

Mini Cannoli - 1.00 each

**FREE**  
Full Tray of GARLIC KNOTS  
with \$100 order

**FREE**  
Full Tray of SALAD  
with \$200 order

## Round Platters

- Assorted Cheeses And Meats
- Assorted Italian Cookies
- Assorted Italian Panini
- Assorted Wraps
- Cold Antipasto
- Fresh Mozzarella, Tomato & Roasted Pepper
- Fresh Cut Seasonal Fruit
- Grilled Vegetable Platter
- Vegetable Crudit 

SMALL	LARGE
45.00	70.00
25.00	40.00
40.00	65.00
40.00	65.00
45.00	75.00
45.00	75.00
30.00	55.00
35.00	55.00
30.00	50.00

## Antipasti

- Baked Clams**  
Topped and baked with seasoned bread crumbs
- Bruschetta Mille Grazie**  
Savory garlic bread topped with diced marinated tomato and onion with fresh basil
- Buffalo Fried Calamari**  
Saut  d in our house special buffalo sauce
- Calamari Fritti**  
Golden fried calamari served with a side of homemade marinara sauce
- Fried Ravioli**  
Filled with ricotta cheese, lightly breaded and fried
- Fried Zucchini**  
Zucchini sticks lightly breaded and fried
- Mozzarella in Carozza**  
Bread stuffed with fresh mozzarella and baked in a filetto di pomodoro sauce
- Mozzarella Rounds**  
Fresh mozzarella lightly breaded and fried, served with homemade marinara sauce
- Mozzarella Sticks**  
Served with a side of tomato sauce
- Mussels Bianco**  
Served in a white wine, lemon and garlic sauce
- Mussels Marinara**  
Served in a homemade marinara sauce
- Stuffed Mushrooms**  
Stuffed with our homemade seafood stuffing

HALF TRAY	FULL TRAY
35.00	65.00
35.00	65.00
50.00	80.00
45.00	75.00
40.00	75.00
40.00	75.00
40.00	75.00
40.00	75.00
40.00	75.00
45.00	75.00
45.00	75.00
35.00	60.00

## Insalate

Add Chicken to any Salad  
**HALF TRAY** - 15.00    **FULL TRAY** - 25.00

- Asparagus Shrimp Salad**  
Romaine and iceberg lettuce topped with shrimp, asparagus, roasted red peppers and diced tomato with a lemon vinaigrette
- Caesar Salad**  
Romaine lettuce topped with homemade garlic croutons and aged parmesan cheese, served with homemade caesar dressing
- Gorgonzola Salad**  
Mixed field greens, topped with crumbled gorgonzola cheese, walnuts and roma tomato, served with balsamic vinaigrette
- Greek Salad**  
Romaine and iceberg lettuce topped with tomato, cucumber, green peppers, red onion and feta cheese with our homemade vinaigrette
- Insalata Campagna**  
Field greens tossed with walnuts, cranberries, roma tomatoes and crumbled gorgonzola, served with homemade balsamic vinaigrette
- Insalata Mista**  
Traditional lettuce, tomato and cucumber salad
- Insalata Rustica**  
Mesculine greens sprinkled with raisins and roasted almonds and topped with warm goat cheese with a light homemade balsamic vinaigrette dressing

HALF TRAY	FULL TRAY
35.00	65.00
20.00	35.00
25.00	45.00
25.00	45.00
20.00	35.00
30.00	55.00

- Cavatelli Roselle**  
Tossed with asparagus, sun dried tomato, spinach and mushrooms in a pink sauce
- Farfalle Al Pesto**  
Homemade pesto sauce tossed with fresh ground pignoli nuts, aged parmesan cheese and Italian seasonings
- Farfalle Buona Sera**  
Shrimp, mushrooms & sun dried tomatoes in a pink cream sauce
- Farfalle Del Sole**  
Bowtie pasta saut  d with spinach, artichokes, sun dried tomatoes and diced fresh mozzarella in a light marinara sauce
- Fettuccine Alfredo**  
Served in a classic creamy alfredo cheese sauce
- Fettuccine Carbonara**  
White cream sauce with bacon and sauteed onions
- Fusilli Rosso**  
Cork-screw shaped pasta topped with grilled chicken in a filetto di pomodoro sauce
- Fusilli Siciliana**  
Cork-screw shaped pasta served with fresh eggplant in a filetto di pomodoro sauce
- Linguine with Clam Sauce** (Red or White)
- Linguine Puttanesca**  
Fresh tomatoes finely chopped, saut  d with garlic, capers, olives and anchovies
- Lobster Ravioli**  
Stuffed with lobster topped with shrimp and sun dried tomatoes in a creamy pink sauce
- Orechiette Escarole**  
Ear shaped pasta saut  d with escarole and cannellini beans in a light garlic and oil
- Pasta Purses**  
Pasta stuffed with six cheeses and saut  d in a roasted pepper pink cream sauce
- Penne with Broccoli, Garlic and Oil**  
Saut  d with fresh garlic, olive oil and Italian seasonings
- Penne Broccoli Rabe**  
Penne pasta saut  d with sausage and broccoli rabe in a garlic and virgin olive oil
- Penne Calabrese**  
Shrimp, asparagus and mushrooms in a creamy pink sauce
- Penne Primavera**  
Medley of fresh vegetables saut  d in a choice of pink cream sauce, marinara sauce or garlic and oil (please specify)
- Rigatoni Alla Vodka**  
Pink cream and vodka sauce with a touch of meat
- Rigatoni Bolognese**  
Freshly ground hearty meat sauce with a touch of cream
- Rigatoni Mamma Mia**  
Sausage, mushrooms and diced fresh mozzarella in a plum tomato sauce
- Rigatoni with Peas and Prosciutto**  
Served in a pink cream sauce

## Al Forno

- Baked Ravioli**
- Baked Stuffed Shells**
- Baked Ziti**
- Baked Ziti Sorrentino**
- Eggplant Parmigiana**
- Eggplant Rollatine**
- Meat Lasagna**

## Pasta

HALF TRAY	FULL TRAY
45.00	85.00
40.00	75.00
60.00	110.00
40.00	75.00
40.00	75.00
45.00	85.00
40.00	75.00
45.00	80.00
40.00	75.00
60.00	110.00
40.00	75.00
40.00	75.00
45.00	85.00
35.00	65.00
45.00	85.00
60.00	110.00
40.00	75.00
45.00	85.00
40.00	75.00

## Side Dishes

- Fresh Broccoli Rabe**  
Saut  d in garlic and virgin olive oil
- Fresh Escarole**  
Saut  d with white cannellini beans in a white wine broth
- Fresh Spinach**  
Saut  d in garlic and virgin olive oil
- Mixed Vegetables**  
Saut  d in garlic and virgin olive oil
- Fresh Broccoli**  
Steamed or saut  d in garlic and virgin olive oil
- Fresh String Beans**
- Almondine**  
Served in a light garlic and oil sauce with toasted almonds
- Roasted Potatoes**
- Steak Fries**

HALF TRAY	FULL TRAY
45.00	80.00
30.00	50.00
25.00	45.00
25.00	45.00
25.00	45.00
30.00	50.00
30.00	50.00
25.00	45.00

## Pollo

- Chicken Cacciatore**  
Boneless breast of chicken sauteed with garlic, mushrooms & peppers in a plum tomato sauce
- Chicken Capriciosa**  
Lightly breaded and fried, topped with diced fresh mozzarella, diced tomato and red onion, served warm with a red wine vinaigrette
- Chicken Francese**  
Lightly egg battered and saut  d with lemon, butter and white wine sauce
- Chicken Gorgonzola**  
Saut  d with shiitake mushrooms in a creamy white gorgonzola cheese sauce
- Chicken Marsala**  
Saut  d with mushrooms and prosciutto in a brown marsala wine sauce
- Chicken Mona Lisa**  
Rolled and stuffed with prosciutto, provolone, mozzarella and roasted peppers, lightly breaded and served in a marsala cream sauce with a hint of pomodoro
- Chicken Paesano**  
Topped with melted fresh mozzarella and sliced tomato served in a filetto di pomodoro sauce with a touch of white wine
- Chicken Parmigiana**
- Chicken Piccata**  
Saut  d with artichoke hearts and capers in a lemon, butter and white wine sauce
- Chicken Rollatine**  
Rolled and stuffed with prosciutto and mozzarella, served with mushrooms in a marsala sauce
- Chicken Scarpiello**  
Boneless breast of chicken sauteed with sausage, mushrooms, artichoke hearts, bell peppers & potatoes in a light brown sauce
- Chicken Tenders** (Homemade)
- Grilled Balsamic Chicken**  
Breast of chicken marinated in imported balsamic vinegar, olive oil and spices, then grilled to perfection

HALF TRAY	FULL TRAY
45.00	80.00
50.00	85.00
45.00	80.00
50.00	85.00
45.00	80.00
55.00	90.00
45.00	80.00
45.00	80.00
50.00	85.00
45.00	80.00
45.00	80.00

## Vitello

- Veal Capriciosa**  
Lightly breaded and fried, topped with diced fresh mozzarella, diced tomato and red onion, served warm with a red wine vinaigrette
- Veal Francese**  
Lightly egg battered and saut  d with lemon, butter and white wine sauce
- Veal Gorgonzola**  
Saut  d with shiitake mushrooms in a creamy white gorgonzola cheese sauce
- Veal Marsala**  
Saut  d with mushrooms and prosciutto in a brown marsala wine sauce
- Veal Paesano**  
Topped with melted fresh mozzarella and sliced tomato served in a filetto di pomodoro sauce with a touch of white wine
- Veal Parmigiana**
- Veal Piccata**  
Saut  d with artichoke hearts and capers in a lemon, butter and white wine sauce
- Veal Pizzaiola**  
Saut  d with onions, mushrooms and peppers in a plum tomato sauce with a touch of wine
- Veal Rollatine**  
Rolled and stuffed with prosciutto and mozzarella, served with mushrooms in a marsala sauce

HALF TRAY	FULL TRAY
65.00	110.00
60.00	100.00
65.00	110.00
60.00	100.00
60.00	100.00
60.00	100.00
60.00	100.00
60.00	100.00
65.00	110.00

**Half Tray feeds 6-8 people    •    Full Tray feeds 12-14 people**  
**Small Round Cold Platter feed 10-12 people**  
**Large Round Cold Platter feeds 20-25 people**