



OFF SITE CATERING MENU

APPETIZERS

ARANCINI

tomato and smoked mozzarella rice balls, basil aioli

Half tray – \$60 Full tray – \$120

FRESH MOZZARELLA

made daily, tomatoes, roasted peppers, aged balsamic, basil infused olive oil

Half tray – \$60 Full tray – \$100

ZUPPA DI MUSSELS

choice of fra diavolo, shallot white wine

Half tray – \$60 Full tray – \$120

JUMBO SHRIMP COCKTAIL

chilled, cocktail sauce

Small platter (30 pc) \$80
Large platter (60 pc) \$150

BAKED CLAMS

\$30 per dozen

FRIED CALAMARI

roasted pepper aioli, tomato sauce

Half tray – \$90 Full tray – \$180

SHRIMP TEMPURA

sweet chili aioli

Half tray – \$80 Full tray – \$150

NONNAS MEATBALLS

house recipe, tomato sauce

Half tray - \$60 Full tray – \$120
(can be prepared cocktail size or appetizer)

EGGPLANT POLPETTE

eggplant fritters baked with mozzarella, san Marzano tomatoes

Half tray – \$60 Full tray – \$120

PETIT COLASSAL LUMP CRAB CAKES

basil aioli

Half tray – \$100 Full tray – \$200

HOT ANTIPASTO

shrimp, calamari, scallops, clams, mussels, shellfish tomato brodo

Half tray – \$100 Full tray – \$180

CHILLED SEAFOOD SALAD

marinated shrimp, scallops, calamari

Half tray – \$120

MEAT AND CHEESE ANTIPASTO PLATTER

ham, parma prosciutto, soppressata, fresh mozzarella, provolone, roasted peppers, house baked focaccia

Platter – \$100



SALADS

Small Platter \$40 (feeds 8-10)

Large platter \$75 (feeds 15-20)

FARMERS – baby greens, apples, candied walnuts, beets, shredded carrots, goat cheese, balsamic vinaigrette

CAESAR – romaine hearts, parmigiano Reggiano, house baked croutons, creamy caesar dressing

MARKET – baby greens, plum tomatoes, cucumbers, red onion, shredded carrots, balsamic vinaigrette

GREEK – romaine hearts, cucumbers, kalamata olives, plum tomatoes, cucumbers, feta cheese, oregano dusting, citrus vinaigrette

PARMA – baby greens, smoked mozzarella, apples, candied walnuts, dried cranberries, prosciutto di parma Balsamic vinaigrette

GIARDINO – baby greens, cucumbers, plum tomatoes, red onions, hard boiled eggs, house baked croutons, shredded mozzarella, shredded carrots, balsamic vinaigrette

Dressing Can Be Substituted With Any Of Our Other House Made, Small Batch Dressings

SANDWICH PLATTERS ~ \$100 Feeds 10-15 people

On our house baked focaccia bread baked daily

CHOOSE 3

ITALIAN – prosciutto di parma, soppressata, ham, fresh mozzarella, roasted peppers, shredded romaine, basil oil balsamic drizzle

CHICKEN AVOCADO – grilled chicken, fresh mozzarella, avocado, oven dried tomatoes, baby arugula, basil aioli

TURKEY CLUB – turkey, crispy bacon, avocado, sliced tomato, white cheddar, romaine, roasted pepper aioli

CRISPY EGGPLANT – fresh mozzarella, roasted peppers, baby arugula, roasted pepper aioli

CHICKEN MARGARITA – breaded chicken, fresh mozzarella, oven dried tomatoes, baby greens, basil oil, balsamic

CHICKEN CAESAR WRAP – chargrilled flour tortilla, grilled chicken, romaine, parmigiano, creamy caesar dressing

Nonna's Favorite Pastas - choice of: penne, rigatoni, farfalle, spaghetti

MODO NOSTRO – Half tray \$60 Full Tray \$100

fresh mozzarella, parmigiano, vodka tomato cream sauce

NORMA – Half tray \$60 Full Tray \$100

roasted eggplant, tomato, basil, fresh mozzarella

SHORT RIB RAGU – Half tray \$100 Full Tray \$200

braised beef short rib, stewed tomatoes, whipped ricotta

RICOTTA RAVIOLI BOLOGNESE – Half tray \$70 Full Tray \$140

house made ricotta ravioli, three meat ragu

RICOTTA RAVIOLI SALSICCIA CON VINO BIANCO – Half tray \$70 Full Tray \$140

house made ricotta ravioli, blistered tomatoes, sage, white wine sausage ragu

RICOTTA RAVIOLI POMODOORO – Half tray \$65 Full Tray \$120

house made ricotta ravioli, fresh plum tomato sauce



PASTAS

PENNE ALLA VODKA – Half tray \$60 Full Tray \$95 add chicken: \$10 / \$20

VEGETARIAN TOSCANO – Half tray \$60 Full Tray \$95

penne, spinach, wild mushrooms, sun dried tomatoes, roast garlic olive oil sauce

CHICKEN TOSCANO – Half tray \$70 Full Tray \$100

penne, chicken, spinach, wild mushrooms, sun dried tomatoes, roast garlic olive oil sauce

FARFALLE AND SAUSAGE – Half tray \$60 Full Tray \$100

bowtie pasta, hot and sweet sausage, roasted peppers, parmigiano tomato cream sauce

MEZZE RIGATONI PRIMAVERA – Half tray \$60 Full Tray \$100

roasted eggplant, roasted peppers, wild mushrooms, spinach, fresh tomato sauce

SPAGHETTI GAMBERETTI – Half tray \$80 Full Tray \$140

shrimp, julienne zucchini, toasted pignoli nuts, feta cheese, roast garlic olive oil sauce

PENNE AND CHICKEN – Half tray \$70 Full Tray \$120

parmigiano tomato cream sauce

SPAGHETTI AND MEATBALLS – Half tray \$70 Full Tray \$120

BAKED ZITI – Half tray \$60 Full Tray \$100

FRUTTI DI MARE – Half tray \$90 Full tray \$180

spaghetti, shrimp, scallops, mussels, clams, seafood tomato brood

SPAGHETTI WHITE CLAM SAUCE – Half tray \$80 full tray \$160

pan sauteed manilla clams, roast garlic confit, red chili flakes, Italian parsley

CHICKEN Half tray \$60 - Full tray \$100

CHICKEN PARMIGIANA

breaded chicken, melted mozzarella, tomato sauce

CHICKEN CAMPAGNA

panko crusted chicken, fresh mozzarella, baby spinach, shallot champagne sauce

CHICKEN MARSALA ROLLATINI

breast of chicken stuffed with spinach and fontina, wild mushroom marsala wine sauce

CHICKEN FRANCESE

chicken scallopini, lightly battered, pan sauteed in a lemon white wine sauce

CHICKEN EMIGLIA

breaded breast of chicken layered with spinach and parma prosciutto baked in a parmigiano truffle cream sauce

VEAL Half tray \$90 - Full tray \$180

VEAL MARGHERITA

breaded medallions of veal layered with fresh mozzarella, oven dried tomatoes, basil oil, balsamic drizzle

VEAL MARSALA

veal scallopini, wild mushroom marsala wine sauce

VEAL SALTIMBOCCA

thinly pounded breaded veal scallopini layered with fresh mozzarella, parma prosciutto, lemon wine sauce



SEAFOOD

SALMON – Half tray \$90 Full tray \$180

pan sauteed in a dill Dijon cream sauce

SALMON PEPERONATA – Half tray \$90 Full tray \$180

marinated bell peppers, cipollini onions, lemon, olive oil, oregano pan sauce

COLOSSAL JUMBO LUMP CRAB CRUSTED SALMON – Half tray \$150 Full tray \$225

lobster champagne buerr blanc

BRANZINO FRANCESE – Half tray \$90 Full tray \$180

wild Mediterranean bass, lightly battered, lemon white wine sauce

BRANZINO ALLA GRIGLIA – Half tray \$90 Full tray \$180

chargrilled Mediterranean bass, brushed with fresh herbs and olive oil

JUMBO SHRIMP SCAMPI – Half tray \$90 Full tray \$180

SHRIMP FRANCESE – Half tray \$90 Full tray \$180

lightly battered, lemon white wine sauce

FRIED SHRIMP – Half tray \$90 Full tray \$180

COLOSSAL LUMP CRAB CAKES – Half tray \$120 Full tray \$200

fresh corn fontina cream sauce or pan seared, basil aioli

MEAT (Certified Black Angus)

HANGAR STEAK – Half tray m/p Full Tray m/p

chargrilled sliced stock yard black angus hangar steak, port wine reduction

FILET MIGNON – Half tray m/p Full Tray m/p

chargrilled sliced filet mignon, port wine reduction

OVEN BAKED FILET MIGNON ROLLATINI – Half tray m/p Full Tray m/p

thinly pounded filet mignon. Parma prosciutto, parmigano Reggiano, fresh herbs rolled and sliced into medallions, sweet marsala wine sauce

EGGPLANT

BAKED EGGPLANT ROLLATINI – Half tray \$60 Full Tray \$100

lightly battered pan sauteed eggplant, spinach and ricotta filling, tomato sauce

EGGPLANT PARMIGIANA – Half tray \$60 Full Tray \$95

layers of eggplant, melted mozzarella, parmigano Reggiano, tomato sauce

SIDES (Half Tray)

Red mashed potatoes –\$50

Creamy polenta - \$50

Broccoli garlic and oil - \$40

Grilled asparagus - \$50

Broccoli rabe - \$50

Sauteed spinach, shredded brussel sprouts, parmesan dusting - \$60

Roasted potatoes - \$40



CATERING PACKAGES

DINNER PACKAGE 1 - \$230

(6-8 PEOPLE)

Served with our fresh baked focaccia,
and signature basil oil

APPETIZER CHOOSE ONE (from menu)

Arancini • Fresh mozzarella

• Calamari • Meatballs • Eggplant polpette

SALAD CHOOSE ONE

Farmers

Market

Greek

Caesar

PASTA – Choose 1 from menu

ENTREES – Choose 1 from menu

(CHICKEN OR EGGPLANT)

VEGETABLE – Choose one from menu

*** ALL HALF TRAYS***

DINNER PACKAGE 2 - \$425

(12-15 PEOPLE)

Served with our fresh baked focaccia,
and signature basil oil

APPETIZER CHOOSE TWO Arancini

Fresh Mozzarella

Fried Calamari

Nonnas Meatballs

Eggplant Polpette

SALAD – Choose 1 from menu

PASTA – Choose 1 from menu

ENTRÉE – Choose 2 from menu

Chicken or Eggplant

(Seafood/Veal/Steak additional \$40)

VEGETABLE (HALF TRAYS) – Choose 2 from menu

DESSERT – Assorted Cookie Platter

*** ALL HALF TRAYS***