



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:

Vitello:

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: