



Catering Menu Order Form

Stuzzicarelli

Antipasti Misto assorted charcuterie & cheeses including prosciutto di parma, hot and sweet soppressata, dry cabernet wagyu salumi, bosca tartufo, tome de chevre, Napa Valley Mt. Tam, calabrese pecorino. Fried bread, olives, fig & honey \$110 / \$210

Trifolata of mushrooms assorted wild forest mushrooms, raisins and currants in a sweet marsala cream \$48 (half only)

Greens and Beans escarole and spinach braised with white beans, onions garlic, chicken stock and house hot Italian sausage \$42 / \$78

Stuffed Hot Banana Peppers House ground Italian sausage, Alla marinara and 3 cheeses \$48 / \$88

Meatball Gigante 12oz, all beef with herbs and cheeses \$17ea

Insalata

Alla Casa romaine, radicchio, mesculin, roasted red peppers, spiced walnuts, Sicilian green cracked, Kalamata, red wine vin, gorgonzola \$28 / \$48

Caprese tomatoes, mozzarella, basil, balsamic, evoo, sheeps milk romano \$42 / \$75

Maccheroni

Marinara alla famiglia with quadri Pomodoro \$36 / \$68

Vodka blushed with Russian vodka \$40 / \$76

Arrabiata marinara with spicy banana peppers \$40 / \$76

Amatriciana marinara with pancetta \$44 / \$78

Bolognese house ground 3 meats, Umbrian \$65 / \$105

Clam Sauce red or white, plenty of ocean clams \$55 / \$98

Lobster cream 'orange pearl of the sea' \$65 / \$105

Cacio e Pepe Cheese and pepper with black pepper \$65 / \$105

DATE _____ TIME _____

NAME _____

PHONE (_____) _____

Secondi

Pollo:

Piccatta \$60 / 110 \$96 / \$174
Wild mushrooms, white wine lemon capered butter

Marsala \$60 / 110 \$96 / \$174
Wild mushrooms, raisins, currants, marsala wine broth

Parmigiana \$56 / 102 \$96 / \$174
Pan fried, Alla marinara, 3 cheeses

Cacciatore \$65 / \$114 \$104 / \$189
Assorted vegetables, Alla marinara

Milanese \$56 / \$102 \$96 / \$174
Crumb coated, pan fried, lemon and arugula
With crab \$86 / \$140 \$128 / \$249

Salsiccia \$65 / \$114 \$104 / \$189
House sausage white beans, spinach, marinara, stock

Margherita \$65 / \$114 \$104 / \$189
Chop tomatoes, fresh mozzarella, basil

Roasted beef tenderloin USDA choice fully dressed roasted beef filet mignon loin, presented with a roasted sweet pepper gorgonzola cream sauce and a port wine drizzle (approximately 7lbs) \$285

Chilean Sea Bass fresh sea bass from the cold Antarctic waters, grilled and roasted with a sweet whole grain mustard with a lemon spritz \$175 / \$325

Mahi-Mahi Marrechiario grilled dolphin fish finished with a lightly spicy fish fumet Pomodoro broth with onions and sweet peppers \$95 / \$165

Dolci:

Mini Cannoli \$3/each
Raspberry Tiramisu \$110/ Whole Pan

Extras:

Jar Vodka \$8 Jar Marinara \$8
Chili Oil \$10 Holy Oil 8oz \$15
Loaf of Ciabatta Bread 1lb. \$6
EVOO (750ml) \$15

*OTHER ITEMS AVAILABLE UPON REQUEST

½ Pans Typically Feed 10-12 People
Full Pans Typically Feed 20-24 People

NOTES: