



CATERING MENU

AUTHENTIC ITALIAN FLAIR, CRAFTED WITH TRADITION – IDEAL FOR PRIVATE EVENTS, CORPORATE LUNCHES, AND FAMILY CELEBRATIONS.

Half Tray (serves 8–11) | Full Tray (serves 16–20)

PORCHETTA PLATTER

small: \$200 • large: \$400

PASTA & BAKED DISHES

PENNE AL POMODORO

san marzano tomato & basil sauce

individual: \$12 • half tray: \$60 • full tray: \$110

RIGATONI ALLA VODKA

pancetta, san marzano cream sauce

individual: \$14 • half tray: \$70 • full tray: \$130

RICOTTA GNOCCHI

with bolognese or tomato basil sauce

individual: \$14 • half tray: \$70 • full tray: \$130

LASAGNA ALLA BOLOGNESE

beef & veal ragù, béchamel, mozzarella, parmigiano

individual: \$15 • half tray: \$75 • full tray: \$140

CANNELLONI AL FORNO

fresh pasta tubes filled with ricotta, spinach, parmigiano, baked in san marzano tomato sauce

individual(2pc): \$13 • half tray (12pc): \$70 • full tray(24pc): \$130

EGGPLANT PARMIGIANA

fried eggplant, san marzano tomato sauce, mozzarella, parmesan baked

individual: \$14 • half tray: \$70 • full tray: \$130

RIGATONI ALFREDO

creamy parmigiano-reggiano alfredo sauce

individual: \$12 • half tray: \$60 • full tray: \$115

MAC & CHEESE

bechamel, mozzarella, cheddar, parmesan, gratin

individual: \$13 • half tray: \$70 • full tray: \$140

PASTA AL FORNO

baked penne with tomato sauce, mozzarella, parmigiano, peas, egg

individual: \$13 • half tray: \$65 • full tray: \$125

ANTIPASTO TRAYS

MEAT & CHEESE BOARD

premium Italian cured meats, imported and domestic cheeses, nuts,
olives, fruit preserves, focaccia

small: \$100 • large: \$190

VEGETARIAN ANTIPASTO TRAY

grilled and marinated vegetables, olives, cheeses, crostini

small: \$85 • large: \$165

RICE BALLS (ARANCINI)

crispy fried risotto balls filled with mozzarella and seasoned ragù or peas

\$4 each

SANDWICH & PANINO PLATTERS

MIXED PANUOZZO PLATTER

panuzzo: la paradiso, golosa, caprese, salsiccia & rapini, mamma, la numero 5, tommy

small (6 panuzzo cut): \$120 • large (12 panuzzos cut): \$240

CLASSIC ITALIAN DELI SANDWICH PLATTER

mortadella, prosciutto, salami, capocollo, provolone, roasted peppers, arugula

small: \$100 (11) • large: \$200(22)

CHICKEN CUTLET PANINO PLATTER

breaded chicken, roasted peppers, mozzarella, basil aioli

small: \$110 (10) • large: \$210 (20)

SAUSAGE & RAPINI PANINO PLATTER

grilled Italian sausage with sautéed rapini, chili oil, provolone

small: \$110 • large: \$210

STEAK & PEPPERS PANINO PLATTER

grilled steak, caramelized peppers & onions, garlic aioli, provolone

small: \$115(10) • large: \$230(20)

CAPRESE SANDWICH PLATTER

fior di latte, vine-ripe tomatoes, fresh basil, arugula, EVOO, balsamic glaze

small: \$95 • large: \$180

VEGETARIAN PANINO PLATTER

grilled zucchini, eggplant, peppers, arugula, goat cheese or fior di latte

small: \$95 (10) • large: \$180(20)

SALADS

CAPRESE SALAD WITH RED ONION & BOCCONCINI

fresh tomatoes, red onion, basil, and bocconcini, drizzled with extra virgin olive oil
and balsamic glaze

individual: \$6 • half tray: \$40 • full tray: \$70

CAESAR SALAD

romaine lettuce, parmigiano, garlic croutons, creamy caesar dressing

individual: \$6 • half tray: \$40 • full tray: \$70

GARDEN SALAD

mixed greens, cherry tomatoes, cucumbers, red onions, house vinaigrette

individual: \$5 • half tray: \$35 • full tray: \$65

RADICCHIO SALAD

radicchio, arugula, orange segments, balsamic glaze

individual: \$6 • half tray: \$40 • full tray: \$70

POTATO SALAD

mini red potatoes , sour cream, garlic aioli, bacon, truffle oil

individual: \$6 • half tray: \$40 • full tray: \$70

PASTA SALAD

farfalle, arugula pesto, sun dried tomato, olives, salami, peppers, bocconcini.

individual: \$6 • half tray: \$40 • full tray: \$70

SIDES & VEGETABLES

GRILLED VEGETABLES

charred seasonal mix with olive oil and herbs | half tray: \$35 • full tray: \$65

ROASTED RED POTATOES

seasoned with rosemary, garlic, and olive oil | half tray: \$35 • full tray: \$65

STEAMED VEGETABLES

seasonal mix finished with garlic, lemon, and olive oil | half tray: \$35 • full tray: \$65

RAPINI

blanched and sautéed with garlic, and chili flakes | half tray: \$35 • full tray: \$65

GREEN BEANS & POTATOES

marinated in lemon, parsley, and EVOO | half tray: \$35 • full tray: \$65

MAIN COURSE

CHICKEN OR VEAL MARSALA / AL LIMONE

cutlets in marsala wine with mushrooms or lemon white wine sauce

individual: \$17 • half tray: \$100(10) • full tray: \$200(20)

CHICKEN FLORENTINE

stuffed with spinach, ricotta, herbs, baked in creamy sauce

individual: \$20 • half tray: \$120(10) • full tray: \$240(20)

VEAL SALTIMBOCCA

with prosciutto & fior di latte, sautéed in white wine

individual: \$18 • half tray: \$110(10) • full tray: \$220(20)

ARROSTO DI MAIALE

garlic, rosemary, and fennel-crusted Italian-style roast pork

individual: \$15 • half tray: \$80 • full tray: \$150

CHICKEN ROTOLO

with prosciutto, swiss, spinach roll in a bursted cherry tomato cream sauce.

individual: \$20 • half tray: \$120(10) • full tray: \$240(20)

VEAL PARMIGIANA

breaded veal cutlet topped with san marzano tomato sauce and melted mozzarella, baked to perfection.

individual: \$20 • half tray: \$120 (10) • full tray: \$240 (20)

CHICKEN PARMIGIANA

breaded chicken cutlet topped with san marzano tomato sauce and melted mozzarella, baked to perfection.

individual: \$18 • half tray: \$100 (10) • full tray: \$200 (20)

