



Party Trays To-Go

(serves 10-12 people)

Loaf of ciabatta bread **\$3**

SALAD

V Caprese \$80

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

V Caesar \$60

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

V Siciliana \$60

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 \$60

Sautéed with garlic, olive oil, and spicy Calabrese peppers

BRUSSEL SPROUTS \$80

Sautéed Brussel sprouts with pancetta pork and garlic in a brandy sauce

MEATBALLS \$90

Pork-Beef meatballs in marinara sauce

V ARANCINI \$90

Choose spinach & cheese or Bolognese meat sauce or mix

ZUCCHINI FLOWERS \$90

With mozzarella cheese and anchovies

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 \$100

Fresh Italian basil and garlic in fresh chopped tomato sauce

MEATBALLS \$120

Pork-beef meatballs and fresh tomato sauce

PUTTANESCA \$120

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

V ALFREDO \$120

Heavy cream, butter, and parmesan cheese

V VODKA PINK SAUCE \$120

Homemade tomato sauce with vodka shot and cream

V PESTO \$120

Homemade Pesto Genovese

BOLOGNESE \$140

Ground beef and tomato sauce

AMATRICIANA \$140

Marinara, pancetta and garlic

MAFIOSA \$140

Ground Italian sausage, garlic, and marinara sauce

V PRIMAVERA \$140

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

TUTTO MARE \$160

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

GODFATHER \$160

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

SALSICCIA E FUNGHI \$160

Italian sausage and mushrooms in a white cream sauce

RUSTICA \$160

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

CAMPAGNOLA \$160

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

LASAGNA \$160

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 \$160

Ravioli stuffed with gorgonzola and pears served in gorgonzola sauce

V FUNGHI PORCINI \$160

Ravioli stuffed with porcini mushrooms in a white creamy sauce

V SPINACH & CHEESE \$160

Ravioli stuffed with spinach and cheese in tomatoes sauce

VEAL OSSOBUCO \$200

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

SHORT RIBS \$200

Ravioli stuffed with short ribs served with a creamy marsala sauce

CROSTACEI \$200

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

ENTREE (served w/ potatoes and broccoli)

CHICKEN PICCATA \$180

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

CHICKEN PARMIGIANA \$180

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

CHICKEN MARSALA \$180

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

CHICKEN PUTTANESCA \$180

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

CHICKEN ALLA CACCIATORA \$180

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

SALMON PICCATA \$200

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

CIOPPINO \$200

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