

# Catering Menu

Antipasti	Half	Full	Pasta	Half	Full
Trio di Bruschetta eggplant, tomato, zucchini	39	69	Pomodoro	45	65
Zucchini Fritti Pomodoro	39	69	Broccoli Garlic & Oil	45	65
Baked Clams Oreganata	59	99	Bolognese traditional meat sauce	55	95
Stuffed Mushrooms	59	99	Primavera sautéed vegetables, garlic, evo	55	95
Zuppa di Clams or Mussels	49	89	Zucchini Linguini tomato, caramelized onions, basil	55	95
Burrata grilled ciabatta, arugula, balsamic	75	135	Penne Vodka prosciutto, onion, tomato cream	55	95
Grilled Octopus white beans, tomato	65	110	Anna wild mushrooms, truffle cream	55	95
Calamari Fritti arrabbiata, sautéed, grilled	55	99	Baked Lasagna ricotta, mozzarella, tomato sauce	55	95
<b>Salad</b>			Christina sautéed sausage, bolognese	55	95
Classic Caesar romaine, parmigiano, anchovies	45	65	Amatriciana pomodoro, pancetta, onions, fresh basil	55	95
Matteo Chopped roasted peppers, olives, tomato, onion	45	65	Donna chicken, cherry peppers, wine, garlic, evo	55	95
Insalate Caprese fresh mozzarella, tomato, basil	50	70	Linguine & Clams traditional, choice of white or red	55	95
Roasted Beets & Goat Cheese mesclun greens, candied walnuts	50	70	Matteo's chicken, sun-dried tomatoes, pomodoro	55	95
Antipasto Chop	59	79	Tony chicken, shrimp, broccoli, peas, pink sauce	65	99
Seafood	79	145	Nonna's Ragu short ribs, meatballs, sausage, ricotta	65	99
<b>Sides</b>	Half	Full	Marechiara shrimp, clams, pomodoro, white wine, garlic	65	110
35	30	50	Pescatora shrimp, clams, mussels, calamari	65	125
Sautéed Escarole		Roasted Potatoes			
Sautéed Spinach		Mashed Potatoes			
Potato Croquettes		Truffle Fries			
Grilled Asparagus					
Burnt String Beans	39	69			
Burnt Broccoli		Broccoli Rabe			
Burnt Cauliflower					

# Catering Menu

## Classics

	Half	Full
Chicken	65	99
Veal	75	140
Limone		
lemon, butter, white wine sauce		
Marsala		
onions, mushrooms, marsala wine		
Milanese		
breaded, fried, tomato sauce		
Paillard		
grilled pounded thin, fresh tomato		
Francese		
egg battered, lemon butter sauce		
Caprese		
fresh mozzarella, tomato, basil		
Piccata		
lemon, white wine, capers		
Parmigiana		
tomato sauce, melted mozzarella		
Sorrentino		
eggplant, proscuitto, mozzarella, marsala		
Pizzaiola		
peppers, mushrooms, tomato, onions		
Eggplant Parmigiana	60	99
Eggplant Rollatini	60	99
Sausage & Peppers	55	95
Chicken Scarpariello	60	99
roasted chicken on the bone		
Grilled Chicken Mona	65	105
sautéed escarole, beans		
Chicken Matteo	75	140
sausage, peppers, broccoli rabe		
Chicken Angelina	75	140
white meat, sausage, peppers, peas, potatoes		
Veal Scallopine	85	150
charcoal grilled, tomatoes, onions, basil		

## Fish

	Half	Full
Grilled Salmon	80	150
spinach, lemon, olive oil		
Filet of Sole Oreganata	80	150
sautéed broccoli		
Red Snapper Luciano	85	155
spinach, light tomato		

## Shrimp

Parmigiana	80	145
breaded, tomato sauce, mozzarella		
Scampi	80	145
garlic, white wine, touch of butter		
Luciano	80	145
lemon butter, white wine sauce		
Wendy	80	145
sautéed, burnt string beans, dijon mustard		
Marinara	80	145
tomato sauce, garlic, fresh basil		
Fra Diavolo	80	145
spicy tomato sauce, garlic, evo		
Oreganata	80	145
bread crumbs, broiled		

## Specialties

Prime New York Strip	75	145
hand cut truffle fries		
Veal Chop Paillard	95	195
arugula, tomato, lemon, olive oil		
Grilled Pork Chop	110	195
mashed potatoes, cherry peppers, demi		
Roasted Rack of Lamb	110	195
grilled eggplant cipollini onions		
Braised Beef Short Ribs	110	195
asparagus, mashed potatoes, onions		