



CATERING MENU

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

ANTIPASTI & SALADS

ANTIPASTI ^{GF} CHEF'S CHOICE ASSORTED MEATS AND CHEESES	MP
MOZZARELLA FRITTA HOUSE MADE FRIED MOZZARELLA TRIANGLES	31
CRAB CAKES CHERRY PEPPER AIOLI ON THE SIDE	46
ARANCINI RICE BALLS STUFFED WITH MOZZARELLA, TOMATO SAUCE	33
MISTA DI CAMPO ORGANIC MESCLUN SALAD, GRAPE TOMATOES, ROASTED PEPPERS, GOAT CHEESE, WHITE BALSAMIC DRESSING	46
INSALATA DEL CAESAREO CLASSIC CAESAR SALAD	46

* 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

POLLO DEL PRIMO*	61
BONELESS BREAST OF CHICKEN, SAUSAGE, ROASTED PEPPERS, HOT CHERRY PEPPERS, BALSAMIC REDUCTION	
POLLO MARTINI*	61
EGG WASH, REGGIANO CHEESE, LEMON AND WHITE WINE SAUCE	
CHICKEN PARMIGIANA*	61
BREADED, FRESH MOZZARELLA, HOUSE MADE TOMATO SAUCE OVER PENNE	
CHICKEN MARSALA*	61
BONELESS BREAST OF CHICKEN, MARSALA WINE SAUCE, MUSHROOM MÉLANGE	
BONELESS SHORT RIBS*	76
BONELESS BRAISED SHORT RIBS, DEMI-GLACE SAUCE	
SHRIMP SCAMPI*	76
SHRIMP, LINGUINI, GARLIC, OLIVE OIL, PARSLEY, LEMON	
LINGUINE CON LE VONGOLE*	76
LITTLENECK CLAMS, GARLIC, SHALLOT, WHITE WINE, HERBS	
CACIO E PEPE	56
FRESH PAPPARDELLE, MUSHROOMS, PARM, CRACKED BLACK PEPPER	
PENNE ALLA VODKA	51
CLASSIC PENNE WITH VODKA SAUCE	
BUCATINI ALLA BOLOGNESE*	61
HOUSE MADE BOLOGNESE, PARM, BASIL	
SALTIMBOCCA DI VITELLO*	86
VEAL POUNDED, PROSCIUTTO, SAGE, FONTINA CHEESE, SHERRY WINE SAUCE	