

~ Catering Menu ~

~ Salads (Feeds 6 - 8 people) ~

**Del Primo Salad (GF) / 40**

*Kale, romaine, avocado, chickpeas, carrots and almonds with muscatel vinaigrette*

**Insalata Del Caesareo / 35**

*Classic Caesar salad*

**Insalata Mista Di Campo (GF) / 42**

*Organic mesclun salad, grape tomatoes, roasted peppers, goat cheese, white balsamic dressing*

~ Antipasti (Feeds 6 - 8 people) ~

**Antipasti Toscano (GF) / (Market Price)**

*Prosciutto, sopressata, mixed cheeses, peppers and olives*

**Mozzarella Fritta / 30**

*Fried mozzarella triangles*

**Arancini / 32**

*Rice balls stuffed with mozzarella served with tomato sauce*

**Gamberoni Del Primo (GF) / 45**

*Sautéed shrimp with hot cherry peppers, garlic and oil over spinach*

**Crab Cakes / 45**

*large crab cakes with cherry pepper aioli on the side*

~ Main Course (Feeds 6 - 8 people) ~

**Pollo Del Primo / 55**

*Boneless breast of chicken, sausage, roasted peppers, cherry peppers, balsamic reduction served with a side of penne and marinara*

**Pollo Martini / 55**

*Boneless breast of chicken dipped in egg wash and Reggiano cheese with lemon and white wine sauce served over penne*

**Chicken Parmigiana / 55**

*Boneless breast of chicken breaded topped with fresh mozzarella, tomato sauce over penne*

**Boneless Short Ribs / 65**

*Boneless braised short ribs over mashed potatoes with demi-glace sauce served with mash potatoes*

**Gamberoni Scampi / 70**

*Scampi style shrimp, garlic, olive oil, lemon, parsley, over linguini*

**Gamberi Fra Diavolo / 72**

*Jumbo shrimp dressed in a spicy red sauce over linguini*

**Pasta Al Pomodoro / 45**

*Pasta with fresh tomatoes, basil, olive oil*

**Piccata Di Vitello / 70**

*Veal scaloppini dressed with capers, artichokes, in a lemon and wine sauce over linguini*

**Saltimbocca Di Vitello / 70**

*Veal pounded thin with Parma prosciutto, sage, fontina cheese, in a sherry wine sauce over linguini*

**Linguine Con Le Vongole / 60**

*Linguine with clams and white wine garlic sauce*

**Bucatini Alla Bolognese / 55**

*Pasta tossed in a meat sauce*

**Cacio E Pepe / 50**

*Papadelle with seasonal mushrooms, black pepper and parmesan*

**Risotto Ai Funghi / 50**

*Arborio rice with mushroom in a light Marsala wine sauce and a touch of truffle oil*

**Penne Ala Vodka / 50**

*Penne with vodka sauce*