



## Catering Menu

### Appetizer

	<u>S/L</u>
Asparagus Parmagiana	48/90
Baked Clams	75/140
Calamari Fritti	65/120
Fresh Mozzarella & Tomato	52/86
Large Meatballs	5/each
Sausage and Peppers	38/72

### Salads

House Mixed Green	25/40
Caesar Salad	25/40
Tri Colore Salad	25/40
Beet Salad	25/40

### Vegetable

Spinach	38/64
Broccoli Rabe	38/64
Homestyle Potatoes	32/56
Mixed Vegetables	36/64

### Dessert (2-3 days notice)

Tiramisu	40
Napoleon	40

All orders include bread and cheese

Small Tray (S) Feeds 6-8 guests  
Large Tray (L) Feeds 12-15 guests

### Pasta

	<u>S/L</u>
Gnocchi al Pesto	49/90
Rigatoni alla Vodka	49/90
Spaghetti and Meatballs	49/90
Orecchiette B.Rabe & Sausage	50/95
Ravioli	52/86
Linguine Frutti Di Mare	56/100
Linguini Vongole	56/100
Pappardelle Bolognese	50/90

### Entrées

Grilled Chicken	49/95
Chicken Picatta	49/95
Chicken Marsala	49/95
Chicken Scarp (Sausage +\$15)	49/95
Chicken Parmagiana	49/95
Veal Piccata	85/150
Veal Marsala	85/150
Veal Sorrentino	85/150
Steak - Sliced	70/129
Shrimp (Parmagiana, Francese, Scampi)	78/140
Clams & Mussels Posilipo	90/152
Eggplant Parmagiana	38/70
Eggplant Rollatini	38/70