



*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 \$58 / \$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*

**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 Marrechiaro** 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:**