



Catering Menu

Appetizers

LARGE COLD ANTIPASTO \$70/\$135

San Daniele Prosciutto | Hot Capocollo | Mortadella | Sopressata | Speck | Roasted Peppers | Roasted Tomatoes | Eggplant Caponata | Pickled Eggplant | Baby Artichokes | Fresh Mozzarella | Parmigiano | Mixed Olives

CHEESE PLATTER \$70/\$135

over 18 local and imported cheeses to choose from served with: Wildflower Honey | Fig Jam | Taralli crackers | Wine poached pears | nuts

Cheese & Meat Antipasto \$70/\$135

A sampler of our imported cured meat selection and Cheeses & Mix Olives

FARMER'S ANTIPASTO \$70/\$135

Roasted peppers, baby artichokes, zucchini, eggplant caponata, balsamic cipolline onions, pickled spicy garlic eggplant, oven dried tomatoes, fresh mozzarella

SEAFOOD SALAD \$30/LB

Shrimp | Scallops | Calamari | Clams | Mussels | Octopus

HUNTER'S WILD GAME CURED MEAT PLATTER \$120/\$225

Wild boar prosciutto, duck breast prosciutto, lamb prosciutto, wild boar cacciatorini, duck saucisson, Duck & Armagnac country pâté prunes, mixed olives, cornishon & grainy mustard

BURRATA PLATTER \$60/\$110

Burrata creamy cheese, truffle oil, roasted peppers, cherry tomato salad

ZUPPA DI MUSSELS 1/2 Tray \$50 full \$95

White wine, shallots, butter, tarragon, anisette, or Marinara sauce

ARANCINE \$35/\$70

Mozzarella | Ricotta Saffron Rice Balls

STUFFED MUSHROOMS \$35/\$70

Wild mushrooms stuffing | Blend of grated cheeses | Breadcrumbs | Garlic | Oregano



CATERING MENU

APPETIZERS CONTINUED.....

OYSTER ROCKEFELLER

30 Pieces \$80 60 Pieces \$160

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30 Pieces \$80 60 Pieces \$160

EGGPLANT ROLATINI ½ Tray \$55 Full \$100

Eggplant stuffed with fresh ricotta, mozzarella, mascarpone, pecorino, parmigiano, topped with tomato sauce and mozzarella

BACCALA' CROQUETTES ½ Tray \$40 Full \$75

Premium salted cod, creamy potato, parsley, grated cheese, breaded and fried

TUSCAN CALAMARI (INZIMINO} ½ Tray \$70 Full \$140

Calamari braised with Spinach | Swiss chard | Leeks | Plum tomato sauce.

POLENTA AL RAGU' ½ Tray \$55 Full \$100

Polenta al gorgonzola topped with fontina & parmigiano, sausage & dry porcini meat sauce

SHRIMP OREGANATA

2 DOZ \$70 4 DOZ \$140

SHRIMP COCKTAIL PLATTER

\$3 Each/ 30 Pieces \$60/ 60 Pieces \$12

BAKED CLAMS OREGANATA

40 Clams \$60 80 Clams \$120

BAKED CAULIFLOWER GRATIN

½ Tray \$55 Full \$100

Cauliflower, spinach, eggs, gruyere cheese, nutmeg, baked with Parmigiano & bread crumb

TUSCAN SHRIMP & BEANS

(All'Uccelletto) ½ Tray \$70 Full \$140

Shrimp sautéed with cannellini beans, fresh tomato, fresh sage & red pepper flakes



CATERING MENU

SALADS

THE BLUE SALAD 1/2 Tray \$45 Full \$85

Bibb lettuce, crumbled blue cheese, walnuts, poached pears, sweet dry fig balsamic dressing

THE BEET SALAD 1/2 Tray \$45 Full \$85

Roasted beet salad, goat cheese, chia seeds, micro arugula, toasted almonds, lemon dressing

TRADITIONAL CAESAR 1/2 Tray \$40 Full \$75

Organic romaine, anchovies creamy dressing, garlic croutons, shaved parmigiano

SHRIMP & STRING BEANS SALAD ½ Tray \$75 Full \$150

Shrimp, String beans, boiled potatoes, green onions, fresh dill, Dijon mustard dressing

HOUSE SALAD 1/2 Tray \$35 Full \$70

Mix greens, cucumber, red onions, cherry tomatoes, olives, lemon oil dressing

BAKED CAULIFLOWER GRATIN ½ Tray \$55 Full \$110

Cauliflower, spinach, eggs, gruyere cheese, nutmeg, baked with Parmigiano & bread crumb

MEATBALL BAR

½ Tray about 20 meatballs Full Tray about 40 meatballs

VEAL MEATBALLS 1/2 Tray \$60 Full \$110

Ground veal, creamy wild mushroom and white truffle sauce

ITALIANO MEATBALLS 1/2 \$55 Tray Full \$100

Blend of meats, pecorino Romano, tomato sauce, topped with fresh ricotta & basil

CHICKEN MEATBALLS 1/2 Tray \$55 Full \$100

Ground chicken, fontina cheese, grated cheese, Vodka Sauce

LAMB MEATBALLS 1/2 Tray \$60 Full \$100

Ground leg of lamb, white wine, lemon juice, garlic & rosemary sauce

SAUSAGE MEATBALLS 1/2 Tray \$55 Full \$100

Round sausage meatball, sautéed with broccoli rabe, cherry peppers tomato & garlic



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PASTA

LINGUINE WITH WHITE CLAMS SAUCE

1/2 Tray \$60 Full \$120

Baby clams, garlic, white wine, red pepper flakes, extra virgin olive oil, parsley

SPAGHETTI PESCATORE

1/2 Tray \$65 Full \$130

Calamari Shrimp Scallops Mussels, Lobster broth, Cherry Tomatoes sauce

THE TRUFFLE PASTA

1/2 Tray \$60 Full \$115

Fresh pasta filled with a blend of cheeses in a creamy white truffle & wild mushroom sauce

PACCHERI & BURRATA

1/2 Tray \$60 Full \$120

Large fresh rigatoni, cherry tomatoes, burrata cheese, parmigiano, basil & oregano.

RIGATONI BUTTERA

1/2 \$65 Full \$130

Crumbled sweet fennel sausage meat sauce, tomato sauce, green peas, parmigiano and a touch of cream

CREPELLE ALLA FIORENTINA

1/2 \$65 Full \$130

Thin crepe filled with spinach, fresh ricotta, mascarpone, parmigiano. Baked with besciamelle, tomato & grated parmigiano

SHORT RIB TORTELLI & DEMI-GLACE

1/2 Tray \$85 Full \$170

Homemade Pasta filled with braised beef short ribs in a Marsala & demiglace sauce

PACCHERI OXTAIL RAGU'

1/2 Tray \$75 Full \$150

Jumbo rigatoni served with red wine slowbraised off the bone rich oxtail meat sauce

RIGATONI WILD BOAR MEAT SAUCE

Tray \$75 Full \$150

Rigatoni, braised wild boar in red wine, tomatoes, fresh herbs.

PACCHERI WILD MUSCOVY DUCK MEAT SAUCE

1/2 Tray \$70 Full \$140

Large rigatoni, braised Wild game Duck in red wine, tomatoes, fresh herbs & spices

MACCHERONI BEEF SHORT RIB RAGU

Tray \$70 Full \$140

Red wine braised beef short rib meat sauce.

PASTA AL FORNO (Baked pasta)

1/2 Tray \$65 Full \$130

Mom's baked pasta with baby meatballs, mozzarella, parmigiano, eggs, mortadella, bechamel, tomato sauce



Catering Menu

Catering Menu

PASTA CONTINUED....

PASTA AL FORNO (Baked pasta)

½ Tray \$65 Full \$130

Mom's baked pasta with baby meatballs, mozzarella, parmigiano, eggs, mortadella, bechamel, tomato sauce

SMOKY PENNE PUTTANESCA

½ Tray \$50 Full \$95

Plum tomatoes, Castelvetrano green & Gaeta, capers, smoked mozzarella.

ORECHIETTE PUGLIESI

½ Tray \$50 Full \$95

Ear shaped pasta, chopped broccoli rabe, sweet sausage, fennel pollen, Garlic & oil.

RIGATONI ALLA NORMA

½ Tray \$50 Full \$95

Plum tomato sauce, fried eggplant, fresh basil, shaved Sicilian dry salted ricotta

LASAGNA BOLOGNESE

½ Tray \$60 Full \$120

Braised ground beef & pork meat sauce, sheets of fresh pasta, tomato sauce, bechamel & parmigiano cheese

LASAGNA RUSTICA

½ Tray \$80 Full \$160

Beef short rib braised off the bone meat sauce, sheets of fresh pasta, tomato sauce, bechamel & parmesan cheese.

PENNE VODKA

½ Tray \$40 Full \$80

Marinara sauce, heavy cream, vodka, parmigiano cheese, red pepper flakes

FUSILLI ALLA BOLOGNESE

½ Tray \$50 Full \$95

Twists of fresh pasta in a classic blend of ground meat ragu',



Catering Menu

MAIN COURSES

CHICKEN ½ Tray \$55 Full \$110

Scarpariello: Chicken on the bone, sausages, wine & lemon sauce, garlic, rosemary, peperoncini, splash of red wine vinegar

Marsala: with wild mushrooms, shitake, portobello, oyster, cremini, dry porcini

Piccata: lemon, butter, capers, white wine sauce

Valdostana: prosciutto, fontina cheese, fresh sage sauce

Capricciosa: Breaded & pan fried, topped with mixed greens, shaved parmigiano, mozzarella

Inquire pricing for substituting for veal

TUSCAN ROAST PORK LOIN (Arista)

½ Tray \$60 Full \$110

Loin of pork roasted with white wine, garlic, fresh rosemary.

With roasted potatoes.

CHIANTI RED WINE BRAISED BEEF

½ Tray \$115 Full \$220

Red Wine Braised Beef is slow cooked until tender in a bold red wine sauce.

ROAST DUCK L'ORANGE

\$110 Each

Each duck is about 7lb each and it's served with green beans & potatoes

ROASTED LEG OF LAMB

½ Tray \$75 / Full \$150 roasted boneless leg of lamb with fresh rosemary, garlic, wine sauce,



Catering Menu

MAIN COURSES CONTINUED...

PORCHETTA ALLA ROMANA

Slow roasted skin on pork rolled with fennel pollen, garlic, fresh rosemary & black pepper
Whole Porchetta approximately 25 lbs
MP

RABBIT $\frac{1}{2}$ Tray MP/ Full Tray MP

Cacciatora | Roasted wild mushrooms & artichokes | Provinciale w/olives

MOM'S EGGPLANT PARMIGIANA

$\frac{1}{2}$ Tray \$55 Full \$100

Layers of fried eggplant, plum tomato sauce, fresh basil, mozzarella & Parmigiano cheese.

BRANZINO/ COD/ SNAPPER/SALMON

$\frac{1}{2}$ Tray MP Full Tray MP

Marechiara | Livornese | Piccata | Oreganata |

Dijon Mustard sauce

{Ask which fish we can get from the choices listed}

FILE OF SOLE

$\frac{1}{2}$ Tray (5-6 filet) \$50 Full (11-12) \$95

Oreganata, Piccata, Francese, Pesto bread crumb.

MIX SEAFOOD FRA DIAVOLO

$\frac{1}{2}$ Tray \$85 Full Tray \$140

Calamari, Clams, Shrimp, Scallops, Mussels, Marinara, spicy or sweet

FRESH LOBSTER/ LOBSTER TAIL M/P



Catering Menu

FROM OUR IN HOUSE PASTRY CHEF
INQUIRE FOR PRICES

SEASONAL FRUIT TART

AMERICAN CHEESECAKE

CHOCOLATE GANACHE CAKE

ITALIAN CHEESECAKE

TIRIMASU CAKE

MIXED COOKIES & BISCOTTI

SWEET POTATO PIE (seasonal)

APPLE CAKE

PUMPKIN PIE (seasonal)

NAPOLEON

FRUIT PLATTERS

PLEASE INQUIRE ABOUT SPECIAL ORDERS.

WE CAN MAKE ANY ITEMS FROM OUR REGULAR MENU AND SPECIALS.

WE CAN ACCOMMODATE GLUTEN FREE OPTIONS.

WE REGULARLY CARRY WILD GAME DISHES AND PAT LA FREIDA DRY AGED
STEAKS LET US KNOW WHAT YOU'RE LOOKING FOR.