



914-277-7575 www.ilfornosomers.com

~ CATERING MENU ~

APPETIZERS

ARRANCINI- Crispy parmigiano risotto balls, marinara (32/64 ct)
Sm. 48 *Lg. 86

BRUSCHETTA REGGIANO
Marinated roma tomatoes, garlic, basil, shaved parmigiano, herb toast (18/36 ct)
12"- 20 *16"- 38

CLAMS OREGANATO- Whole little neck clams, seasoned breadcrumb, wine sauce
3 dozen - 55

COLD ANTIPASTO - Prosciutto, salami, sharp provolone, fresh mozzarella, grilled vegetables, olive medley, roasted red peppers & artichoke hearts
12"- 48 *16"- 68

DOUBLE ROASTED PEPPER-Whole roasted red pepper, stuffed with fresh mozzarella & prosciutto, baked in a marsala sauce(16/32 ct)
Sm. 48 *Lg. 86

EGGPLANT FLORENTINE - eggplant, spinach, ricotta & mozzarella, marinara sauce (20/40 ct)
Sm. 42 *Lg. 80

FRIED CALAMARI - Lightly seasoned & floured, golden fried, marinara or fra diavolo
12" - 45 16"- 72

GRILLED VEGETABLE PLATTER
Assorted grilled vegetables
12"- 48 *16"- 68

HOT ANTIPASTO - Stuffed mushrooms, stuffed peppers, eggplant rollatini, baked clams, fried mozzarella & fried zucchini (12ct)
***One size 68**

MOZZARELLA STICKS-Whole milk mozzarella, breaded & fried, marinara sauce (45/90ct)
Sm. 42 *Lg. 78

POLENTA RAPINI- polenta squares, broccoli rabe, sausage, melted provolone(20/40ct)
Sm. 48 * Lg. 86

ROASTED CLAMS- Onions, bacon, capers, red pepper, garlic crostini
3 dozen - 55

STUFFED ARTICHOKE- Jumbo artichokes with the Chef's special seasoned stuffing
9 per jumbo artichoke

STUFFED BELL PEPPERS-Savory sausage , herb & crouton stuffing, baked in a marinara sauce(16/32 ct)
Sm. 48 *Lg. 86

STUFFED FOCACCIA -Rosemary focaccia, prosciutto, mozzarella, roasted peppers, mesclun, tomato, pesto aioli (32 ct)
***One size 48**

STUFFED MUSHROOMS-Vegetable stuffed, baked in a veal demi-glace sauce (24/48ct)
Sm. 38 *Lg. 68

ZUCCHINI STICKS- Julienne cut, Italian crumb, marinara sauce
Sm. 39 *Lg. 72

ZUCCHINI TEGLIA-Panko crusted zucchini baked, with marinara sauce and mozzarella (15/30)
Sm. 45 * Lg. 80

SALADS

Sm. Tray - 12" Round (6-8 guests)
Lg. Tray -16" Round (12-14 guest)

GARDEN - Mixed greens, tomato, cucumber, carrots, olives, vinaigrette
Sm. 21 *Lg. 32

CAESAR - Romaine, croutons, shaved parmigiano, creamy caesar dressing.
Sm. 21 *Lg. 32

KALE & QUINOA - Baby kale, tri color quinoa, almonds, shaved parmigiano, carrots, lemon vinaigrette
Sm. 28 * Lg. 45

TUSCAN - Arugula, white beans, carrots, bruschetta tomatoes, onion, shaved parmigiano, lemon vinaigrette
Sm. 28 * Lg. 45

INSALATINA - Mesclun greens, artichoke, roasted red pepper, sharp provolone, balsamic dressing
Sm. 28 * Lg. 45

BEET & GOAT CHEESE - Roasted beets, crumbled goat cheese, mesclun, sugared nuts, balsamic
Sm. 28 * Lg. 45

APPLE & BLUE CHEESE - Julienne apple, crumbled blue cheese, sugared nuts, mesclun, balsamic vinaigrette
Sm. 25 * Lg. 42

CALAMARI SALAD- Calamari, olives, crisp vegetables, special lemon dressing (48 hour advance notice required)
Market Price

CHOPPED- Chopped salad of mixed greens, tomato, cucumber, carrots, olives, chicken, balsamic dressing.
Sm. 39 * Lg. 65

CONTADINA - String beans, red potatoes, cherry tomato, red onion, kalamata olives, balsamic
Sm. 28 * Lg. 45

DOLCE SALAD - Roasted pears , fennel, blue cheese, sugared nuts, mesclun, balsamic vinaigrette dressing.
Sm. 32 * Lg. 52

FIRENZA - Grilled chicken, grilled eggplant, plum tomato, arugula, blue cheese, balsamic vinaigrette
Sm. 34 * Lg. 56

FORMAGGIO - Provolone, mozzarella, & blue cheese garden salad.
Sm. 28 * Lg. 45

SALADS (con't)

Sm. Tray - 12" Round (6-8 guests)
Lg. Tray -16" Round (12-14 guest)

GRILLED PASTA - Assorted grilled vegetables, julienne, cavatappi pasta, balsamic dressing, shaved parmigiano
Sm. 34 * Lg. 56

ITALIAN PASTA SALAD – Assorted diced meats, cheeses & vegetables in a vinaigrette dressing
Sm. 28 * Lg. 45

MEDITERANEAN - Grilled asparagus, kalamta olives, roasted red peppers, chick peas, shaved parmigiano, lemon dressing over mixed greens
Sm. 32 * Lg. 52

MOZZARELLA CAPRESE
Bocconcini mozzarella, roma tomato, roasted red peppers, red onion, basil, olive oil, balsamic reduction (20/40 ct)
Sm. 28 * Lg. 45

POMODORO - Mixed heirloom & roma tomato, gorgonzola, capers, red onions, mesclun, red wine vinaigrette
Sm. 34 * Lg. 56

SEAFOOD - Calamari, scungilli, scallops, mussels, shrimp, olives, crisp vegetables, special lemon dressing (72 hour advance notice required)
Market Price

VERDE- Grilled zucchini, eggplant, portobello, fresh mozzarella, roasted red pepper, arugula, balsamic
Sm. 28 * Lg. 45

EXTRAS:

Grilled Chicken, Grilled Salmon, Grilled Shrimp, Seared Tuna
Blue Cheese, Goat Cheese, Fresh Mozzarella, Shaved Parmigiano
P/A

DRESSINGS:

Balsamic Vinaigrette, Lemon Vinaigrette, Creamy Caesar & Red Wine Vinaigrette

PASTA

Small - Half Tray (8-10 people)
Large - Full Tray (12-16 people)

CHOICE OF PASTA CUT:
~ PENNE ~ GEMELLI I~
CAVATAPPI ~ FUSSILLI ~
FARFALLE~ ORECCHIETTE

SPECIALTY HOMEMADE PASTA CUTS
Cavatelli ~ Gnocchi ~ Tortellini ~
Spinach Cavatelli ~ Spaghettoni
(ADD'L CHARGE: \$5/ \$10)

AL FORNO

Baked in a creamy meat sauce, peas, mozzarella
Sm. 50 *Lg. 90

AL FRESCO -chicken, fresh tomato, zucchini and basil in garlic and oil
Sm.. 55 *Lg. 95

BANDIERA -Chicken, broccoli, sundried tomato, garlic & oil
Sm. 50 *Lg. 90

BOLOGNESE - Savory meat sauce
Sm. 45 *Lg. 85

BROCCOLI Garlic & Oil
Sm. 45 *Lg. 85

CAMPAGNOLO - Broccoli rabe, sausage, sundried tomato, garlic & oil
Sm. 55 *Lg. 95

CAPRESE - plum tomato, fresh mozzarella, basil, garlic & oil
Sm. 50 *Lg. 90

CARBONARA - Bacon, onions, peas, egg yolk, cream sauce
Sm. 45 *Lg. 85

CAVOLFIOR roasted cauliflower, artichoke, bacon, onions, shaved parmigiano, garlic & oil
Sm. 55 *Lg. 95

DELLA NONNA - peas, mushrooms and ham in a cream sauce
Sm. 55 *Lg. 95

GIARDINO -Broccoli, mushrooms, onions, tomato, artichoke, sundried tomato, garlic & oil
Sm. 50 *Lg. 90

PASTA (con't)

LASAGNA

Classic layered meat & cheese lasagna. Available portioned or whole.
Whole Lasagna: 54 & 98
Portioned (12/24): 46 & 86

MACELLAIO -Creamy veal bolognese, shaved parmigiano
Sm. 55 *Lg. 95

MANICOTTI -cheese filled, marinara sauce, mozzarella(12/24)
Sm. 45 *Lg. 85

NORMA - roasted eggplant, cherry tomato sauce, fresh mozzarella, basil
Sm. 55 *Lg. 95

RAVIOLO – jumbo cheese filled ravioli, marinara sauce (20/40ct)
Sm. 45 *Lg. 85

ROSA - shrimp and zucchini, pink sauce
Sm. 50 *Lg. 90

SCAROLE - escarole, white beans, plum tomato, garlic sauce, shaved parmigiano
Sm.. 50 *Lg. 90

SCARPARA - chicken, sausage, mushrooms, roasted pepper, herbal garlic sauce
Sm. 55 *Lg. 95

SORRENTINO -Baked, ricotta, marinara sauce and mozzarella
Sm. 45 *Lg. 85

MARINARA SAUCE- Italian tomato, basil, garlic &oil
Sm. 45 *Lg. 85

TOSCANA - fava beans, crumbled sausage, onions, shaved parmigiano
Sm. 55 *Lg. 95

VODKA -Creamy pink vodka sauce
Sm. 45 *Lg. 85

VONGOLE

Red or white clam sauce, with fresh chopped clams & little neck clams
Sm. 65 *Lg. 120



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CHICKEN

Sm. - Half Tray (10-12 guests)
Lg. -Full Tray (20-24 guests)

CHICKEN BALSAMICO - portobello mushrooms, tomato filets, balsamic garlic sauce
Sm. 58 *Lg. 98

CHICKEN BRACCO - broccoli florets, sundried tomato, garlic sauce
Sm. 58 * Lg. 98

CHICKEN CACCIATORE - bell peppers, mushrooms and onion, marinara sauce (available w/ bone-in chicken)
Sm. 58 * Lg. 98

CHICKEN CASALINGA- with sausage, potatoes, mushrooms, peppers, herbal garlic sauce (available w/ bone-in chicken)
Sm. 58 * Lg. 98

CHICKEN CAPRICCIOSO - artichoke, capers, sundried tomato, lemon wine sauce
Sm. 58 * Lg. 98

CHICKEN FRANCESE - egg battered, lemon wine sauce
Sm. 58 * Lg. 98

CHICKEN MARSALA - sauteed mushrooms, Marsala wine sauce
Sm. 58 * Lg. 98

CHICKEN PARMIGIANA (16/32 ct)
Breaded chicken, baked with marinara sauce and mozzarella
Sm. 52 * Lg. 94

CHICKEN PORTOBELLO - layered with spinach, portobello mushrooms, mozzarella, Marsala sauce(12/24ct)
Sm. 52 * Lg. 94

CHICKEN ROMANO - artichoke hearts, prosciutto, mushrooms, Marsala sauce
Sm. 60 * Lg. 100

CHICKEN ROLLATINI - stuffed with prosciutto ,spinach, mozzarella, mushroom Marsala sauce (8/16)
Sm. 60 *Lg. 100

CHICKEN SAN MARZANO - with asparagus, mushrooms & sundried tomato in a sherry wine sauce
Sm. 60 *Lg. 100

CHICKEN SAPORITO - layered with grilled eggplant, roasted red pepper & mozzarella, wine sauce (12/24ct)
Sm. 52 * Lg. 94

CHICKEN SCARPARELLO - herbal garlic sauce, peppers, mushrooms (available w/ bone-in chicken)
Sm. 58 * Lg. 98

CHICKEN SICILIANO - breaded chicken, baked with fried eggplant, mozzarella, & marinara (12/24ct)
Sm. 48 * Lg. 88

CHICKEN SORRENTINO(12/24ct)
prosciutto, eggplant and mozzarella, light brown sauce
Sm. 58 * Lg. 98

CHICKEN TENDERS(36/72ct)
Breaded, crisp fried chicken fingers
Sm. 60 * Lg. 100

CHICKEN VERRAZANO - broccoli rabe, sundried tomato, mozzarella, white wine sauce. (12/24ct)
Sm. 48 * Lg. 88

GRILLED CHICKEN (12/24ct)
Over grilled or sauteed vegetables
Sm. 60 *Lg. 100

CLASSIC SPECIALTIES

Sm. - Half Tray (8-10 guests)
Lg. -Full Tray (12-16 guests)

VEAL CAPRICCIOSA
Veal scaloppini, capers, sundried tomato, artichoke, lemon wine sauce (18ct) - Lg. 96

VEAL FRANCESE
Egg battered scallopini, lemon and white wine sauce(18ct)
Lg. 96

VEAL MARSALA
Veal scaloppini, sauteed mushrooms, Marsala wine sauce(18ct)
Lg. 96

VEAL PICCATA
Veal scaloppini, capers, lemon, butter white wine sauce(18ct)
Lg. 96

VEAL PARMIGIANA (16/32 ct)
Breaded veal cutlet with tomato sauce, baked with mozzarella
Sm. 60 Lg. 100

VEAL ROMANO
Veal scaloppini, prosciutto, artichokes, mushrooms, demi glace sauce(18ct)
Lg. 120

VEAL SORRENTINO
Veal scaloppini, prosciutto, eggplant and mozzarella, demi glace sauce (18ct) - Lg. 120

ROASTED PORK LOIN Seasoned & stuffed boneless pork loin, pan gravy
Lg. 98

SAUSAGE, PEPPERS & ONIONS
Red or White Sauce
Sm. 58 *Lg. 98

SAUSAGE CONTADINA
Broccoli rabe & roasted potatoes
Sm. 62 *Lg. 105

MEATBALLS in SAUCE
Special blend chop meat & herbs, braised in a marinara sauce(36/72)
Sm. 45 *Lg. 82

STEAK AFFETTATO
London broil, grilled rare & sliced – w/ peppers onions or mushroom & onions
Sm. 65 * Lg. 120

VEAL CHOP
Premium rib or porterhouse cut 16-18 oz cuts
Any style * Market Price

VEAL SPEZZATINO
Tender slow braised veal cubes prepared to your taste
Any style * Market Price

VEAL CHOP MILANESE
Fresh veal chop served with arugula, chopped tomato, fresh mozzarella, red onion, lemon
Market Price

EGGPLANT ROLLATINI (20/40ct)
ricotta filled eggplant rolls baked with marinara sauce and mozzarella
Sm. 42 *Lg. 80

EGGPLANT PARMIGIANA
battered eggplant, melted mozzarella, marinara sauce
Sm. 50 *Lg. 92

VEGETABLES & SIDES

Escarole Saute	39
Escarole Rustic	48
<i>White beans, tomato, garlic & oil</i>	
Broccoli Saute	39
String Bean Saute	45
Rosemary Potatoes	38
Vegetable Rice	42
Broccoli Rabe	55
Marinara sauce (pint)	7
Vodka Sauce (pint)	9
Bolognese (pint)	9

SEAFOOD

Choose Any Fish, Any Style -
Market Price

72 hour advance notice ~ Subject
to market availability

CALAMARI - Tender fresh calamari
available marinara, fra diavolo, or
bianco
Sm. 84

FILET OF SOLE FLORENTINE - egg
battered over spinach in a lemon &
white wine sauce
Market Price

FILET OF SOLE MARECHIARA
Fresh fillet of sole sauteed with fresh
mussels & clams in a marinara sauce
Market Price

MUSSELS - PEI mussels available
marinara, fra diavolo, or bianco
Sm. 49 *Lg. 102

PESCTORE
Mussels, calamari, clams, & shrimp,
marinara, fra diavolo, or bianco
Sm. 69 * Lg. 129

SALMON al FORNO
baked with a seasoned breadcrumb,
white wine & lemon sauce (12/24ct)
Sm. 69 * Lg. 129

SALMON CAPRESE -grilled &
topped with a tomato, fresh
mozzarella, basil, & caper
salad(12/24)
Sm. 69 * Lg. 129

SALMON MEDITERRANEO
Grilled salmon with grilled & topped
with sauteed onions, roasted red
peppers, kalamata olives & capers.
(12/24)
Sm. 69 * Lg. 129

SALMON SALSA VERDE
Salmon fillet prepared baked with a
seasoned breadcrumbs and capers in
a pesto sauce (12/24 ct)
Sm. 69 * Lg. 129

SALMON ZUCCA
grilled, & served over spaghetti
squash, broccoli rabe, cherry
tomato(12/24 ct)
Sm. 69 * Lg. 129

SCROD OREGANATO
Scrod filet baked with seasoned
breadcrumbs and baked in a lemon
wine sauce
Sm. 69 * Lg. 129

SEA BASS POMODORO
Fresh sea bass sauteed with onions,
potatoes, plum tomatoes and vongole
clams in a white wine sauce
Market Price

SHRIMP FRANCESE
Jumbo shrimp egg batter, lemon &
white wine sauce(18/36)
Sm. 59 * Lg. 108

SHRIMP SCAMPI
Jumbo shrimp, lemon garlic sauce,
served over rice (20/40)
Sm. 64 * Lg. 115

SNAPPER LIVORNO - onions, green
& black olives, capers, marinara
sauce
Market Price

SNAPPER MARECHIARA
Snapper filet, mussels, clams
seasoned marinara sauce
Market Price

SNAPPER PROVENCIALE
Snapper filet, zucchini, cherry tomato,
olives, pesto sauce
Market Price

SWORDFISH BALSAMICO - grilled
w/ asparagus, roasted red pepper,
garlic- balsamic sauce
Market Price

ZUPPA DI PESCE
Baby lobster tails, mussels, clams,
calamari, shrimp & scallops in a
marechiara sauce
Market Price



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PARTY HEROS 3 FOOT ROUNDS

20/22pcs- 64

Italian - Ham, mozzarella, salami,
provolone, pepperoni, mixed greens,
roasted pepper, tomato, onion,
prosciutto, vinaigrette dressing

Pollo - Chicken cutlet, grilled or fried,
fresh mozzarella, roasted red pepper,
balsamic dressing

Griglia - Assorted grilled & marinated
vegetables, arugula, artichoke hearts,
fresh mozzarella, balsamic

PARTY ROLLS & FOCACCIA

Sausage, Pepper & Onion	28
Spinach & Mozzarella	26
Broccoli & Mozzarella	26
Chicken Parm	28
Stromboli	28
Rosemary Focaccia	16
Focaccia Putanesca	22
Grandma Pizza	17
Dinner Rolls- Dozen	6
Bastone	4

FRESH DESSERTS

*Tiramisu * Cheesecake *Assorted
Italian Cookie Trays by the Pound
*Assorted Italian Pastries by the
Piece *Fruit Salad * Fresh Cannolis
* Speciality Cakes Made to Order

CHAFING DISHES - \$9/set

Includes black wire rack, water
pan, 2 sternos, & serving utensils.
Fits two half pans or one whole.

Serving Suggestions

Yields may vary depending on how
different items are served, number
of adults & children, and what type
of event you are hosting. We will
gladly assist you in determining a
menu and quantity

**ALL PRICES SUBJECT TO
CHANGE WITHOUT NOTICE AND
SUBJECT TO MARKET
FLUCTUATIONS.**