

2025/2026

CATERING MENU



APPETIZERS

SMALL

Polenta Fritta w/ tomato sauce	70	24 PIECES
Arancini w/ tomato sauce	70	28 PIECES
Fagioli Con Salsiccia e Rapini	80	6-8 PPL
Chicken Diavola	85	6-8 PPL
Antipasto Di Mare	120	
Charcuterie & Cheese Box	140	SERVES 8-10 PPL

PASTA

SMALL
6-12 PPLMEDIUM
12-16 PPLLARGE
18-24 PPL

Penne Pomodoro	70	100	130
Penne Alla Vodka	80	120	150
Risotto Funghi	85	130	170
Orecchiette Barese	85	140	180
Cheese Tortellini	85	140	180
[Rosé Sauce Cream Sauce]			
Linguine Pescatore	140	270	

Ask to substitute risotto

SALADS

SMALL
6-9 PPLMEDIUM
12-16 PPLLARGE
20-24 PPL

Italian Garden Salad	60	90	130
Caesar Salad	65	100	140
Insalata Rustica	70	120	150

LAYERS

SMALL
6-9 PPLLARGE
18-24 PPL

Cheese Lasagna	70	130
Meat Lasagna	80	140
Eggplant Parmigiana	85	150



SEAFOOD

	SMALL 6-8 PPL		MEDIUM 12-14 PPL		LARGE 16-20 PPL
White Fish & Shrimp [Butter Lemon Sauce Tomato Sauce]	60	4 PIECES	120	8 PIECES	
Grilled Shrimp [8/12] [Marinated & Butterfied]	90	20 PIECES	225	50 PIECES	
Grilled Salmon	108	6 PIECES	252	14 PIECES	
Cozze Marinara	100		140		220
Calamari Fritti	140		230		320
Baccala Alla Puttanesca	136	8 PIECES	272	16 PIECES	
Calamari & Shrimp Fritti	180		300		
Frittura Mista	200		340		420
Zuppa Di Pesce	240		380		490

MEATS

	SMALL		LARGE	
Chicken Parmigiana	72	6 PIECES	120	10 PIECES
Veal Parmigiana	84	6 PIECES	140	10 PIECES
Sausage Pepperonata	90	6-9 PPL	180	12-16 PPL
Chicken Scallopini	120	10 PIECES	240	20 PIECES
Chicken Limone	120	10 PIECES	240	20 PIECES
Chicken w/ tomato sauce	120	10 PIECES	240	20 PIECES
Veal w/ tomato sauce	140	10 PIECES	280	20 PIECES
Veal Scallopini	140	10 PIECES	280	20 PIECES
Lamb Chops	MKT PRICE			

SIDES

	SMALL 9-12 PPL	MEDIUM 18-24 PPL
Roasted Potatoes	60	100
Mashed Potatoes	60	100
Sautéed Seasonal Vegetables	70	100
Rapini w garlic & olive oil	80	120
Peas & Mushrooms	70	110

EXTRAS

Focaccia	10	Vodka Sauce (1L)	15
Bomba (4oz)	15	Pomodoro Sauce (1L)	12
Parmigiano (250mL)	12	Rosé Sauce (1L)	14
		Bolognese Sauce (1L)	16

