# **Cold Appetizers**

Shrimp Cocktail	\$30.00 / DZ
Assorted Cheese and Cracker Platter	\$66.00
Melons Wrapped in Parma Proscuitto	\$24.00 / DZ
Fresh Fruit Platter	12" tray \$50.00 18" tray
	18" tray \$75.00

# **Hot Appetizers**

Shrimp Scampi Large shrimp sauteed in a white wine garlic butter sauce.	\$32.00 / DZ
Shrimp Grand Mariner Large shrimp dipped in egg batter, sauteed with orange liquer.	\$38.00 / DZ
Bruschetta Garlic bread topped with fresh tomato, basil, garlic and olive oil.	\$20.00 / DZ
Scallops Wrapped in Bacon	\$34.00 / DZ
Stuffed Mushrooms Chicken Tenders	<b>\$24.00 / DZ</b> <b>1/2 size</b> <b>\$40.00</b> full size \$70.00
Chicken Wings	1/2 size \$40.00 full size \$74.00

## Soups / Salads

<b>Garden Salad</b> Tossed iceberg lettuce, tomato, cucumber, onion, olives and pepperoncini.	Half Size \$32.00	Full Size \$60.00
<b>Caesar Salad</b> Romaine lettuce, parmesan cheese with homemade crouto and dressing.	<b>\$32.00</b> ons	\$60.00
Caprese Salad	\$30.00	\$54.00

Beefsteak tomato, fresh mozzarella, fresh basil and red onion.

House Salad Spring mix of baby greens.	\$28.00	\$48.00
Italian Antipasto Iceberg & Romaine lettuce with a variety of meats and vege	<b>\$42.00</b> stables.	\$74.00
Minestrone Soup	\$4.25 PP	
Chicken & Vegetable Soup	\$4.25 PP	
Chicken & Vegetable Tortellini Soup	\$5.25 PP	
Grilled Fig Salad	\$38.00	\$72.00
Minestrone	\$4.25/pp	
Chicken and Vegetable Add Tortellini	\$3.75/pp \$4.75/pp	
Lentil	\$5.00/pp	
Italian Escarole	····· FF	

## **Platters**

Pasta Choices: Penne Rigate, Farfalle (Bowtie), Linguine, Angel Hair, Cavatappi (Spiral), Fettucini Fresh Pasta: Fussilli, Gnocchi (potato), Cheese tortellini\* (tri color) Large cheese ravioli Gluten free pasta and penne

	Add: Half Size \$6.00	\$12.00 Fu	II Size
Chicken: Veal: Shrimp:	Add: \$10.00 Half Size Add: \$13.00 Half Size Add: \$16.00 Half Size	\$16.00 Fu \$26.00 Fu \$28.00 Fu	II Size
Fresh Pasta	Add:\$6.00 Half Size	\$12.00 Full Size	
<b>Marinara</b> Our classic plum tomato s	sauce.	Half Size \$32.00	Full Size \$58.00
<b>Pomadoro</b> Traditional tomato sauce	with fresh tomatoes, onions	\$32.00	\$58.00

and white wine.

<b>Bolognese</b> Classic tomato sauce with selected ground beef (meat sa	<b>\$38.00</b> auce)	\$74.00
<b>Carbonara</b> A rich sauce of Pancetta (Italian ham) butter, black pepp heavy cream, egg and parmesan cheese.	<b>\$42.00</b> er,	\$78.00
<b>A 'Matriciana</b> A mixture of Pancetta (Italian ham), onion, pecorino roma and tomato sauce.	<b>\$32.00</b> ano	\$58.00
Arabiata Spicy plum tomato sauce with pepperoncini.	\$32.00	\$58.00
Vodka Sauce	\$42.00	\$80.00
Fresh tomato and onion in a zesty marinara sauce with v a touch of red pepper, tossed with heavy cream and pec- romano cheese.		
Quattro Formaggio	\$32.00	\$60.00
A light tomato sauce with fresh basil and four cheeses.		
Pesto	\$40.00	\$72.00
A classic Genovese sauce of fresh basil, olive oil, pignoli nuts and garlic.		
Primavera	\$38.00	\$74.00
Spring vegetables sauteed in a white wine garlic butter sauce or cream sauce.		
Garlic / Oil	\$26.00	\$48.00
Alfredo	\$40.00	\$72.00
A cream sauce with heavy cream, butter, egg and fresh parmesan cheese.		
Eggplant Parmigiana	\$48.00	\$72.00
Lightly egg battered and pan fried, layered with marinara sauce, baked with fresh mozzarella.		
Meatballs	\$38.00	\$74.00
Lasagna (cheese)	\$42.00	\$76.00
Lasagna (Eggplant)	\$46.00	\$80.00
Sausage Cacciatore	\$40.00	\$74.00

Sweet sausage, simmered with red and yellow peppers, sweet onions, button mushrooms, fresh rosemary, accented plum tomato sauce.

Stuffed Shells	\$34.00	\$68.00
Chicken		
		Half Full Size Size
Chicken Marsala		\$44.00 \$76.00
Boneless breasts sauteed with fresh mushrooms and in marsala wine sauce.	ham	
Chicken Parmigiana		\$44.00 <b>\$80.00</b>
Boneless breaded cutlet enveloped with a light tomate sauce and baked with fresh mozzarella cheese.	0	
Chicken / Eggplant Parmigiana		\$48.00 \$88.00
Chicken Milanese		\$46.00 \$84.00
Boneless breast lightly dipped in egg batter, sauteed in white wine lemon butter sauce.		
Chicken Penne Broccoli		\$42.00 \$80.00
Classic boneless medallions sauteed with fresh brocc florets, and penne pasta in a white wine garlic butter s		
Chicken Buona Bocca		\$50.00 \$94.00
Boneless breast layered with prosciutto and fresh mo spinach, mushrooms, sage and white wine butter sau		

	Veal	
	Half Size	Full Size
Veal Marsala	\$48.00	\$90.00
Veal Scallopini sauteed with fresh mu in marsala wine sauce.	shrooms and ham	
Veal Parmigiana	\$52.00	\$94.00
Breaded cutlets enveloped with a light	t tomato sauce and	

baked with fresh mozzarella cheese.

Veal and Eggplant Parmigiana \$50.00		\$98.00
Veal Milanese	\$50.00	\$88.00
Veal scallopini lightly dipped in egg batter, saute wine lemon butter sauce.	eed in white	
Veal Saltimbocca	\$56.00	\$98.00
Veal scallopini layered with prosciutto and fresh spinach, mushrooms and sage accented with w garlic butter sauce.		
Veal Valdostana	\$56.00	\$98.00
Veal scallopini layered with prosciutto and Italia cheese, artichoke hearts and mushrooms in a n wine sauce.		
Veal Cacciatore	\$48.00	\$89.00
Veal scallopini simmered with red and yellow persweet onions, button mushrooms, fresh rosema with plum tomato sauce.		

### Seafood

Shrimp and Calamari Fra Diavalo Large shrimp and calamari sautéed then tossed in a spicy marinara served over choice of pasta	Half Size \$56.00	Full Size \$98.00
<b>Shrimp, Penne and Broccoli</b> Large shrimp sauteed with fresh broccoli florets, p pasta in a white wine garlic butter sauce.	<b>\$50.00</b> benne	\$89.00
Shrimp and Scallops ala Vodka Large shrimp and sea scallops sautéed then tossed in our vodka sauce served over choice of pasta	\$58.00	\$102.00
<b>Lobster Ravioli</b> Fresh cheese and lobster ravioli prepared in a ligh sauce with shrimp, a touch of cream, pecorino ror parmesan cheese.		\$98.00
<b>Shrimp Scampi</b> Large shrimp sautéed with fresh tomatoes and aliva ail in white wine carlie butter served over chains	\$50.00	\$92.00

olive oil in white wine garlic butter served over choice of pasta

#### All orders served with bread, butter cheese and dressing. Sandwiches served on Italian french bread

**Chicken Cutlet Parmigiana** 

Veal Cutlet Parmigiana Chicken / Eggplant Parmigiana Veal / Eggplant Parmigiana Meatball Eggplant Parmigiana The Al Dente Prosciutto, fresh mozzarella, tomato, basil, onion, oil, salt and pepper.	\$7.95 \$7.95 \$8.95 \$6.95 \$6.95 \$7.95
<b>Chicken Special</b> Boneless breast, balsamic vinegar, lettuce and tomato.	\$6.95
Chicken Cacciatore Boneless breasts topped with peppers, onions and tomato sauce.	\$6.95
Pepper / Onion / Egg	\$5.95
Finger Sandwiches 2 sandwiches p\p Tuna Salad Chicken Salad Egg Salad Roast Beef Roasted Turkey Ham & Cheese	\$26.00/dozen \$26.00/dozen \$26.00/dozen \$26.00/dozen \$26.00/dozen \$26.00/dozen

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Beverages

50 cup urn - \$60.00 des cups, stirrers, creame	100 cup urn - \$120.00 ers and sugar	
12oz. can - \$2.00	20oz. bottle - \$2.25	_
Desserts		
	12" Tray	\$38.00
	18" Tray	\$60.00 \$44.00
	des cups, stirrers, creame 12oz. can - \$2.00	des cups, stirrers, creamers and sugar 12oz. can - \$2.00 20oz. bottle - \$2.25 Desserts 12" Tray 18"

### Canoli

Terms & Conditions

- All prices subject to 6.75% local tax meals tax and a 20% service charge
- Wait staff charge is \$30.00/ hour (3 hour minimum) and includes set up and break down
- Chafing pans and serving utensils available
- Disposable dinnerware and paper products \$1.00 p/p
- Delivery charge \$30.00
- Payment accepted: cash, check, MasterCard, Visa, Corporate Account
- Prices subject to change without notice
- Receive a complimentary \$25 Gift Certificate with each order over \$400 or a \$75 Gift Certificate with each order over \$1000