesar Salad
Organic romaine hearts, focaccia croutons, shaved
parmigiano, pancetta, parmigiano creamy dressing
\$55/\$110

Arugula Caprino
Wild baby arugula, goat cheese, sliced apple, radish,
walnuts, amalfi lemon dressing
\$55/\$110

Barbabetola
Organic beets, arugula, pecans, apples, bleu cheese,
limoncello vinaigrette
\$55/\$110

Cavolo Nero
Wild kale, goat cheese, sliced apple, radish, walnuts, amalfi
lemon dressing
\$60/\$110

Caprese Mozzarella
Imported italian mozzarella, vine tomatoes, fresh basil
\$65/\$130

Mediterranean
Organic romaine hearts, cucumber, radish, tomatoes, olives,
feta cheese, carrots, red vinaigrette.
\$65/\$130

Add ons for Salad

Grilled Chicken
Grilled Shrimp
Grilled Salmon

Pasta

Penne Vodka
Chef signature sauce
\$50/\$100

Cavatelli with Chicken & Broccoli
Homemade cavatelli with chicken and broccoli
\$75/\$160

Orecchiette with Sausage and Broccoli Rabe
Homemade orecchiette with sausage and broccoli rabe
\$75/\$160

Rigatoni Bolognese
Rigatoni with classic bolognese sauce
\$65/\$130

Baked Ziti
San marzano tomatoes, ricotta, & mozzarella
\$65/\$130

Meat Lasagna
Bolognese sauce, mozzarella, & ricotta
\$75/\$150

Cheese Ravioli Burrata
Homemade Ravioli with burrata cheese, san marzano sauce
& basil
\$55/\$135

Linguine with White Clams Sauce
\$75/\$140

Farfalle Primavera
Farfalle pasta with spring vegetables
\$65/\$130

Entrée

Eggplant Parmigiano
Eggplant, marinara sauce, mozzarella
\$50/\$100

Pollo Scarpariello (on the bone)
Organic chicken on-the-bone with cherry peppers and garlic
sauce
\$60/\$120

Chicken Francese
Organic chicken dipped in eggs & flour, fried, with white wine
& lemon sauce
\$75/\$120

Chicken Giambotta (on the bone)
Diced chicken, sausage, peppers, onions, & potatoes
\$70/\$150

Chicken Cacciatora (on the bone)
Organic chicken in red san marzano sauce, mushrooms,
onions, & peppers
\$70/\$150

Chicken Marsala
Organic chicken with mushrooms & marsala sauce.
\$75/\$135

Chicken Parmigiano
Organic chicken breast, marinara sauce, mozzarella
\$80/\$160