



# CATERING

## BY THE TRAY

### STARTER

	HALF	FULL
HOT ANTIPASTO	75	105
COLD ANTIPASTO	70	100
SEAFOOD OR PULPO SALAD	100	150
CALAMARI FRITTI	75	105
BAKED CLAMS OR ZUPPA DI MUSSELS	75	105
MOZZARELLA OR ZUCCHINI STICKS	70	95
BUFFALO WINGS OR FRIED RAVIOLI	70	95
SHRIMP COCKTAIL	95	155
MOZZARELLA IN CARROZZA	65	85
POTATO CROQUETTES	45	75
EGGPLANT ROLLATINI	70	95
MINI RICEBALLS	50	65
CHICKEN FINGERS W/FRENCH FRIES	70	95

### SALAD

	HALF	FULL
GARDEN OR CAESAR SALAD	55	70
CAPRINO SALAD	60	80
ARUGULA SALAD	60	80
MOZZARELLA DI CASA	65	90
add Chicken, Shrimp or Salmon	45	60

### VEGETABLE

	HALF	FULL
SPINACH OR BROCCOLI	65	90
STRING BEANS	65	90
BROCCOLI RABE	70	100
MIXED VEGETABLES	70	95
GRILLED VEGETABLES	70	95

### PASTA

*Spaghetti, Linguine, Penne, Rigatoni or Fussili*

	HALF	FULL
AL FILETTO DI POMODORO	65	85
MARINARA OR POMODORO	65	85
BOLOGNESE OR ALFREDO	70	95
BROCCOLI RABE & SAUSAGE OR CHICKEN	85	125
PRIMAVERA	75	105
BANDIERA OR PUTTANSECA	75	105
VODKA	75	105
RIO MARE	85	125
WHITE OR RED CLAM SAUCE	85	125
BUON GUSTAIO OR TOSCANA	80	120
BAKED ZITI	70	95
TREMEZZO	85	125
STUFFED SHELLS OR RAVIOLI OR MANICOTTI	75	105
LASAGNA	80	115
RUSTICA OR CAMPAGNOLA	85	125
CAPRESE OR CARBONARA	85	125
AL SALMONE	85	125

### ENTRÉE

	HALF	FULL
GRILLED SKIRT STEAK	115	165
EGGPLANT PARM	75	105
VEAL PARM OR PICATA	85	125
VEAL FRANCESE OR LIMONE	85	125
VEAL MARSALA OR PIZZAIOLA	85	125
MEATBALL OR SAUSAGE	80	115
SAUSAGE & PEPPERS	80	115
CHICKEN PARM OR PICATA	80	115
CHICKEN FRANCESE OR MARSALA	80	115
CHICKEN SCARPARIELLO	80	115
GRILLED CHICKEN	75	105

### SEAFOOD

	HALF	FULL
SHRIMP OR FILET OF SOLE PARM	95	150
SHRIMP OR FILET OF SOLE FRANCESE	105	160
SHRIMP OR FILET OF SOLE OREGANATA	95	140
FILET OF SALMON	95	140
SHRIMP SCAMPI OVER RICE	105	160
SHRIMP FRA DIAVOLO OVER LINGUINI	105	160
ZUPPA DI PECSE OVER LINGUINI	110	160