

antipasti

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
BAKED CLAMS OREGANATE Whole breaded & baked littleneck clams	60	102
MINI CRABCAKES	80	140
MOZZARELLA DI CASA Homemade fresh mozzarella layered with vine ripe sliced tomatoes, marinated roasted peppers & basil, drizzled with extra virgin olive oil & aged balsamic vinegar	56	95
CALAMARI ARRABBIATA Fried calamari, flame roasted peppers, “spicy” arrabbiata sauce	80	136
SHRIMP COCKTAIL Jumbo “Chop house” style, served with traditional accompaniments	82	140
STUFFED MUSHROOMS Roasted red pepper duxelle broiled “oreganata” style	60	102
MINI CALZONES Italian “Street fair” fried mini cheese calzones served with Marinara dipping sauce	60	102
CALAMARI FRITTI Fried calamari, Marinara -OR- fra Diavolo	66	112
ZUPPA DI COZZE (<i>red -OR- white</i>) Steamed P.E.I Mussels served in Marinara or white wine garlic & herb brodino	59	100
COMBO PLATTER Zucchini sticks, mozzarella sticks & chicken fingers served with a side of tomato sauce & honey mustard (Extra Charge for Substitutions)	48	83
ARANCINI “Sicilian style” mini rice balls with ground beef, green peas, fontina cheese served with italian tomato sauce	44	75
MOZZARELLA IMPANATA Homemade pan-fried fresh mozzarella wedges, served with Marinara sauce	47	80
CHICKEN FINGERS Golden fried & served with honey mustard & tomato sauce	48	82
EGGPLANT INVOLTINI Battered eggplant rolled with mozzarella & seasoned ricotta, baked & served in a light tomato basil sauce	47	80
MAMA'S HOMEMADE MEATBALLS “Right outta the sauce”	47	80
CAPELLINI CAKES Pan-fried angel hair pasta cakes, stuffed with green peas, “parma” prosciutto & mozzarella, served with a side of creamy pink sauce	60	102
BUFFALO CHICKEN WINGS Golden Fried chicken wings tossed in our Louisiana style hot sauce, served with creamy blue cheese dressing	50	85

zuppe **\$14.00 per quart**

HOMEMADE CHICKEN NOODLE

Broken fettucine pasta, white meat chicken, fresh vegetables, chicken brodino

PASTA E FAGIOLI

Ditalini pasta, cannellini beans, roasted garlic, tomato brodino

VEGETABLE LENTIL

Homemade...like nonna used to make with lentils and fresh vegetables

VEGETABLE MINISTRONE

A hearty combination of fresh vegetables & ditalini pasta, served in a tomato vegetable broth

sides

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
TRUFFLE, PLAIN, OR SWEET POTATO FRIES	26	43
GRILLED CHICKEN/FRIED CHICKEN CUTLETS	53	90
FRESH HERB ROASTED POTATOES	43	73
• <i>Vegetable of your choice sautéed in garlic & extra virgin olive oil</i> •		
SPINACH	43	73
BROCCOLI SPEARS	43	73
ESCAROLE & BEANS	45	77
BROCCOLI RABE	50	85
JARDINIÈRE VEGETABLES	45	73

pasta

All pasta dishes served as listed -OR- with your choice of:

SPAGHETTI • RIGATONI • LINGUINE • PENNE • FUSILLI • CAPELLINI

STUFFED RIGATONI, CHEESE RAVIOLI, WHOLE WHEAT PENNE, CHEESE TORTELLINI

“ORGANIC” GLUTEN-FREE PENNE

8.00 ADDITIONAL HALF TRAY 15.00 ADDITIONAL FULL TRAY

ZUCCHINI LINGUINE SUBSTITUTION

14.00 ADDITIONAL HALF TRAY 28.00 ADDITIONAL FULL TRAY

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
PENNE OREGANATE Shrimp, asparagus, garlic & white wine “Scampi” sauce, toasted bread crumbs	75	128
PENNE ALLA VODKA Creamy vodka pink sauce, diced parma prosciutto	62	105
PENNE MADEIRA Chicken pieces, crushed tomato, Madeira wine demi-glaze, tossed fresh mozzarella	71	121
RIGATONI FIORENTINA Chicken pieces, spinach, creamy pink sauce, tossed with mozzarella	71	121
LINGUINE AL CARTOCCIO Linguine pasta tossed with fresh shrimp, crumbled sweet sausage, sautéed in a Sambuca infused creamy pink sauce	75	128
LINGUINE SHRIMP MARINARA Sautéed shrimp, “classic” Marinara or fra diavolo sauce	79	134
FUSILLI CASALINGA Broccoli rabe, grilled chicken, roasted garlic & herb brodino	71	121
PENNE MELENZANE Roasted eggplant, Marsala infused plum tomato sauce, spooned Ricotta cheese	63	107
LINGUINE DI MARE (<i>red -OR- white</i>) Shrimp, P.E.I. Mussels, baby Clams, roasted garlic & extra virgin olive oil sauce –or– “classic” Marinara	79	134
LINGUINE CON VONGOLE Shelled baby Clams, diced tomato, roasted garlic & extra virgin olive oil sauce	69	117
PENNE PAESANA Grilled shrimp, broccoli rabe, roasted pignoli nuts, crushed plum tomato, garlic & extra virgin olive oil sauce, toasted breadcrumbs	75	128
FUSILLI BOLOGNESE “Southern italian” style veal meat sauce Add fresh ricotta cheese	62	105
RIGATONI PUGLIESE Escarole, Tuscan white beans, crumbled sweet sausage, roasted garlic & extra virgin olive oil brodino	71	121
LINGUINE PRIMAVERA (<i>red -OR- white</i>) Fresh vegetable medley, tomato basil sauce –OR– roasted garlic & extra virgin olive oil brodino	66	112
PENNE CAPRESE Fresh plum tomato & basil sauce topped with diced homemade fresh mozzarella	60	102
RIGATONI BELLA NAPOLI Stuffed Rigatoni pasta, creamy pink sauce, cubed fresh mozzarella, julienne basil	71	121
TORTELLINI MASCARPONE Julienne pepperoni sticks, imported Mascarpone & Reggiano cheese cream sauce	75	128
RISOTTO AL PESTO E GAMBERETTI Imported Carnaroli rice, pesto di basilico sauce, baby zucchini, Reggiano cheese & fresh griled Jumbo Shrimp	62	105
FUSILLI BOSCAIOLLA Spicy crumbled sausage, wild mushrooms, spring peas, creamy marinara pink sauce	71	121

pasta al forno

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
BAKED ZITI/BAKED ZITI SICILIANA	53/55	90/94
HOMEMADE MEAT LASAGNA	57	N/A
BAKED CHEESE RAVIOLI	57	97

secondi

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
CLASSICI MARSALA	Chicken/Veal	75/87 128/148
OREGANATA		
FRANCESE		
PICCATA		
CHICKEN SCARPARELLO Country style oven roasted Chicken pieces, fennel sausage, sliced roasted potatoes, red vinegar peppers & mushrooms, garlic & rosemary brown sauce	92	156
SHRIMP OREGANATE Baked jumbo shrimp, garlic & white wine “Scampi” sauce, toasted bread crumbs	95	162
GRILLED CHICKEN PRIMAVERA Grilled balsamic chicken, piled high with sautéed garden vegetables	75	128
*CHICKEN ROLLATINE TOSCANA Sautéed spinach & mozzarella stuffed chicken breast, Marsala brown sauce, fresh mushrooms	92	156
SALMONE PICCATA Pan-seared atlantic salmon, artichoke hearts, capers, white wine, lemon beurre blanc sauce	97	165
*SOGLIOLA OREGANATA Filet of lemon sole, seasoned “Oreganata” style, bread crumbs, garlic & white wine Scampi sauce	95	162
*CHICKEN MADEIRA Egg battered breast of chicken, topped with asparagus & mozzarella, Madeira brown sauce, fresh mushrooms	92	156
BROCCOLI RABE & “ITALIAN STYLE” SAUSAGE Sautéed broccoli rabe, “Italian Style” sausage links, roasted garlic & virgin olive oil sauce	75	128
SHRIMP FRANCESE Egg battered jumbo shrimp, “Classic” white wine, lemon & butter sauce	95	162
*LEMON SOLE MEUNIÈRE Pan-seared Lemon Sole, capers, asparagus tips, white wine, lemon butter sauce, side of tice pilaf	97	165
SAUSAGE, PEPPERS & ONIONS (<i>red -OR- white</i>) Fresh Italian “Street Fair” style fennel sausage sautéed with fire roasted peppers & onions	64	109
*SALMONE ALLA GRIGLIA Fresh grilled Atlantic Salmon over sautéed broccoli rabe and Tuscan white beans	97	165
*HERB ROASTED CHICKEN Free-Range, boneless half chicken, au jus, served “oven to table” in an authentic copper skillet, side of herb roasted potatoes & jardiniere vegetables	92	156
*BRANZINO MARECHIANA Pan-seared Meditteranean Sea Bass, PEI Mussels & Shrimp simmered in a roasted cherry tomato & herb brodino, side of rice pilaf	92	156
* Half size tray portion is served in one full size tray * Full Size tray portion is served in two full size trays		

parmigiana

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
EGGPLANT ROLLATINE Fresh battered eggplant rolled with seasoned ricotta, baked “Parmigiana Style” with tomato sauce & mozzarella cheese	74	126
MEATBALL PARMIGIANA	60	102
EGGPLANT PARMIGIANA	60	102
SAUSAGE PARMIGIANA	60	102
CHICKEN CUTLET PARMIGIANA	65	111
JUMBO SHRIMP PARMIGIANA	89	152

salads

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
GARDEN SALAD Iceberg & romaine mix, cherry tomatoes, cucumbers, carrots, red onions, red peppers, mushrooms, black olives, house italian dressing	32	54
CAESAR SALAD Romaine hearts, focaccia croutons, shaved reggiano, dijon Caesar dressing	39	66
MEDITERRANEAN SALAD Romaine hearts, cherry tomatoes, diced cucumbers, pepperoncini, Calamata olives, red onions, crumbled feta, red wine & herb vinaigrette	49	83
PECAN SALAD Mesclun field greens, baby arugula, honey roasted pecans, gorgonzola crumbles, balsamic vinaigrette	49	83
FARMERS MARKET SALAD Mesclun field greens, dried cranberries, glazed walnuts, red onions, crumbled goat cheese, rasperry infused vinaigrette	49	83
BUFFALO CHICKEN SALAD “Spicy” buffalo chicken pieces, romaine hearts, diced plum tomatoes, carrots, red onions, crumbled blue cheese dressing	54	92
CAPRINO SALAD Mesclun field greens, flame roasted peppers, grilled baby asparagus, crumbled goat cheese, cherry tomatoes, red onions, balsamic vinaigrette	50	85
HUDSON VALLEY BEET SALAD Roasted red beets, mesclun field greens, baby Arugula, red onion, California walnuts, crumbled Goat Cheese, balsamic vinaigrette	52	88

all salads available with:

Items are ONLY available as additions to salads

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
SHREDDED MOZZARELLA	7	12
CHOPPED SALAD (<i>Additional</i>)	11	19
GOAT CHEESE	11	19
FETA CHEESE	11	19
CRUMBLÉD GORGONZOLA	11	19
GRILLED OR FRIED CHICKEN CUTLETS	27	46
BUFFALO CHICKEN PIECES	30	49
MARINATED SLICED SKIRT STEAK	41	70
JUMBO GRILLED SHRIMP	43	73

• **All Grilled Chicken, Steak & Shrimp will be served on the side in a separate container** •

desserts

HOMEMADE “MINI” CANNOLI

Half Tray 40.00 Full Tray 79.00

TRADITIONAL TIRAMISU TRAY

Serves 12-15 people
53.00

GELATO

5 LT container

Dutch Chocolate, Tahitian Vanilla, Pistachio, Hazelnut
85.00

FRUIT PLATTER (Seasonal)

Small 35.00 Large 50.00

• **SALES TAX NOT INCLUDED** •
Holiday Delivery Charge May Apply