

antipasti

	HALF TRAY serves 12	FULL TRAY serves 24
BAKED CLAMS OREGANATE Whole breaded & baked littleneck clams	63	107
MINI CRABCAKES	83	140
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	56	100
CALAMARI ARRABBIATA Fried calamari, flame roasted peppers, "spicy" arrabbiata sauce	83	141
SHRIMP COCKTAIL Jumbo "Chop house" style, served with traditional accompaniments	85	145
STUFFED MUSHROOMS Roasted red pepper duxelle broiled "oreganata" style	63	107
MINI CALZONES Italian "Street fair" fried mini cheese calzones served with Marinara dipping sauce	63	107
CALAMARI FRITTI Fried calamari, Marinara -OR- fra Diavolo	69	117
ZUPPA DI COZZE (red -OR- white) Steamed P.E.I. Mussels served in Marinara or white wine garlic & herb brodino	62	105
COMBO PLATTER Zucchini sticks, mozzarella sticks & chicken fingers served with a side of tomato sauce & honey mustard (Extra Charge for Substitutions)	51	87
ARANCINI "Sicilian style" mini rice balls with ground beef, green peas, fontina cheese served with italian tomato sauce	51	87
MOZZARELLA IMPANATA Homemade pan-fried fresh mozzarella wedges, served with Marinara sauce	50	85
CHICKEN FINGERS Golden fried & served with honey mustard & tomato sauce	50	85
EGGPLANT INVOLTINI Battered eggplant rolled with mozzarella & seasoned ricotta, baked & served in a light tomato basil sauce	50	85
MAMA'S HOMEMADE MEATBALLS "Right outta the sauce"	49	83
CAPELLINI CAKES Pan-fried angel hair pasta cakes, stuffed with green peas, "parma" prosciutto & mozzarella, served with a side of creamy pink sauce	60	102
BUFFALO CHICKEN WINGS Golden Fried chicken wings tossed in our Louisiana style hot sauce, served with creamy blue cheese dressing	53	89

zuppe \$15.00 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 MINISTRONE

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

sides

	HALF TRAY serves 12	FULL TRAY serves 24
TRUFFLE, PLAIN, OR SWEET POTATO FRIES	26	43
GRILLED CHICKEN/FRIED CHICKEN CUTLETS	56	95
FRESH HERB ROASTED POTATOES	45	77
• <i>Vegetable of your choice sautéed in garlic & extra virgin olive oil</i> •		
SPINACH	45	77
BROCCOLI SPEARS	45	77
ESCAROLE & BEANS	47	80
BROCCOLI RABE	52	88
JARDINIÈRE VEGETABLES	52	88

pasta

All pasta dishes served as listed -OR- with your choice of:

SPAGHETTI • RIGATONI • LINGUINE • PENNE • FUSILLI • CAPPELLINI

STUFFED RIGATONI, CHEESE RAVIOLI, WHOLE WHEAT PENNE, CHEESE TORTELLINI

"ORGANIC" GLUTEN-FREE PENNE

10.00 ADDITIONAL HALF TRAY 18.00 ADDITIONAL FULL TRAY

ZUCCHINI LINGUINE SUBSTITUTION

15.00 ADDITIONAL HALF TRAY 28.00 ADDITIONAL FULL TRAY

	HALF TRAY serves 12	FULL TRAY serves 24
PENNE OREGANATE Shrimp, asparagus, garlic & white wine "Scampi" sauce, toasted bread crumbs	78	133
PENNE ALLA VODKA Creamy vodka pink sauce, diced parma prosciutto	65	111
PENNE MADEIRA Chicken pieces, crushed tomato, Madeira wine demi-glaze, tossed fresh mozzarella	74	126
RIGATONI FIORENTINA Chicken pieces, spinach, creamy pink sauce, tossed with mozzarella	74	126
LINGUINE AL CARTOCCIO Linguine pasta tossed with fresh shrimp, crumbled sweet sausage, sautéed in a Sambuca infused creamy pink sauce	78	133
LINGUINE SHRIMP MARINARA Sautéed shrimp, "classic" Marinara or fra diavolo sauce	82	139
FUSILLI CASALINGA Broccoli rabe, grilled chicken, roasted garlic & herb brodino	74	126
PENNE MELENZANE Roasted eggplant, Marsala infused plum tomato sauce, spooned Ricotta cheese	66	112
LINGUINE DI MARE (red -OR- white) Shrimp, P.E.I. Mussels, baby Clams, roasted garlic & extra virgin olive oil sauce -or- "classic" Marinara	82	139
LINGUINE CON VONGOLE Shelled baby Clams, diced tomato, roasted garlic & extra virgin olive oil sauce	72	122
PENNE PAESANA Grilled shrimp, broccoli rabe, roasted pignoli nuts, crushed plum tomato, garlic & extra virgin olive oil sauce, toasted breadcrumbs	78	133
FUSILLI BOLOGNESE "Southern italian" style veal meat sauce Add fresh ricotta cheese	65	111
RIGATONI PUGLIESE Escarole, Tuscan white beans, crumbled sweet sausage, roasted garlic & extra virgin olive oil brodino	74	126
LINGUINE PRIMAVERA (red -OR- white) Fresh vegetable medley, tomato basil sauce -OR- roasted garlic & extra virgin olive oil brodino	69	117
PENNE CAPRESE Fresh plum tomato & basil sauce topped with diced homemade fresh mozzarella	63	107
RIGATONI BELLA NAPOLI Stuffed Rigatoni pasta, creamy pink sauce, cubed fresh mozzarella, julienne basil	74	126
TORTELLINI MASCARPONE Julienne pepperoni sticks, imported Mascarpone & Reggiano cheese cream sauce	78	133
RISOTTO AL PESTO E GAMBERETTI Imported Carnaroli rice, pesto di basilico sauce, baby zucchini, Reggiano cheese & fresh grilled Jumbo Shrimp	82	139
FUSILLI BOSCAIOLLA Spicy crumbled sausage, wild mushrooms, spring peas, creamy marinara pink sauce	74	126

pasta al forno

	HALF TRAY serves 12	FULL TRAY serves 24
BAKED ZITI/BAKED ZITI SICILIANA	56/58	95/99
HOMEMADE MEAT LASAGNA	60	N/A
BAKED CHEESE RAVIOLI	60	99

secondi

	HALF TRAY serves 12	FULL TRAY serves 24
CLASSICI		
MARSALA		
OREGANATA		
FRANCESE		
PICCATA		
CHICKEN/VEAL	78/91	133/155
CHICKEN SCARPARELLO Country style oven roasted Chicken pieces, fennel sausage, sliced roasted potatoes, red vinegar peppers & mushrooms, garlic & rosemary brown sauce	92	156
SHRIMP OREGANATE Baked jumbo shrimp, garlic & white wine "Scampi" sauce, toasted bread crumbs	99	168
GRILLED CHICKEN PRIMAVERA Grilled balsamic chicken, piled high with sautéed garden vegetables	78	133
*CHICKEN ROLLATINE TOSCANA Sautéed spinach & mozzarella stuffed chicken breast, Marsala brown sauce, fresh mushrooms	96	155
SALMONE PICCATA Pan-seared atlantic salmon, artichoke hearts, capers, white wine, lemon beurre blanc sauce	100	170
*SOGLIOLA OREGANATA Filet of lemon sole, seasoned "Oreganata" style, bread crumbs, garlic & white wine Scampi sauce	99	168
*CHICKEN MADEIRA Egg battered breast of chicken, topped with asparagus & mozzarella, Madeira brown sauce, fresh mushrooms	96	162
BROCCOLI RABE & "ITALIAN STYLE" SAUSAGE Sautéed broccoli rabe, "Italian Style" sausage links, roasted garlic & virgin olive oil sauce	78	133
SHRIMP FRANCESE Egg battered jumbo shrimp, "Classic" white wine, lemon & butter sauce	99	168
*LEMON SOLE MEUNIÈRE Pan-seared Lemon Sole, capers, asparagus tips, white wine, lemon butter sauce	100	170
SAUSAGE, PEPPERS & ONIONS (red -OR- white) Fresh Italian "Street Fair" style fennel sausage sautéed with fire roasted peppers & onions	67	114
*SALMONE ALLA GRIGLIA Fresh grilled Atlantic Salmon over sautéed broccoli rabe and Tuscan white beans	102	173
*HERB ROASTED CHICKEN Free-Range, boneless half chicken, au jus, with side of herb roasted potatoes & jardiniere vegetables	98	164
*BRANZINO MARECHIANA Pan-seared Mediterranean Sea Bass, PEI Mussels & Shrimp simmered in a roasted cherry tomato & herb brodino	106	191
* 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 serves 12	FULL TRAY serves 24
EGGPLANT ROLLATINE Fresh battered eggplant rolled with seasoned ricotta, baked "Parmigiana Style" with tomato sauce & mozzarella cheese	77	131
MEATBALL PARMIGIANA	63	107
EGGPLANT PARMIGIANA	63	107
SAUSAGE PARMIGIANA	63	107
CHICKEN CUTLET PARMIGIANA	68	116
JUMBO SHRIMP PARMIGIANA	92	156

salads

	HALF TRAY serves 12	FULL TRAY serves 24
GARDEN SALAD Iceberg & romaine mix, cherry tomatoes, cucumbers, carrots, red onions, red peppers, mushrooms, black olives, house italian dressing	34	58
CAESAR SALAD Romaine hearts, focaccia croutons, shaved reggiano, dijon Caesar dressing	41	70
MEDITERRANEAN SALAD Romaine hearts, cherry tomatoes, diced cucumbers, pepperoncini, Calamata olives, red onions, crumbled feta, red wine & herb vinaigrette	52	88
PECAN SALAD Mesclun field greens, baby arugula, honey roasted pecans, gorgonzola crumbles, balsamic vinaigrette	52	88
FARMERS MARKET SALAD Mesclun field greens, dried cranberries, glazed walnuts, red onions, crumbled goat cheese, raspberry infused vinaigrette	52	88
BUFFALO CHICKEN SALAD "Spicy" buffalo chicken pieces, romaine hearts, diced plum tomatoes, carrots, red onions, crumbled blue cheese dressing	57	97
CAPRINO SALAD Mesclun field greens, flame roasted peppers, grilled baby asparagus, crumbled goat cheese, cherry tomatoes, red onions, balsamic vinaigrette	53	89
HUDSON VALLEY BEET SALAD Roasted red beets, mesclun field greens, baby Arugula, red onion, California walnuts, crumbled Goat Cheese, balsamic vinaigrette	55	94

all salads available with:

Items are **ONLY** available as additions to salads

	HALF TRAY serves 12	FULL TRAY serves 24
SHREDDED MOZZARELLA	8	14
CHOPPED SALAD (Additional)	12	20
GOAT CHEESE	12	20
FETA CHEESE	12	20
CRUMBLLED GORGONZOLA	12	20
GRILLED OR FRIED CHICKEN CUTLETS	29	49
BUFFALO CHICKEN PIECES	31	53
MARINATED SLICED STEAK	44	75
JUMBO GRILLED SHRIMP	46	78

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

desserts

HOMEMADE "MINI" CANNOLI

Half Tray 42.00 Full Tray 79.00

TRADITIONAL TIRAMISU TRAY

Serves 12-15 people

53.00

GELATO

5 LT container

Dutch Chocolate, Tahitian Vanilla, Pistachio, Hazelnut

85.00

FRUIT PLATTER (Seasonal)

Small 35.00 Large 50.00

• **SALES TAX NOT INCLUDED** •

Holiday Delivery Charge May Apply