

HOLIDAY 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.

SHRIMP SKEWERS (50) 3.75 EA
Italian Herbs Crusted

CHICKEN SKEWERS (25) 2.95 EA
Grilled rosemary marinated chicken.

STUFFED MUSHROOMS (50) 3.25 EA
Vegetables, cheese or chicken filling.

STUFFED ARTICHOKE (50) 3.25 EA
Spinach/ricotta cheese.

MAMMA'S MEATBALLS (25) 5.75 EA
Homemade meatballs in a ragu,
mozzarella cheese.

STUFFED FOCACCIA (25) 2.95 EA
Grilled vegetables/goat cheese.

SCOTTADITO (25) 13.25 EA
Australian lamb chops/garlic/mint.

ARANCINI SCAMPI (25) 3.75 EA
Risotto croquette/flash fried/salsa rosa.

PROSCIUTTO & MELON (25) 3.55 EA
Parma prosciutto/organic melon/basil.

SALMON MOUSSE (50) 4.50 EA
Cucumber slices/smoked salmon mousse.

POLENTA CUBES (50) 3.55 EA
Mini Polenta cubes/braised lamb.

BRUSCHETTA \$50.99
Roma tomatoes/fresh basil/garlic/EVOO/
homemade crostini.

CALAMARI FRITTI \$68.99
Crispy fried/arrabbiata sauce.

ZUCCA \$58.99
Butternut squash ravioli/brown butter sage/
almond amaretto cookie.

EGGPLANT BURRATA \$64.99
Caponata style/black salt/infused oil.

ZUCCHINI INVOLTINI \$58.99
Baked/Mozzarella/pomodoro sauce.

PROSCIUTTO & MOZZARELLA \$64.99
Parma Prosciutto/homemade crostini.

ALLA LUCIANA \$68.99
Calamari & shrimp sautéed/garlic/
tomato/lemon lobster reduction.

FRIED MAITAKE \$60.99
Aromatic focaccia/porcini mushroom
purée/calabrian chili

EGGPLANT PARMIGIANA \$68.99
Lightly breaded & baked/mozzarella/
fontina/basil pomodoro sauce.

OLIVES FRITTE \$45.99 PER ORDER
Breaded/fried/Italian parsley/sea salt.

OLIVE MARINATE \$45.99 PER ORDER
Castelvetro & Kalamata olives.

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 \$57.99
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
- BOLOGNESE
- VODKA PINK
- ALFREDO
- MUSHROOM CREAM
- LOBSTER CREAM

PASTA SPECIALTIES

HALF TRAY / Serves 6 - 8 people.

***SEAFOOD* \$95.99**

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

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

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

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

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

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

***MEAT/CHICKEN* \$89.99**

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

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

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

***VEGGIES * \$79.99**

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

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

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

RISOTTO

HALF TRAY / Serves 6 - 8 people. \$74.99

Imported Carnaroli Italian rice grown and Harvested in Pavia, Italy

SHRIMP RISOTTO
Shrimp/asparagus/white wine/burrata.

GIARDINO
Organic Locally Grown seasonal
vegetables/burrata.

MUSHROOM RISOTTO
Creamy gorgonzola fondue.

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 | 55 | • Roasted Cauliflower | 45 |
| • Roasted Rosemary Potatoes | 40 | • Roasted Involtini | 55 |
| • Sautéed Mushrooms | 45 | • Focaccia & Salsa verde | 35 |

DINNER SPECIALTIES

HALF TRAY / Serves 6 - 8 people.

All entrees are served with infused rosemary baked potatoes.
ADD a second side + \$28

POLLO LIMONCELLO \$115.99
Limoncello reduction caper sauce/
cage-free/double-breast

POLLO MARSALA \$115.99
Chicken breast/portobello mushrooms/
marsala wine sauce.

POLLO AL FORNO \$115.99
Lightly focaccia breaded chicken breast/
fontina/mozzarella/ pomodoro sauce.

VEAL TENDERLOIN \$115.99
Hand pounded, sautéed with shallots,
flambé with your selected sauce:
Marsala Sicilian/Lemon Piccata.

SMOKED DUCK BREAST \$119.99
Hudson Valley/olive wood smoked/
pan seared/blueberry 40 years old port
reduction sauce/Chef secret marinated.

LAMB CHOPS \$14.99EA BY DOZEN ONLY
Australian single cut/Maldon salt flakes/
italian herbs/grilled and oven baked.

ELK CHOPS \$15.99EA BY DOZEN ONLY
New Zealand/seared and baked /
italian mix herbs / amarena cherry port
reduction.

FILET MIGNON \$21.99EA
Center Cut Medallion 4oz/Choice of
sauce:Amarena Cherry/Port Wine
Reduction/Porcini Mushroom sauce.

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

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

HOLIDAY 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!!





HOLIDAY CATERING MENU

By Chef Alessandro Pirozzi



Alessa
LITTLE ITALY

DESSERT

Serves 6 - 8 people.

- TIRAMISU 68.99
- PANNA COTTA 68.99
- RICOTTA CHEESECAKE 68.99
- DELIZIA LIMONCELLO 68.99
(ALLOW 24 HRS NOTICE)
- CHOCOLATE CAKE 78.99
- HOMEMADE GELATO 65.99

Salerno
LITTLE ITALY

HAPPY HOLIDAYS !!!



TAKING ORDERS NOW!!

