



CATERING

BY THE TRAY

STARTER

	HALF	FULL
HOT ANTIPASTO	70	100
COLD ANTIPASTO	65	95
SEAFOOD OR PULPO SALAD	95	145
CALAMARI FRITTI	70	100
BAKED CLAMS OR ZUPPA DI MUSSELS	70	100
MOZZARELLA OR ZUCCHINI STICKS	65	90
BUFFALO WINGS OR FRIED RAVIOLI	65	90
SHRIMP COCKTAIL	90	150
MOZZARELLA IN CARROZZA	60	80
POTATO CROQUETTES	40	70
EGGPLANT ROLLATINI	65	90
MINI RICEBALLS	45	60
CHICKEN FINGERS W/FRENCH FRIES	65	90

SALAD

	HALF	FULL
GARDEN OR CAESAR SALAD	50	65
CAPRINO SALAD	55	75
ARUGULA SALAD	55	75
MOZZARELLA DI CASA	60	85
add Grilled Chicken or Shrimp	40	55

VEGETABLE

	HALF	FULL
SPINACH OR BROCCOLI	60	85
STRING BEANS	60	85
BROCCOLI RABE	65	95
MIXED VEGETABLES	65	90
GRILLED VEGETABLES	65	90

PASTA

Spaghetti, Linguine, Penne, Rigatoni or Fusilli

	HALF	FULL
AL FILETTO DI POMODORO	60	80
MARINARA OR POMODORO	60	80
BOLOGNESE OR ALFREDO	65	90
BROCCOLI RABE & SAUSAGE OR CHICKEN	80	120
PRIMAVERA	70	100
BANDIERA OR PUTTANSECA	70	100
VODKA	70	100
RIO MARE	80	120
WHITE OR RED CLAM SAUCE	80	120
BUON GUSTAIO OR TOSCANA	75	115
BAKED ZITI	65	90
TREMEZZO	80	120
STUFFED SHELLS OR RAVIOLI OR MANICOTTI	70	100
LASAGNA	75	110
RUSTICA OR CAMPAGNOLA	80	120
CAPRESE OR CARBONARA	80	120
AL SALMONE	80	120

ENTRÉE

	HALF	FULL
GRILLED SKIRT STEAK	110	160
EGGPLANT PARM	70	100
VEAL PARM OR PICATA	80	120
VEAL FRANCESE OR LIMONE	80	120
VEAL MARSALA OR PIZZAIOLA	80	120
MEATBALL OR SAUSAGE	75	110
SAUSAGE & PEPPERS	75	110
CHICKEN PARM OR PICATA	75	110
CHICKEN FRANCESE OR MARSALA	75	110
CHICKEN SCARPARIELLO	75	110
GRILLED CHICKEN	70	100

SEAFOOD

	HALF	FULL
SHRIMP OR FILET OF SOLE PARM	90	145
SHRIMP OR FILET OF SOLE FRANCESE	100	155
SHRIMP OR FILET OF SOLE OREGANATA	90	135
FILET OF SALMON	90	135
SHRIMP SCAMPI OVER RICE	100	155
SHRIMP FRA DIAVOLO OVER LINGUINI	100	155
ZUPPA DI PECSE OVER LINGUINI	105	155

Half tray serves 10-12 people - Full tray serves 18-20 people • Sales tax not included. Prices are subject to change.