



Catering Menu Order Form

Stuzzicavelli

Antipasti Misto mortadella, prosciutto, hot soppressata, Smoking Goose Gin and Juice, taleggio, Tomma de Chev, Bosco Tartufo, Beemster gouda, olives, Bedillion honey, peppers \$150 / \$275

Trifolata of mushrooms assorted wild forest mushrooms, raisins and currants in a sweet marsala cream \$78

Greens and Beans escarole and spinach braised with white beans, onions garlic, chicken stock and house hot Italian sausage \$62

Bruschetta fried ciabatta, tomato, bufala mozzarella, evoo, basil, aged balsamic \$65

Stuffed Hot Banana Peppers House ground Italian sausage, Alla marinara and 3 cheeses \$58 / (10 full peppers)

Mini Meatballs house blend with Alla marinara and cheeses \$95 (30 meatballs)

Insalate

Alla Casa romaine, radicchio, mesclun, roasted red peppers, spiced walnuts, Sicilian green cracked, Kalamata, red wine vin, gorgonzola \$56 / \$100

Italian Wedge romaine hearts, purple onion, cherry tomatoes, smoked pancetta, gorgonzola dressing, apple balsamic \$70 / \$130

Caesar romaine lettuce, crostini, classic caesar dressing, parmesan cheese \$65 / \$120

Maccheroni

Marinara alla famiglia with quadri Pomodoro \$55 / \$95

Vodka blushed with Russian vodka \$62 / \$105

Arrabiata marinara with spicy banana peppers \$58 / \$102

Bolognese house ground 3 meats, Umbrian \$76 / \$140

Lobster cream 'orange pearl of the sea' \$80 / \$145

Cacio e Pepe fresh cream, EVOO, cracked pepper and Alla house cheese blend. \$80 / \$145

Secondi

Pollo:

Piccatta \$82 / 150 \$135 / 250
White wine, lemons, capered butter
add mushrooms +\$10 / \$18

Marsala \$82 / 150 \$135 / 250
Wild mushrooms, raisins, currants, marsala wine broth

Parmigiana \$74 / 138 \$128 / 240
Pan fried, Alla marinara, 3 cheeses

Milanese \$82 / \$150 \$135 / \$250
Crumb coated, pan fried, pine nuts, lemon butter, arugula

Salsiccia \$82 / \$150 \$135 / \$250
House sausage white beans, spinach, marinara, stock

Margherita \$85 / \$160 \$135 / \$250
Chop tomatoes, fresh mozzarella, basil

Eggplant Parmigiana or Milanese \$45 / \$85
Pan fried, Alla marinara, 3 cheeses

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 4.5lbs) \$325

Chilean Sea Bass fresh sea bass from the cold Antarctic waters, spinach olio, grilled and roasted with a sweet whole grain mustard with a lemon spritz \$ 248 / half pan

Fresh Seasonal Fish Romano egg battered, pan fried, pine nut, lemon scallion butter, asparagus and roasted tomatoes (approximately 4.5lbs) \$ 225 / half pan

Dolci:

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

Extras:

Quart Vodka \$18 Quart Marinara \$14
Chili Oil \$10 Holy Oil 8oz. \$15
Loaf of Ciabatta Bread \$8
Add Crab - ½ pan \$35 / full \$70

Half Pans 10-12 servings Full Pans 20-24 servings

