



*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 \$132 /\$252

**Trifolata of mushrooms** assorted wild forest mushrooms, raisins and currants in a sweet marsala cream \$53 / \$97

**Greens and Beans** escarole and spinach braised with white beans, onions garlic, chicken stock and house hot Italian sausage \$46 / \$86

**Stuffed Hot Banana Peppers** House ground Italian sausage, Alla marinara and 3 cheeses \$53 / \$97

**Mini Meatballs** house blend with Alla marinara and cheeses. \$100 / \$198

*Insalata*

**Alla Casa** romaine, radicchio, mesculin, roasted red peppers, spiced walnuts, Sicilian green cracked, Kalamata, red wine vin, gorgonzola \$45 /\$70

**Caprese** tomatoes, mozzarella, basil, balsamic, evoo, sheeps milk romano \$56 / \$90

*Maccheroni*

**Marinara** alla famiglia with quadri Pomodoro \$43 / \$75

**Vodka** blushed with Russian vodka \$48 / \$84

**Arrabiata** marinara with spicy banana peppers \$48 / \$84

**Amatriciana** marinara with pancetta \$51 / \$89

**Bolognese** house ground 3 meats, Umbrian \$64 / \$114

**Clam Sauce** red or white with ocean clams \$61 /\$108

**Lobster cream** 'orange pearl of the sea' \$72 / \$115

**Cacio e Pepe** fresh cream, EVOO, cracked pepper and Alla house cheese blend. \$72 / \$115

DATE \_\_\_\_\_ TIME \_\_\_\_\_

NAME \_\_\_\_\_

PHONE (\_\_\_\_\_) \_\_\_\_\_

*Secondi*

**Pollo:**

**Piccatta** \$72 / 132 \$106 / 191  
*Wild mushrooms, white wine lemon capered butter*

**Marsala** \$72 / 132 \$106 / 191  
*Wild mushrooms, raisins, currants, marsala wine broth*

**Parmigiana** \$62 / 112 \$106 / 191  
*Pan fried, Alla marinara, 3 cheeses*

**Cacciatore** \$72 / \$125 \$114 / \$208  
*Assorted vegetables, Alla marinara*

**Milanese** \$62 / \$112 \$106 / \$191  
*Crumb coated, pan fried, lemon and arugula*

**Salsiccia** \$72 / \$125 \$114 / \$208  
*House sausage white beans, spinach, marinara, stock*

**Margherita** \$72 / \$125 \$114 / \$208  
*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 10drizzle (approximately 7lbs) MP

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

**Fresh Seasonal Fish Marrechiario** grilled and finished with a lightly spicy fish fumet Pomodoro broth with onions and sweet peppers \$MP

**Dolci:**

Mini Cannoli \$4/each  
Raspberry Tiramisu \$130/ Whole Pan

**Extras:**

Jar Vodka \$8 Jar Marinara \$8  
Chili Oil \$10 Holy Oil Pint \$15  
Loaf of Ciabatta Bread \$8  
Add Crab - MP

**\*OTHER ITEMS AVAILABLE UPON REQUEST**

**NOTES:**