



## antipasti

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
<b>BAKED CLAMS OREGANATE</b> Whole breaded & baked littleneck clams	71	128
<b>MINI CRABCAKES</b>	99	168
<b>MOZZARELLA DI CASA</b> Homemade fresh mozzarella layered with vine ripe sliced tomatoes, marinated roasted peppers & basil, drizzled with extra virgin olive oil & aged balsamic vinegar	67	121
<b>CALAMARI ARRABBIATA</b> Fried calamari, flame roasted peppers, “spicy” arrabbiata sauce	95	171
<b>SHRIMP COCKTAIL</b> Jumbo “Chop house” style, served with traditional accompaniments	97	168
<b>STUFFED MUSHROOMS</b> Roasted red pepper duxelle broiled “oreganata” style	71	128
<b>MINI CALZONES</b> Italian “Street fair” fried mini cheese calzones served with Marinara dipping sauce	71	128
<b>CALAMARI FRITTI</b> Fried calamari, Marinara -OR- fra Diavolo	79	142
<b>ZUPPA DI COZZE</b> ( <i>red -OR- white</i> ) Steamed P.E.I Mussels served in Marinara or white wine garlic & herb brodino	70	126
<b>COMBO PLATTER</b> Zucchini sticks, mozzarella sticks & chicken fingers served with a side of tomato sauce & honey mustard ( <b>Extra Charge for Substitutions</b> )	58	104
<b>ARANCINI</b> “Sicilian style” mini rice balls with ground beef, green peas, fontina cheese served with italian tomato sauce	53	95
<b>MOZZARELLA IMPANATA</b> Homemade pan-fried fresh mozzarella wedges, served with Marinara sauce	53	95
<b>CHICKEN FINGERS</b> Golden fried & served with honey mustard & tomato sauce	57	103
<b>EGGPLANT INVOLTINI</b> Battered eggplant rolled with mozzarella & seasoned ricotta, baked & served in a light tomato basil sauce	56	101
<b>MAMA'S HOMEMADE MEATBALLS</b> “Right outta the sauce”	56	101
<b>CAPELLINI CAKES</b> Pan-fried angel hair pasta cakes, stuffed with green peas, “parma” prosciutto & mozzarella, served with a side of creamy pink sauce	68	122
<b>BUFFALO CHICKEN WINGS</b> Golden Fried chicken wings tossed in our Louisiana style hot sauce, served with creamy blue cheese dressing	60	111

### zuppe

**\$18.00 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 <i>serves 12</i>	FULL TRAY <i>serves 24</i>
<b>TRUFFLE, PLAIN, OR SWEET POTATO FRIES</b>	28	50
<b>GRILLED CHICKEN/FRIED CHICKEN CUTLETS</b>	66	119
<b>FRESH HERB ROASTED POTATOES</b>	52	94
• <i>Vegetable of your choice sautéed in garlic &amp; extra virgin olive oil</i> •		
<b>SPINACH</b>	51	92
<b>BROCCOLI SPEARS</b>	51	92
<b>ESCAROLE &amp; BEANS</b>	54	92
<b>BROCCOLI RABE</b>	59	106
<b>JARDINIÈRE VEGETABLES</b>	59	106

## pasta

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

**SPAGHETTI • RIGATONI • LINGUINE • PENNE • FUSILLI • CAPELLINI**

**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 <i>serves 12</i>	FULL TRAY <i>serves 24</i>
<b>PENNE OREGANATE</b> Shrimp, asparagus, garlic & white wine “Scampi” sauce, toasted bread crumbs	88	158
<b>PENNE ALLA VODKA</b> Creamy vodka pink sauce, diced parma prosciutto	74	133
<b>PENNE MADEIRA</b> Chicken pieces, crushed tomato, Madeira wine demi-glaze, tossed fresh mozzarella	84	151
<b>RIGATONI FIORENTINA</b> Chicken pieces, spinach, creamy pink sauce, tossed with mozzarella	84	151
<b>LINGUINE AL CARTOCCIO</b> Linguine pasta tossed with fresh shrimp, crumbled sweet sausage, sautéed in a Sambuca infused creamy pink sauce	89	160
<b>LINGUINE SHRIMP MARINARA</b> Sautéed shrimp, “classic” Marinara or fra diavolo sauce	93	167
<b>FUSILLI CASALINGA</b> Broccoli rabe, grilled chicken, roasted garlic & herb brodino	84	151
<b>PENNE MELENZANE</b> Roasted eggplant, Marsala infused plum tomato sauce, spooned Ricotta cheese	75	134
<b>LINGUINE DI MARE</b> ( <i>red -OR- white</i> ) Shrimp, P.E.I. Mussels, baby Clams, roasted garlic & extra virgin olive oil sauce –or– “classic” Marinara	93	167
<b>LINGUINE CON VONGOLE</b> Shelled baby Clams, diced tomato, roasted garlic & extra virgin olive oil sauce	82	148
<b>PENNE PAESANA</b> Grilled shrimp, broccoli rabe, roasted pignoli nuts, crushed plum tomato, garlic & extra virgin olive oil sauce, toasted breadcrumbs	89	160
<b>FUSILLI BOLOGNESE</b> “Southern italian” style veal meat sauce <b>Add fresh ricotta cheese</b>	74	133
<b>RIGATONI PUGLIESE</b> Escarole, Tuscan white beans, crumbled sweet sausage, roasted garlic & extra virgin olive oil brodino	6	12
<b>RIGATONI PUGLIESE</b> Escarole, Tuscan white beans, crumbled sweet sausage, roasted garlic & extra virgin olive oil brodino	84	151
<b>LINGUINE PRIMAVERA</b> ( <i>red -OR- white</i> ) Fresh vegetable medley, tomato basil sauce –OR– roasted garlic & extra virgin olive oil brodino	79	142
<b>PENNE CAPRESE</b> Fresh plum tomato & basil sauce topped with diced homemade fresh mozzarella	71	128
<b>RIGATONI BELLA NAPOLI</b> Stuffed Rigatoni pasta, creamy pink sauce, cubed fresh mozzarella, julienne basil	84	151
<b>TORTELLINI MASCARPONE</b> Julienne pepperoni sticks, imported Mascarpone & Reggiano cheese cream sauce	89	160
<b>RISOTTO AL PESTO E GAMBERETTI</b> Imported Carnaroli rice, pesto di basilico sauce, baby zucchini, Reggiano cheese & fresh grilled Jumbo Shrimp	93	167
<b>FUSILLI BOSCAIOLLA</b> Spicy crumbled sausage, wild mushrooms, spring peas, creamy marinara pink sauce	84	151

## pasta al forno

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
<b>BAKED ZITI SICILIANA</b>	66	122
<b>BAKED ZITI</b>	63	113
<b>HOMEMADE MEAT LASAGNA</b>	68	N/A
<b>BAKED CHEESE RAVIOLI</b>	68	119

## secondi

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
<b>CLASSICI</b> MARSALA	88/103	158/185
<b>OREGANATA</b>		
<b>FRANCESE</b>		
<b>PICCATA</b>		
<b>CHICKEN SCARPARELLO</b> Country style oven roasted Chicken pieces, fennel sausage, sliced roasted potatoes, red vinegar peppers & mushrooms, garlic & rosemary brown sauce	110	196
<b>SHRIMP OREGANATE</b> Baked jumbo shrimp, garlic & white wine “Scampi” sauce, toasted bread crumbs	112	202
<b>GRILLED CHICKEN PRIMAVERA</b> Grilled balsamic chicken, piled high with sautéed garden vegetables	88	158
<b>*CHICKEN ROLLATINE TOSCANA</b> Sautéed spinach & mozzarella stuffed chicken breast, Marsala brown sauce, fresh mushrooms	106	187
<b>SALMONE PICCATA</b> Pan-seared atlantic salmon, artichoke hearts, capers, white wine, lemon beurre blanc sauce	113	203
<b>*SOGLIOLA OREGANATA</b> Filet of lemon sole, seasoned “Oreganata” style, bread crumbs, garlic & white wine Scampi sauce	112	202
<b>*CHICKEN MADEIRA</b> Egg battered breast of chicken, topped with asparagus & mozzarella, Madeira brown sauce, fresh mushrooms	109	196
<b>BROCCOLI RABE &amp; “ITALIAN STYLE” SAUSAGE</b> Sautéed broccoli rabe, “Italian Style” sausage links, roasted garlic & virgin olive oil sauce	88	158
<b>SHRIMP FRANCESE</b> Egg battered jumbo shrimp, “Classic” white wine, lemon & butter sauce	112	202
<b>*LEMON SOLE MEUNIÈRE</b> Pan-seared Lemon Sole, capers, asparagus tips, white wine, lemon butter sauce	113	203
<b>SAUSAGE, PEPPERS &amp; ONIONS</b> ( <i>red -OR- white</i> ) Fresh Italian “Street Fair” style fennel sausage sautéed with fire roasted peppers & onions	76	137
<b>*SALMONE ALLA GRIGLIA</b> Fresh grilled Atlantic Salmon over sautéed broccoli rabe and Tuscan white beans	116	209
<b>*HERB ROASTED CHICKEN</b> Free-Range, boneless half chicken, au jus, with side of herb roasted potatoes & jardiniere vegetables	111	197
<b>*BRANZINO MARECHIANA</b> Pan-seared Meditteranean Sea Bass, PEI Mussels & Shrimp simmered in a roasted cherry tomato & herb brodino	127	213
<b>* Half size tray portion is served in one full size tray</b> <b>* Full Size tray portion is served in two full size trays</b>		

## parmigiana

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
<b>EGGPLANT ROLLATINE</b> Fresh battered eggplant rolled with seasoned ricotta, baked “Parmigiana Style” with tomato sauce & mozzarella cheese	77	137
<b>MEATBALL PARMIGIANA</b>	71	128
<b>EGGPLANT PARMIGIANA</b>	71	128
<b>SAUSAGE PARMIGIANA</b>	71	128
<b>CHICKEN CUTLET PARMIGIANA</b>	77	139
<b>JUMBO SHRIMP PARMIGIANA</b>	104	187

## salads

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
<b>GARDEN SALAD</b> Iceberg & romaine mix, cherry tomatoes, cucumbers, carrots, red onions, red peppers, mushrooms, black olives, house italian dressing	39	70
<b>CAESAR SALAD</b> Romaine hearts, focaccia croutons, shaved reggiano, dijon Caesar dressing	46	83
<b>MEDITERRANEAN SALAD</b> Romaine hearts, cherry tomatoes, diced cucumbers, pepperoncini, Calamata olives, red onions, crumbled feta, red wine & herb vinaigrette	59	106
<b>PECAN SALAD</b> Mesclun field greens, baby arugula, honey roasted pecans, gorgonzola crumbles, balsamic vinaigrette	59	106
<b>FARMERS MARKET SALAD</b> Mesclun field greens, dried cranberries, glazed walnuts, red onions, crumbled goat cheese, rasperry infused vinaigrette	59	106
<b>BUFFALO CHICKEN SALAD</b> “Spicy” buffalo chicken pieces, romaine hearts, diced plum tomatoes, carrots, red onions, crumbled blue cheese dressing	65	117
<b>CAPRINO SALAD</b> Mesclun field greens, flame roasted peppers, grilled baby asparagus, crumbled goat cheese, cherry tomatoes, red onions, balsamic vinaigrette	74	134
<b>HUDSON VALLEY BEET SALAD</b> Roasted red beets, mesclun field greens, baby Arugula, red onion, California walnuts, crumbled Goat Cheese, balsamic vinaigrette	65	117

## all salads available with:

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

	HALF TRAY <i>serves 12</i>	FULL TRAY <i>serves 24</i>
<b>SHREDDED MOZZARELLA</b>	10	18
<b>CHOPPED SALAD</b> ( <i>Additional</i> )	14	25
<b>GOAT CHEESE</b>	14	25
<b>FETA CHEESE</b>	14	25
<b>CRUMBLÉD GORGONZOLA</b>	14	25
<b>GRILLED OR FRIED CHICKEN CUTLETS</b>	33	59
<b>BUFFALO CHICKEN PIECES</b>	33	59
<b>MARINATED SLICED STEAK</b>	53	90
<b>JUMBO GRILLED SHRIMP</b>	53	95

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

## desserts

**HOMEMADE “MINI” CANNOLI**

Half Tray **44.00** 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 **40.00** Large **60.00**

Attention: We cannot guarantee that our Gluten & Nut Free products are 100% Allergen-Free. This menu reflects a 3.5% cash discount. If you choose to pay by credit or debit card, this discount will be removed

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