

catering menu

We use only the best quality homemade, Italian, and domestic ingredients and only our own family recipes in every bite. All preparations are made on site with the help of local purveyors. Antibiotic-free, all-natural poultry and meats, fresh and/or local vegetables and seafood (when available), no preservatives or additives, no shortenings or artificial anything. Many of our selections are started, finished, or entirely cooked in our custom- built Wood-fired Oven.

Allow us to help you design the menu for your special event based on your favorite flavors. Our dish sizes can feed various headcounts based on the quantity of the product as well as the combination with other elements of the order. Most "small" or "half" sized entrees can feed up to 10 people, "large" 20 people but both sizes can feed more depending on the rest of the menu chosen and who the guests will be.

Place your order by following the instructions on our website and we will be in touch asap to confirm and/or clarify any questions or concerns we may have. Also feel free to call us or order in person during your next visit. Any questions please use the contact form on our site or give us a ring during open days/hours. Thanks - Angelo

antipasti – starters:

antipasto platter

selection of italian cheese, homemade mozzarella, salami, and marinated vegetables

mozzarella caprese

homemade mozzarella, tomatoes, basil, origano, extra virgin olive oil

*Pesto alla Genovese available, extra charge

arancini

mini versions of our homemade fried rice balls (comes with homemade tomato sauce)

crocche di patate

mini versions of our homemade fried potato croquettes (comes with homemade tomato sauce)

calamari fritti

floured, fried calamari. served with lemon and homemade tomato sauce

gamberi fritti (1 dozen minimum)

breaded, fried shrimp, served with lemon and homemade tomato sauce

mozzarella frita

fried mozzarella sticks made with our homemade mozzarella (comes with homemade tomato sauce)

shrimp cocktail (1 dozen minimum)

served with lemon and zesty cocktail sauce

first and second courses

parmigiana or rolletini fried eggplant with mozzarella, ricotta, pecorino, tomato sauce

*also available in a woodfired version

lasagna or zitì al forno zitoni lunghi pasta, mozzarella, ricotta, tomato sauce, pecorino

*add meat or vegetables, extra charge

rigatoni pomodoro rigatoni with our homemade tomato sauce, pecorino, basil, evoo

penne alla vodka penne with our homemade vodka sauce with pancetta and actual vodka, butter and cream served with parmigiano (available meatless)

cavatelli e broccoli “cavatelli”, broccoli, garlic, peperoncino, pecorino, evoo

*add sausage, extra charge

orecchiette con cime di rapa broccoli rabe, garlic, peperoncino, pecorino, evoo *add beans, extra charge *add sausage, extra charge

polpettine mini versions of our popular woodfired meatballs, finished in our tomato sauce with basil and pecorino (available in regular, large format as well)

alta irpinia ribs pork ribs roasted slowly in the wood-fired oven with sweet and spicy

pickled peppers, wine, garlic, oregano, and evoo

woodfired wings woodfire roasted chicken wings with: rosemary, garlic, parmigiano, honey, peperoncino OR scarpariello OR lemon, garlic, herb OR garlic buffalo *homemade gorgonzola dip optional

salsiccia grilled fennel and/or spicy sausage (or some of each, grilled peppers and onion, roasted garlic, basil, evoo OR sauteed broccoli rabe

bistecca e peperoni

grilled NY Strip steak with peppers and onions

arrosto woodfire roasted chicken. lemon, garlic, wine, origano or rosemary, wine, garlic, or scarpariello

parmigiana our homemade breaded, fried chicken cutlets, tomato sauce, and mozzarella, basil, pecorino, evoo

piccata boneless chicken breast, capers, lemon, garlic, wine, butter *available grilled or fried *available fried or grilled

francese boneless chicken breast, lemon, butter, wine *available fried or grilled

contorni e insalate – sides and salads:

roasted potatoes

wood-fire roasted golden potatoes with garlic and herbs OR parmigiano, garlic, and breadcrumbs

string bean salad

with potatoes, garlic, origano

cime di rapa

broccoli rabe, sauteed with garlic and peperoncino sott'olio

pasta caprese

pasta w/ homemade mozzarella, pomdorini,
basil, garlic, origano, evoo

woodfired seasonal vegetables

local veggies cooked in our woodfired oven

fried cauliflower

served with lemon and sea salt

insalata di fagioli, lentil, or ceci

fresh salads made with Italian beans and
legumes with Italian vinegar, evoo, etc

seafood salad (1 lb minimum)

shrimp, calamari, scungilli, in a lemon
vinaigrette with veggies and olives, evoo

cozze or vongole

steamed with garlic and oil or our tomato sugo

or stuffed/baked *fresh mussels and clams
only

insalata della casa

arugula, olives, roasted peppers, tomatoes,
onion, cucumber, balsamic dressing

insalata tre colore

radicchio, arugula, endive, lemon, parmigiano,
pinoli nuts, evoo

insalata di farro

farro, onion, arugula, tomatoes, cucumber,
sundried peppers, ricotta salata, red-wine
vinegar, evoo

caesar

romaine lettuce, homemade caesar dressing,
parmigiano reggiano, taralli croutons

carne — meat:

porchetta

our signature roman-inspired pork roast. sold raw to be cooked at home (it's easy!)

half is average 10-13 lbs, whole 20-26 lbs. comes with complete cooking instructions

eye round roast beef

the same roast beef we make for our showcase and arrosto sandwich. get it simply trimmed or
seasoned and prepped with cooking instructions to cook at your home

dolci — desserts:

dessert by jess homemade desserts
made with the best ingredients

sfogliatelle crispy, flaky Neapolitan- style
pastry. made in the Bronx , baked fresh in-store

biscotti assorted Italian cookies, priced to
order

also available:

fresh bread from New Jersey and the Bronx (we
suggest you pre-order)

homemade focaccia (pre order)

homemade mozzarella and scamorza (also
should order ahead of time)

personally selected italian and domestic cured
meats, cheeses, marinated vegetables, and
various italian groceries from excellent extra
virgin olive oils and vinegars to Italian jams,
sweets, tomatoes, and all in between

alta irpinia gift cards available in any
denomination. pick one up today for a
coworker, neighbor, or loved one.

and more!

paninoteca:

assorted panino platter

pick your favorites from our sandwich menu or let
us help you decide. either cold or room
temperature style sandwiches or a hot
assortment to be warmed before you serve,
they're made on semolina and/or ciabatta rolls
cut in half and plattered. served with optional
dressings on the side.

panini grande

“footer-sandwiches” cut into party--sized slices
and plattered, from 3 to 6 foot sizes available.
select your sandwich or sandwiches from our
menu or allow us to help you decide from
available meats, cheeses, and toppings. served
with optional dressings on the side

*all of our bread is fresh baked from new jersey
and the bronx with natural starters and great
ingredients, delivered daily to our front door. we
use the same ingredients for every sandwich on
our catering as we do over our counter. let us
know how we can make your party as delicious as
possible