

Traditional Catering

½ pan = 8-10 servings / Full pan = 15-20 servings

Appetizers

-Bruschetta = \$6 per pound

This classic antipasto is made with blend of fresh tomatoes mixed with fresh basil red onion, garlic and extra virgin olive oil

-Caprese skewers \$20 / \$40

Juicy cherry tomatoes, creamy fresh mozzarella, and fragrant basil leaves drizzled with extra virgin olive oil and a touch of balsamic glaze.

Salads

-House salad \$45 / \$75

A vibrant mix of fresh spring greens, crisp cucumber, juicy tomatoes, and red onion, complemented by Kalamata olives and creamy fresh mozzarella. Topped with shavings of Parmigiano Reggiano and dressed in a zesty Italian vinaigrette.

-Cesar Salad \$45 / \$75

A crisp, refreshing salad featuring romaine lettuce, crunchy croutons, and shaved parmesan, all tossed in a creamy, tangy Caesar dressing. Topped with a sprinkle of extra cheese and a dash of cracked black pepper, it's a classic favorite that's both satisfying and flavorful.

Pasta

-Penne al pomodoro \$50 / \$85

Penne pasta tossed in our house-made San Marzano tomato sauce, slow-cooked to perfection for a rich, robust flavor.

-Penne al Forno \$60 / \$100

Penne pasta combined with our rich homemade tomato sauce, then topped with a generous blend of melted cheeses and baked to perfection until golden and bubbly.

-Rigatoni alla Vodka \$60 / \$100

A creamy, indulgent pasta dish made with penne and a rich tomato sauce, enhanced by a splash of vodka and finished with a cream.

-Bolognese \$60 / \$100

This is a meat sauce that can be found all over the Emilia Romagna region. Full of flavor we stick true to the original flavors, pancetta and ground beef are seasoned with clove, bay leave and nutmeg, simmered in beef broth and tomato paste tossed with bucatini pasta

-Pasta alla Norma \$60 / \$100

This dish made with tender sautéed eggplant, pasta, and a rich tomato sauce, flavored with garlic, basil, and a hint of chili.

Lasagna Bolognese \$120

Layers of pasta filled with a rich Bolognese sauce made from tender ground meat and aromatic herbs, complemented by creamy béchamel. Topped with melted mozzarella and Parmigiano-Reggiano cheese for a comforting, classic dish.

Entrees

-Chicken Parmigiana \$75 / \$120

Chicken breast coated in a mixture of breadcrumbs seasoning and Parmigiano Reggiano and then fried. It is topped with mozzarella cheese and baked with our homemade San Marzano tomato sauce.

-Chicken Piccata \$75 / \$120

Boneless, tender white chicken breast sautéed in a creamy white wine lemon sauce, topped with lemons and capers,

-Roasted Tuscan style chicken \$75 / \$120

One of our family favorites. We take fresh whole chickens and marinate them our homemade marinade with garlic, lemons and parsley and then slowly roasted to retain the moisture and tenderness of the chicken

-Sausage and Peppers \$60

Savor our Homemade Sweet Italian Sausage, artfully paired with a medley of our Roasted Sweet Peppers and a hint of our homemade Marinara sauce.

-Meatballs in our homemade marinara \$60

Indulge in our Homemade All Beef Meatballs, gently simmered in our flavorful, homemade San Marzano tomato sauce.

add 3 loaves of bread \$15 / add sweet or hot peppers \$15

Sides

-Fagiolini alla Genovese (green beans -Genoa style) \$40 / \$65

Full of flavor from the mix of garlic, parsley, and anchovies. Yes, I said anchovies but don't fear even the kids will be asking for seconds.

-Asparagus Parma style \$40 / \$65

We first boil the asparagus and then roast it in the oven with butter and imported Parmigiano Reggiano

-Roasted red potatoes \$40 / \$65

Sweet baby red potatoes roasted with tons of garlic and rosemary and topped with imported Parmigiano Reggiano

Desserts

-Cannoli \$32 1-dozen

-Huge Brown Butter Chocolate Chip Cookies \$25 6-pack