

CATERING MENU

ALL ORDERS MUST BE PLACED A DAY IN ADVANCE

HALF TRAY SERVES 6 – 8 PEOPLE. FULL TRAY SERVES 10 – 12 PEOPLE

ANTIPASTI

CLAMS ON THE HALF SHELL... 60 / 100

OYSTERS ON THE HALF SHELL...70 / 110

COLD SEAFOOD SALAD.....80 / 120

COLD ANTIPASTO... 55 / 85

MOZZARELLA AND TOMATO WITH ROASTED PEPPER..... 55 / 85

STUFFED ARTICHOKE ...\$8 per piece

STUFFED MUSHROOMS.....55 / 85

GRILLED POLENTA MARITATA...45 / 70

FRIED CALAMARI...60 / 85

BAKED CLAMS...75 / 105

BAKED CLAMS CASINO 85 / 125

MUSSELS ... 60 / 85

Mussels prepared in a choice of : Marinara or Fra Diavolo

EGGPLANT ROLLITINI.....45 / 65

INSALATE

CAESAR SALAD...45 / 65

TRICOLORE... 45 / 65

MIX GREEN SALAD...35 / 50

BEET AND ENDIVE SALAD...45 / 65

SPINACH SALAD.....50 / 70

FRISE SALAD....50 / 70

APPLE AND ENDIVE SALAD....50 / 70

SIDE DISHES

BROCCOLI DI RAPE...35 / 50

BROCCOLI...30 / 45

SPINACH...30 / 45

ROASTED POTATOES...30 / 45

TYPES OF PASTA

PENNE, RIGATONI, ORECCIETTE, LINGUINE, SPAGHETTI

TYPES OF SAUCE:

MARINARA... 60 / 80

VODKA.... 65 / 85

PUTTANESCA...70 / 95

CARBONARA... 70 / 95

BOLOGNESE...70 / 95

MEDITERRANEO...85 / 110 (*Fresh crabmeat in a pink sauce*)

CLAM SAUCE RED OR WHITE...85 / 115

CHICKEN ENTREE

MILANESE... 80 / 110

PARMIGIANA... 80 / 110

MARSALA... 80 / 110

FRANCESE...80 / 110

SORRENTINA....80 / 110

PICCATA.... 80 / 110

SCARPARELLO...80 / 110 (OFF BONE)

VEAL ENTREE

MILANESE... 90 / 125

PARMIGIANA... 90 / 125

MARSALA... 90 / 125

FRANCESE...90 / 125

SORRENTINA....90/ 125

PICCATA.... 90 / 125

FISH ENTREE

SALMON, FILET OF SOLE, SNAPPER

OREGANATA...95 / 130

PICCATA....95 /130

LIVORNESE...95 / 130

SHRIMP – Fried, Parmigiana, Francese, Oreganata, Marinara or Fra diavolo...105 / 145

OTHER ENTREE

SAUSAGE AND PEPPERS.....65 / 85 (*Hot or Sweet*)

EGGPLANT PARMIGIANA.....55 / 75