



Party Trays To-Go

(serves 12-15 people)

Loaf of ciabatta bread **\$6**

SALAD

V Caprese \$120

Fresh mozzarella, sliced roma tomatoes, and fresh basil topped with olive oil and balsamic vinegar

V Caesar \$100

Romaine lettuce with Caesar dressing, topped with croutons and parmesan cheese

V Siciliana \$100

Spring mix, cherry tomatoes, red onions, and olives in olive oil and balsamic dressing

**Add chicken, shrimp, anchovies (\$30 each)
(No additions for Caprese)**

APPETIZER

V BROCCOLI CALABRESE \$90

Sautéed with garlic, olive oil, and spicy Calabrese peppers

BRUSSEL SPROUTS \$90

Sautéed Brussel sprouts with pancetta pork and garlic in a brandy sauce. **V** If you would like this dish to be vegetarian, the pancetta can be removed so that no meat is present.

MEATBALLS \$120

Pork-Beef meatballs in marinara sauce

V ARANCINI \$120

Choose spinach & cheese or Bolognese meat sauce or mix

ZUCCHINI FLOWERS \$100

With mozzarella cheese

SPICY SAUTEED CALAMARI \$120

Sautéed calamari with Calabrese peppers, garlic, and spicy marinara sauce

GAMBERETTI ALL'AGLIO \$120

Sautéed shrimp served in garlic and olive oil sauce

GAMBERETTI FRADIAVOLA \$120

Sautéed shrimp with garlic, Calabrese peppers, and spicy marinara sauce

PASTA (Rigatoni or Gnocchi
gluten free penne pasta also available)

V MARINARA \$140

Fresh Italian basil and garlic in fresh chopped tomato sauce

MEATBALLS \$160

Pork-beef meatballs and fresh tomato sauce

PUTTANESCA \$160

Sautéed anchovies, black olives, capers, garlic, and parsley in marinara sauce

V ALFREDO \$140

Heavy cream, butter, and parmesan cheese

V VODKA PINK SAUCE \$140

Homemade tomato sauce with vodka shot and cream

V PESTO \$140

Homemade Pesto Genovese

BOLOGNESE \$180

Ground beef and tomato sauce

AMATRICIANA \$160

Marinara, pancetta and garlic

MAFIOSA \$180

Ground Italian sausage, garlic, and marinara sauce

V PRIMAVERA \$160

Bell peppers, cherry tomatoes, mushrooms, and broccoli in marinara sauce

TUTTO MARE \$290

Mussels, salmon, shrimp, clams, calamari and garlic served in a white wine sauce OR red sauce

GODFATHER \$230

Sausage, red wine, oregano, and Burrata cheese in tomato sauce

SALSICCIA E FUNGHI \$140

Italian sausage and mushrooms in a white cream sauce

RUSTICA \$180

Mushrooms and peas in a Bolognese sauce with a touch of creamy sauce

CAMPAGNOLA \$180

Sausage, beef demi-glace, cherry tomatoes, bell peppers, in tomato sauce with touch of creamy sauce

Half Pan LASAGNA \$160 Full Pan LASAGNA \$270

Bolognese meat sauce and béchamel cheese
(at least 2 days notice, no additions)

Optional additions to the **PASTA**

Chicken, Sausage, Shrimp, Broccoli, Mushroom, Bell peppers, Cherry tomatoes (\$30 each). Calabrese pepper (\$20)

RAVIOLI

V GORGONZOLA & PERA \$225

Ravioli stuffed with gorgonzola and pears served in gorgonzola sauce

V FUNGHI PORCINI \$225

Ravioli stuffed with porcini mushrooms in a white creamy sauce

V SPINACH & CHEESE \$195

Ravioli stuffed with spinach and cheese in tomatoes sauce

VEAL OSSOBUCO \$245

Ravioli stuffed with veal ossobuco served with beef demi-glace, butter, and tomato sauce

SHORT RIBS \$255

Ravioli stuffed with short ribs served with a creamy marsala sauce

CROSTACEI \$250

Ravioli stuffed with lobster, shrimp, and asparagus served with a pink vodka sauce

**ENTREE (served w/ potatoes and broccoli)
CHICKEN PICCATA \$300**

Sautéed chicken breast with flour in a lemon – caper pan sauce

CHICKEN PARMIGIANA \$300

Breaded and fried chicken breast, topped with mozzarella cheese and fresh tomato sauce

CHICKEN MARSALA \$300

Golden pan-fried chicken and mushrooms in a rich Marsala wine sauce

CHICKEN PUTTANESCA \$300

Sautéed with olive oil, garlic, black olives, anchovy paste, and capers in a marinara sauce

CHICKEN ALLA CACCIATORA \$300

Chicken with cherry tomatoes, mushrooms, bell peppers, zucchini, and onions in a red wine, tomato sauce

SALMON PICCATA \$345

Sautéed fresh salmon with flour in a lemon-caper pan sauce

CIOPPINO \$375

Sautéed garlic and olive oil with clams, mussels, squid, salmon, and shrimp in a marinara sauce (side of veggies not included)