

Catering Menu

Antipasti		Half	Full	Pasta		Half	Full
Zucchini Fritti Pomodoro		39	69	Pomodoro		45	65
Baked Clams Oreganata		59	99	Broccoli Garlic & Oil		45	65
Stuffed Mushrooms		59	99	Bolognese		55	95
Zuppa di Clams or Mussels		49	89	traditional meat sauce			
Burrata		75	135	Primavera		55	95
grilled ciabatta, arugula, balsamic				sautéed vegetables, garlic, evo			
Grilled Octopus		65	110	Zucchini Linguini		55	95
white beans, tomato				tomato, caramelized onions, basil			
Calamari Fritti		55	99	Penne Vodka		55	95
arrabbiata, sautéed, grilled				prosciutto, onion, tomato cream			
Salad				Anna		55	95
Classic Caesar		45	65	wild mushrooms, truffle cream			
romaine, parmigiano, anchovies				Christina		55	95
Matteo Chopped		45	65	sautéed sausage, bolognese			
roasted peppers, olives, tomato, onion				Amatriciana		55	95
Grilled Octopus		60	90a	pomodoro, pancetta, onions, fresh basil			
white beans, red onion, tomato, green				Donna		55	95
beans, lemon, e.v.o.a		50	75	chicken, cherry peppers, wine, garlic, evo			
Grilled Corn Avocado				Linguine & Clams		55	95
arugula, cucumber, lemon, olive oil				traditional, choice of white or red			
Sides				Matteo's		55	95
35 65		Half	Full	chicken, sun-dried tomatoes, pomodoro			
Sautéed Escarole		30	50	Tony		65	99
Sautéed Spinach				chicken, shrimp, broccoli, peas, pink sauce			
Potato Croquettes			Roasted Potatoes	Nonna's Ragu		65	99
Grilled Asparagus			Mashed Potatoes	short ribs, meatballs, sausage, ricotta			
Burnt String Beans			Truffle Fries	Marechiara		65	110
Burnt Broccoli		39	69	shrimp, clams, pomodoro, white wine, garlic			
Burnt Cauliflower			Broccoli Rabe	Pescatora		65	125
				shrimp, clams, mussels, calamari			

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		

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		
Braised Beef Short Ribs	110	195
asparagus, mashed potatoes, onions		