



CATERING MENU

EACH ITEM FEEDS 6 - 8 PEOPLE ~ OPTIONS MAY CHANGE SEASONALLY

ANTIPASTI & SALADS

ANTIPASTI GF CHEF'S CHOICE ASSORTED MEATS AND CHEESES	MP
MOZZARELLA FRITTA HOUSE MADE FRIED MOZZARELLA TRIANGLES	30
CRAB CAKES CHERRY PEPPER AIOLI ON THE SIDE	45
ARANCINI RICE BALLS STUFFED WITH MOZZARELLA, TOMATO SAUCE	32
GAMBERONI DEL PRIMO* JUMBO SAUTÉED SHRIMP (4), HOT CHERRY PEPPERS, GARLIC OVER SPINACH	45
MISTA DI CAMPO ORGANIC MESCLUN SALAD, GRAPE TOMATOES, ROASTED PEPPERS, GOAT CHEESE, WHITE BALSAMIC DRESSING	42
INSALATA DEL CAESAREO CLASSIC CAESAR SALAD	35

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



MAINS

POLLO DEL PRIMO*	55
BONELESS BREAST OF CHICKEN, SAUSAGE, ROASTED PEPPERS, HOT CHERRY PEPPERS, BALSAMIC REDUCTION	
POLLO MARTINI*	55
EGG WASH, REGGIANO CHEESE, LEMON AND WHITE WINE SAUCE	
CHICKEN PARMIGIANA*	55
BREADED, FRESH MOZZARELLA, HOUSE MADE TOMATO SAUCE OVER PENNE	
BONELESS SHORT RIBS*	70
BONELESS BRAISED SHORT RIBS, DEMI-GLACE SAUCE	
SHRIMP SCAMPI*	70
SHRIMP, LINGUINI, GARLIC, OLIVE OIL, PARSLEY, LEMON	
FRUTTI DI MARE FRA DIAVOLO*	72
CHOICE OF SHRIMP OR LOBSTER, FETTUCINE, ROASTED TOMATOES, SPICY RED SAUCE	
LINGUINE CON LE VONGOLE*	60
LITTLENECK CLAMS, GARLIC, SHALLOT, WHITE WINE, HERBS	
CACIO E PEPE	50
FRESH PAPPARDELLE, MUSHROOMS, PARM, CRACKED BLACK PEPPER	
PENNE ALLA VODKA	45
CLASSIC PENNE WITH VODKA SAUCE	
BUCATINI ALLA BOLOGNESE*	55
HOUSE MADE BOLOGNESE, PARM, BASIL	
PICCATA DI VITELLO*	70
VEAL POUNDED THIN, ARTICHOKE, CAPERS, LEMON	
SALTIMBOCCA DI VITELLO*	70
VEAL POUNDED THIN WITH PROSCIUTTO, SAGE, FONTINA CHEESE, SHERRY WINE SAUCE	