

CATERING MENU

ANTIPASTI

BY THE PIECE

Minimum Order 25 or 50 pieces.

HALF TRAY Serves 6 - 8 people.

MINI CAPRESE SKEWERS (25) 2.50 EA Vine ripened tomatoes/mozzarella/ kalamata olives/basil.	BRUSCHETTA \$50.99 Roma tomatoes/fresh basil/garlic/EVOO/ homemade crostini.
SHRIMP SKEWERS (50) 3.75 EA Italian Herbs Crusted	CALAMARI FRITTI \$68.99 Crispy fried/arrabbiata sauce.
CHICKEN SKEWERS (25) 2.95 EA Grilled rosemary marinated chicken.	ZUCCA \$58.99 Butternut squash ravioli/brown butter sage/ almond amaretto cookie.
STUFFED MUSHROOMS (50) 3.25 EA Vegetables, cheese or chicken filling.	EGGPLANT BURRATA \$64.99 Caponata style/black salt/infused oil.
STUFFED ARTICHOKE (50) 3.25 EA Spinach/ricotta cheese.	ZUCCHINI INVOLTINI \$58.99 Baked/Mozzarella/pomodoro sauce.
MAMMA'S MEATBALLS (25) 5.75 EA Homemade meatballs in a ragu, mozzarella cheese.	PROSCIUTTO & MOZZARELLA \$64.99 Parma Prosciutto/homemade crostini.
STUFFED FOCACCIA (25) 2.95 EA Grilled vegetables/goat cheese.	ALLA LUCIANA \$68.99 Calamari & shrimp sautéed/garlic/ tomato/lemon reduction.
SCOTTADITO (25) 13.25 EA Australian lamb chops/garlic/mint.	FRIED MAITAKE \$60.99 Aromatic focaccia/porcini mushroom purée/calabrian chili
ARANCINI SCAMPI (25) 3.75 EA Risotto croquette/flash fried/salsa rosa.	EGGPLANT PARMIGIANA \$68.99 Lightly breaded & baked/mozzarella/ fontina/basil pomodoro sauce.
PROSCIUTTO & MELON (25) 3.55 EA Parma prosciutto/organic melon/basil.	OLIVES FRITTE \$45.99 PER ORDER Breaded/fried/Italian parsley/sea salt.
SALMON MOUSSE (50) 4.50 EA Cucumber slices/smoked salmon mousse.	OLIVE MARINATE \$45.99 PER ORDER Castelvetro & Kalamata olives.
POLENTA CUBES (50) 3.55 EA Mini Polenta cubes/braised lamb.	

MEAT & CHEESE

ANTIPASTI PLATTER
STARTS AT \$119.99
SERVES 6

Assorted Italian Meats and Cheeses.
*Chef Selection garnishes may include:
Amarena cherries, Olives,
Fig marmalade, Homemade crostini,
Arugula, Black sea salt, EVOO,
artichokes, pecans and more.



ORGANIC SALAD

HALF TRAY \$59.99
Serves 6 - 8 people.

CAESAR SALAD
Parmigiano/croutons/anchovy dressing.
HOUSE SALAD
Greens/hearts of palm/carrots/parmigiano/
italian vinaigrette.
PERE & GOAT CHEESE
Mixed organic baby greens/caramelized
pecans/ homemade raspberry vinaigrette.
ARUGULA SALAD
Italian oregano/fresh local lemon juice/
EVOO/shaved parmigiano/chopped organic
fresh tomato.

GOLDEN BEETS GOAT CHEESE
Mixed baby greens/wild berry homemade
dressing/raspberries/caramelized pecans.

BABY KALE SALAD
Shaved rainbow cauliflower/roasted pecans/
California date/white balsamic vinaigrette.

FRESH PASTA & GNOCCHI

\$64.99 HALF TRAY / Serves 6 - 8 people.

ADD CHICKEN + \$19.99 ADD VEGGIES + \$15.99 ADD SHRIMP + \$25.99

PASTA

- HOUSEMADE PAPPARDELLE
- LINGUINE
- HOMEMADE FETTUCCINE
- BUCATINI
- BOW-TIE
- SEASHELL
- PENNE
- HOMEMADE GNOCCHI

SAUCE

- FIVE CHEESES
- BASIL PESTO
- POMODORO BASIL
- VODKA PINK
- ALFREDO
- MUSHROOM CREAM
- LOBSTER CREAM

PASTA SPECIALTIES

HALF TRAY / Serves 6 - 8 people.

***SEAFOOD* \$105.99**

***MEAT/CHICKEN* \$95.99**

LIMONCELLO
Infused radiatori pasta/calamari/shrimp/
Pinot Grigio wine sauce.

PAPPARDELLE VITTORIO
Colorado 16-hour slow braised lamb
shoulder/ragù.

LOBSTER RAVIOLI
creamy tomato vodka pink sauce/
butterfly tiger shrimp.

ORECCHIETTE
Little ear-shaped pasta, goat cheese,
sausage, tomatoes, spinach, EVOO,
grana padano sauce.

PUTTANESCA
Black tiger shrimp/tomato/
capers/gaeta olives/calabrian chili/
bucatini pasta, parmesan.

WILD ZITI
Wild boar house-made sausage/
mushrooms/Calabria chili/arrabbiata.

SPAGHETTI VERDE
Arugula infused /black tiger shrimp/garlic/
pinot grigio/teardrop Peruvian
peppers/Calabrian chili.

***VEGGIES * \$89.99**

LINGUINE MARECHIARO
Clams/calamari/shrimp/garlic/white
wine/tomato sauce.

VEGETARIANA
Linguine pasta/garden vegetables/
garlic/tomato sauce/basil.

HEALTHY SALMON PASTA
Taglierini pasta/shallots/garlic/Pinot
Grigio wine sauce/tomato bruschetta/
peppery baby arugula.

BUCATINI
Maitake/Portobello/Porcini/Cremini/
shallots/garlic/parmigiano/parsley.

FRESH PASTA NORMA STYLE
Sautéed eggplant/ smoked Mozzarella/
pomodoro sauce.

RISOTTO

HALF TRAY / Serves 6 - 8 people. \$75.99

Imported Carnaroli Italian rice grown and Harvested in Pavia, Italy

SHRIMP RISOTTO
Shrimp/asparagus/white wine/burrata.

MUSHROOM RISOTTO
Creamy gorgonzola fondue.

GIARDINO
Organic Locally Grown seasonal
vegetables/burrata.

CINQUE FORMAGGI
Gorgonzola Dolce/Fontina/
Mozzarella/Parmigiano/Affumicata.

SIDES

PRICED BY HALF TRAY Serves 6 - 8 people.

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| • Sautéed Organic Spinach | 45 | • Sautéed Broccoli | 45 |
| • Sautéed Italian artichokes | 65 | • Roasted Cauliflower | 45 |
| • Roasted Rosemary Potatoes | 40 | • Roasted Involtini | 59 |
| • Sautéed Mushrooms | 45 | | |

DINNER SPECIALTIES MARKET PRICE

HALF TRAY / Serves 6 - 8 people. MARKET PRICE
All entrees are served with infused rosemary baked potatoes.
ADD a second side + \$28

POLLO LIMONCELLO
Limoncello reduction caper sauce/
cage-free/double-breast

LAMB CHOPS
Australian single cut/Maldon salt flakes/
italian herbs/grilled and oven baked.

POLLO MARSALA
Chicken breast/portobello mushrooms/
marsala wine sauce.

ELK CHOPS
New Zealand/seared and baked /
italian mix herbs / amarena cherry port
reduction.

POLLO AL FORNO
Lightly focaccia breaded chicken breast/
fontina/mozzarella/ pomodoro sauce.

FILET MIGNON
Center Cut Medallion 4oz/Choice of
sauce:Amarena Cherry/Port Wine
Reduction/Porcini Mushroom sauce.

VEAL TENDERLOIN
Hand pounded, sautéed with shallots,
flambé with your selected sauce:
Marsala Sicilian/Lemon Piccata.

CHILEAN SEABASS * (SEASONAL)
Wild caught/baked filet in our wood
burning oven.

SMOKED DUCK BREAST
Hudson Valley/olive wood smoked/
pan seared/blueberry 40 years old port
reduction sauce/Chef secret marinated.

SALMON OR BRANZINO
Wild salmon filet.
Meyer Lemon/white wine sauce.

LASAGNA

HALF TRAY \$89.99/ Serves 6 - 8 people.

Ricotta cheese, italian homemade meatball, slow cooked in
house ragù, touch of fresh basil, black pepper and sea salt.

LUNCH

PANINI Italian sandwich / Homemade baked focaccia
HALF TRAY / Serves 6-8 people

PANINI PLATTER 69.99

TACCHINO-Smoked turkey breast/Mozzarella/bacon/lettuce/tomato.

VEGETARIAN- Bell peppers/goat cheese/artichokes/mushrooms.

POLLO-Grilled chicken/Roma tomatoes/pesto/provolone.

CAPRESE -Tomato/Mozzarella/arugula/basil.

FUNGHI-Wild mushrooms/Fontal/Mozzarella.

NAPOLI-Ham/Prosciutto/Salami/Smoked mozzarella.

ORGANIC & FRESH FRUIT PLATTER 49.99
Assorted seasonal fruit.

ORDERS *Alessa* (949) 497-8222

ORDERS *Salerno* (949) 497-2600

**** PICK UP ONLY ****

We look forward to serving you soon!!