

antipasti

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
BAKED CLAMS OREGANATE Whole breaded & baked littleneck clams	76.5	138.5
MINI CRABCAKES	105	183
MOZZARELLA DI CASA Homemade fresh mozzarella layered with vine ripe sliced tomatoes, marinated roasted peppers & basil, drizzled with extra virgin olive oil & aged balsamic vinegar	72.5	131
CALAMARI ARRABBIATA Fried calamari, flame roasted peppers, “spicy” arrabbiata sauce	101.5	183
SHRIMP COCKTAIL Jumbo “Chop house” style, served with traditional accompaniments	105	179
STUFFED MUSHROOMS Roasted red pepper duxelle broiled “oreganata” style	76.5	137
* MINI CALZONES Italian “Street fair” fried mini cheese calzones served with Marinara dipping sauce	76.5	137
CALAMARI FRITTI Fried calamari, Marinara -OR- fra Diavolo	85	153
ZUPPA DI COZZE (<i>red -OR- white</i>) Steamed P.E.I Mussels served in Marinara or white wine garlic & herb brodino	75.5	136.5
COMBO PLATTER Zucchini sticks, mozzarella sticks & chicken fingers served with a side of tomato sauce & honey mustard (Extra Charge for Substitutions)	63	114
ARANCINI “Sicilian style” mini rice balls with ground beef, green peas, fontina cheese served with italian tomato sauce	58	104.5
MOZZARELLA IMPANATA Homemade pan-fried fresh mozzarella wedges, served with Marinara sauce	58	105.5
CHICKEN FINGERS Golden fried & served with honey mustard & tomato sauce	62	113
EGGPLANT INVOLTINI Battered eggplant rolled with mozzarella & seasoned ricotta, baked & served in a light tomato basil sauce	61	110.5
MAMA'S HOMEMADE MEATBALLS “Right outta the sauce”	61	111
CAPELLINI CAKES Pan-fried angel hair pasta cakes, stuffed with green peas, “parma” prosciutto & mozzarella, served with a side of creamy pink sauce	73.5	134
BUFFALO CHICKEN WINGS Golden Fried chicken wings tossed in our Louisiana style hot sauce, served with creamy blue cheese dressing	65	121

zuppe \$21 per quart

HOMEMADE CHICKEN NOODLE

Broken fettucine pasta, white meat chicken, fresh vegetables, chicken brodino

PASTA E FAGIOLI

Ditalini pasta, cannellini beans, roasted garlic, tomato brodino

VEGETABLE LENTIL

Homemade...like nonna used to make with lentils and fresh vegetables

VEGETABLE MINESTRONE

A hearty combination of fresh vegetables & ditalini pasta, served in a tomato vegetable broth

sides

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
TRUFFLE, PLAIN, OR SWEET POTATO FRIES	32	58
GRILLED CHICKEN/FRIED CHICKEN CUTLETS	71.5	129.5
FRESH HERB ROASTED POTATOES	57	102
• <i>Vegetable of your choice sautéed in garlic & extra virgin olive oil</i> •		
SPINACH	56	101
BROCCOLI SPEARS	56	101
ESCAROLE & BEANS	59	106
BROCCOLI RABE	64	116
JARDINIERE VEGETABLES	64	116

pasta

All pasta dishes served as listed -OR- with your choice of:
SPAGHETTI • RIGATONI • LINGUINE • PENNE • FUSILLI • CAPPELLINI
STUFFED RIGATONI, WHOLE WHEAT PENNE, CHEESE TORTELLINI
“ORGANIC” GLUTEN-FREE PENNE
11.5 ADDITIONAL HALF TRAY 19.5 ADDITIONAL FULL TRAY
ZUCCHINI LINGUINE SUBSTITUTION
16.00 ADDITIONAL HALF TRAY 29.00 ADDITIONAL FULL TRAY

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
PENNE OREGANATE Shrimp, asparagus, garlic & white wine “Scampi” sauce, toasted bread crumbs	95	171
PENNE ALLA VODKA Creamy vodka pink sauce, diced parma prosciutto	81	145
PENNE MADEIRA Chicken pieces, crushed tomato, Madeira wine demi-glaze, tossed fresh mozzarella	91	163.5
RIGATONI FIORENTINA Chicken pieces, spinach, creamy pink sauce, tossed with mozzarella	91	163.5
LINGUINE AL CARTOCCIO Linguine pasta tossed with fresh shrimp, crumbled sweet sausage, sautéed in a Sambuca infused creamy pink sauce	96	173
LINGUINE SHRIMP MARINARA Sautéed shrimp, “classic” Marinara or fra diavolo sauce	100	180
FUSILLI CASALINGA Broccoli rabe, grilled chicken, roasted garlic & herb brodino	91	164
PENNE ALLA NORMA Roasted eggplant, Marsala infused plum tomato sauce, spooned Ricotta cheese	90	162.5
* LINGUINE DI MARE (<i>red -OR- white</i>) Shrimp, P.E.I. Mussels, baby Clams, roasted garlic & extra virgin olive oil sauce –or– “classic” Marinara	100	180
LINGUINE CON VONGOLE New Zealand clams, diced tomato, roasted garlic & extra virgin olive oil sauce	89	160.5
PENNE PAESANA Grilled shrimp, broccoli rabe, roasted pignoli nuts, crushed plum tomato, garlic & extra virgin olive oil sauce, toasted breadcrumbs	96	173
FUSILLI BOLOGNESE “Southern italian” style veal meat sauce	81	145
Add fresh ricotta cheese	8	14
RIGATONI PUGLIESE Escarole, Tuscan white beans, crumbled sweet sausage, roasted garlic & extra virgin olive oil brodino	91	164
LINGUINE PRIMAVERA (<i>red -OR- white</i>) Fresh vegetable medley, tomato basil sauce –OR– roasted garlic & extra virgin olive oil brodino	86	154
PENNE CAPRESE Fresh plum tomato & basil sauce topped with diced homemade fresh mozzarella	78	140
RIGATONI BELLA NAPOLI Stuffed Rigatoni pasta, creamy pink sauce, cubed fresh mozzarella, julienne basil	91	164

pasta al forno

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
BAKED ZITI SICILIANA	71.5	129
BAKED ZITI	68	123
HOMEMADE MEAT LASAGNA	73.5	N/A
BAKED STUFFED RIGATONI	73.5	132.5

secondi

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
CLASSICI		
MARSALA		
OREGANATA	CHICKEN	95 171
FRANCESE	VEAL	111 199
PICCATA		
CHICKEN SCARPARELLO Country style oven roasted Chicken pieces, fennel sausage, sliced roasted potatoes, red vinegar peppers & mushrooms, garlic & rosemary brown sauce	118	210
SHRIMP OREGANATE Baked jumbo shrimp, garlic & white wine “Scampi” sauce, toasted bread crumbs	120	216
GRILLED CHICKEN PRIMAVERA Grilled balsamic chicken, piled high with sautéed garden vegetables	95	171
*CHICKEN ROLLATINE TOSCANA Sautéed spinach & mozzarella stuffed chicken breast, Marsala brown sauce, fresh mushrooms	114	201.5
SALMONE PICCATA Pan-seared atlantic salmon, artichoke hearts, capers, white wine, lemon beurre blanc sauce	121	217
*SOGLIOLA OREGANATA Filet of lemon sole, seasoned “Oreganata” style, bread crumbs, garlic & white wine Scampi sauce	120	216
*CHICKEN MADEIRA Egg battered breast of chicken, topped with asparagus & mozzarella, Madeira brown sauce, fresh mushrooms	117	210
BROCCOLI RABE & “ITALIAN STYLE” SAUSAGE Sautéed broccoli rabe, “Italian Style” sausage links, roasted garlic & virgin olive oil sauce	95	171
SHRIMP FRANCESE Egg battered jumbo shrimp, “Classic” white wine, lemon & butter sauce	120	216
*LEMON SOLE MEUNIERE Pan-seared Lemon Sole, capers, asparagus tips, white wine, lemon butter sauce	121	217
SAUSAGE, PEPPERS & ONIONS (<i>red -OR- white</i>) Fresh Italian “Street Fair” style fennel sausage sautéed with fire roasted peppers & onions	83	149
*SALMONE ALLA GRIGLIA Fresh grilled Atlantic Salmon over sautéed broccoli rabe and Tuscan white beans	124	223.5
*HERB ROASTED CHICKEN Free-Range, boneless half chicken, au jus, with side of herb roasted potatoes & jardiniere vegetables	119	215
*BRANZINO MARECHIARA Pan-seared Mediteranean Sea Bass, PEI Mussels & Shrimp simmered in a roasted cherry tomato & herb brodino	135.5	229

** Half size tray portion is served in one full size tray*

** Full Size tray portion is served in two full size trays*

parmigiana

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
EGGPLANT ROLLATINE Fresh battered eggplant rolled with seasoned ricotta, baked “Parmigiana Style” with tomato sauce & mozzarella cheese	83	149
MEATBALL PARMIGIANA	78	140
EGGPLANT PARMIGIANA	78	140
SAUSAGE PARMIGIANA	78	140
CHICKEN CUTLET PARMIGIANA	84	151
JUMBO SHRIMP PARMIGIANA	112	201

salads

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
GARDEN SALAD Iceberg & romaine mix, cherry tomatoes, cucumbers, carrots, red onions, red peppers, mushrooms, black olives, house italian dressing	43.5	78.5
CAESAR SALAD Romaine hearts, focaccia croutons, shaved reggiano, dijon Caesar dressing	51	92
MEDITERRANEAN SALAD Romaine hearts, cherry tomatoes, diced cucumbers, pepperoncini, Calamata olives, red onions, crumbled feta, red wine & herb vinaigrette	58	104.5
PECAN SALAD Mesclun field greens, baby arugula, honey roasted pecans, gorgonzola crumbles, balsamic vinaigrette	65	118
FARMERS MARKET SALAD Mesclun field greens, dried cranberries, glazed walnuts, red onions, crumbled goat cheese, raspberry infused vinaigrette	65	118
BUFFALO CHICKEN SALAD “Spicy” buffalo chicken pieces, romaine hearts, diced plum tomatoes, carrots, red onions, crumbled blue cheese dressing	70	127
CAPRINO SALAD Mesclun field greens, flame roasted peppers, grilled baby asparagus, crumbled goat cheese, cherry tomatoes, red onions, balsamic vinaigrette	76.5	139
HUDSON VALLEY BEET SALAD Roasted red beets, mesclun field greens, baby Arugula, red onion, California walnuts, crumbled Goat Cheese, balsamic vinaigrette	70	127

all salads available with:

Items are ONLY available as additions to salads

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
SHREDDED MOZZARELLA	14.5	32
CHOPPED SALAD (<i>Additional</i>)	14.5	26
GOAT CHEESE	14.5	32
FETA CHEESE	14.5	32
CRUMBLLED GORGONZOLA	14.5	32
GRILLED OR FRIED CHICKEN CUTLETS	34	67
BUFFALO CHICKEN PIECES	34	67
MARINATED SLICED STEAK	55	105
JUMBO GRILLED SHRIMP	55	105

• **All Chicken, Steak & Shrimp will be served on the side in a separate container** •

desserts

HOMEMADE “MINI” CANNOLI

Half Tray 50 Full Tray 89

TRADITIONAL TIRAMISU TRAY

Serves 12-15 people
56

GELATO

5 LT container

Dutch Chocolate, Tahitian Vanilla, Pistachio, Hazelnut
88

FRUIT PLATTER (Seasonal)

Small 46 Large 68

Attention: We cannot guarantee that our Gluten & Nut Free products are 100% Allergen-Free.

• **SALES TAX NOT INCLUDED** •
Holiday Delivery Charge May Apply