



# CATERING MENU

EACH ITEM FEEDS 6 - 8 PEOPLE ~ OPTIONS MAY CHANGE SEASONALLY

## ANTIPASTI & SALADS

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<b>ANTIPASTI <sup>GF</sup></b> CHEF'S CHOICE ASSORTED MEATS AND CHEESES	MP
<b>MOZZARELLA FRITTA</b> HOUSE MADE FRIED MOZZARELLA TRIANGLES	30
<b>CRAB CAKES</b> CHERRY PEPPER AIOLI ON THE SIDE	45
<b>ARANCINI</b> RICE BALLS STUFFED WITH MOZZARELLA, TOMATO SAUCE	32
<b>MISTA DI CAMPO</b> ORGANIC MESCLUN SALAD, GRAPE TOMATOES, ROASTED PEPPERS, GOAT CHEESE, WHITE BALSAMIC DRESSING	45
<b>INSALATA DEL CAESAREO</b> CLASSIC CAESAR SALAD	45

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



## MAINS

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<b>POLLO DEL PRIMO*</b>	60
BONELESS BREAST OF CHICKEN, SAUSAGE, ROASTED PEPPERS, HOT CHERRY PEPPERS, BALSAMIC REDUCTION	
<b>POLLO MARTINI*</b>	60
EGG WASH, REGGIANO CHEESE, LEMON AND WHITE WINE SAUCE	
<b>CHICKEN PARMIGIANA*</b>	60
BREADED, FRESH MOZZARELLA, HOUSE MADE TOMATO SAUCE OVER PENNE	
<b>CHICKEN MARSALA*</b>	60
BONELESS BREAST OF CHICKEN, MARSALA WINE SAUCE, MUSHROOM MÉLANGE, SERVED WITH BROCCOLI RABE AND MASHED POTATO	
<b>BONELESS SHORT RIBS*</b>	75
BONELESS BRAISED SHORT RIBS, DEMI-GLACE SAUCE	
<b>SHRIMP SCAMPI*</b>	75
SHRIMP, LINGUINI, GARLIC, OLIVE OIL, PARSLEY, LEMON	
<b>LINGUINE CON LE VONGOLE*</b>	75
LITTLENECK CLAMS, GARLIC, SHALLOT, WHITE WINE, HERBS	
<b>CACIO E PEPE</b>	55
FRESH PAPPARDELLE, MUSHROOMS, PARM, CRACKED BLACK PEPPER	
<b>PENNE ALLA VODKA</b>	50
CLASSIC PENNE WITH VODKA SAUCE	
<b>BUCATINI ALLA BOLOGNESE*</b>	60
HOUSE MADE BOLOGNESE, PARM, BASIL	
<b>SALTIMBOCCA DI VITELLO*</b>	85
VEAL POUNDED, PROSCIUTTO, SAGE, FONTINA CHEESE, SHERRY WINE SAUCE	