



914-277-7575 www.ilfornosomers.com

2021 CATERING MENU

APPETIZERS

ARRANCINI- Crispy parmigiano risotto balls, marinara (28/56 ct)
Sm. 48 *Lg. 86

BRUSCHETTA REGGIANO
Marinated roma tomatoes, garlic, basil, shaved parmigiano, herb toast (18/36 ct)
12"- 28 *16"- 42

CLAMS OREGANATO- Whole little neck clams, seasoned breadcrumb, wine sauce
32ct - 60

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(12/24 ct)
Sm. 48 *Lg. 86

EGGPLANT FLORENTINE - eggplant, spinach, ricotta & mozzarella, marinara sauce (20/40 ct)
Sm. 48 *Lg. 86

GRILLED VEGETABLE PLATTER
Assorted grilled vegetables
12"- 48 *16"- 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(16/32ct)
Sm. 48 * Lg. 86

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

STUFFED FOCACCIA -Rosemary focaccia, prosciutto, mozzarella, roasted peppers, mesclun, tomato, pesto aioli (32 ct)
***One size 54**

STUFFED MUSHROOMS-Vegetable stuffed, baked in a veal demi-glace sauce (24/48ct)
Sm. 42 *Lg. 78

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. 29 *Lg. 39

CAESAR - Romaine, croutons, shaved parmigiano, creamy caesar dressing.
Sm. 29 *Lg. 39

KALE & QUINOA - Baby kale, tri color quinoa, almonds, shaved parmigiano, carrots, lemon vinaigrette
Sm. 32 * Lg. 49

TUSCAN - Arugula, white beans, carrots, bruschetta tomatoes, onion, shaved parmigiano, lemon vinaigrette
Sm. 32 * Lg. 49

INSALATINA - Mesclun greens, artichoke, roasted red pepper, sharp provolone, balsamic dressing
Sm. 32 * Lg. 49

BEET & GOAT CHEESE - Roasted beets, crumbled goat cheese, mesclun, sugared nuts, balsamic
Sm. 32 * Lg. 49

APPLE & BLUE CHEESE - Julienne apple, crumbled blue cheese, sugared nuts, mesclun, balsamic vinaigrette
Sm. 32 * Lg. 49

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

CONTADINA - String beans, red potatoes, cherry tomato, red onion, kalamata olives, balsamic
Sm. 32 * Lg. 49

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

FORMAGGIO - Provolone, mozzarella, & blue cheese garden salad.
Sm. 34 * Lg. 56

ITALIAN PASTA SALAD – Assorted diced meats, cheeses & vegetables in a vinaigrette dressing
Sm. 34 * Lg. 56

MEDITERANEAN - Grilled asparagus, kalamata olives, roasted red peppers, chick peas, shaved parmigiano, lemon dressing over mixed greens
Sm. 34 * Lg. 56

MOZZARELLA CAPRESE
Bocconcini mozzarella, roma tomato, roasted red peppers, red onion, basil, olive oil, balsamic reduction (20/40 ct)
Sm. 34 * Lg. 56

POMODORO - Mixed heirloom & roma tomato, gorgonzola, capers, red onions, mesclun, red wine vinaigrette
Sm. 38 * Lg. 60

VERDE- Grilled zucchini, eggplant, portobello, fresh mozzarella, roasted red pepper, arugula, balsamic
Sm. 34 * Lg. 56

EXTRAS (priced accordingly):
Grilled Chicken, Grilled Salmon, Grilled Shrimp, Seared Tuna Blue Cheese, Goat Cheese, Fresh Mozzarella, Shaved Parmigiano

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 ~
CAVATAPPI ~ ORECCHIETTE ~
LINGUINE

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 -fresh tomato, zucchini
and basil in garlic and oil

Sm.. 50 *Lg. 90

BANDIERA -Chicken, broccoli,
sundried tomato, garlic & oil

Sm. 55 *Lg. 95

BOLOGNESE - Savory meat sauce

Sm. 50 *Lg. 90

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. 55 *Lg. 95

CAVOLFIORRE 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

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 (24/48ct)

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. 50 *Lg. 90

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. 49 *Lg. 89

VONGOLE

Red or white clam sauce, with fresh
chopped clams & little neck clams

Sm. 70 *Lg. 130

CHICKEN

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

CHICKEN BALSAMICO - portobello
mushrooms, tomato filets, balsamic
garlic sauce

Sm. 62 *Lg. 98

CHICKEN BRACCO - broccoli florets,
sundried tomato, garlic sauce

Sm. 62 * Lg. 98

CHICKEN CACCIATORE - bell
peppers, mushrooms and onion,
marinara sauce

(available w/ bone-in chicken)

Sm. 62 * Lg. 98

CHICKEN CASALINGA- with
sausage, potatoes, mushrooms,
peppers, herbal garlic sauce

(available w/ bone-in chicken)

Sm. 62 * Lg. 98

CHICKEN CAPRICCIOSO -
artichoke, capers, sundried tomato,
lemon wine sauce

Sm. 62 * Lg. 98

CHICKEN FORESTIERE - with
asparagus, mushrooms & sundried
tomato in a sherry wine sauce

Sm. 62 * Lg. 98

CHICKEN FRANCESE - egg
battered, lemon wine sauce

Sm. 62 * Lg. 98

CHICKEN MARSALA - sauteed
mushrooms, Marsala wine sauce

Sm. 62 * Lg. 98

CHICKEN PARMIGIANA (20/40 ct)
Breaded chicken, baked with
marinara sauce and mozzarella

Sm. 56 * Lg. 96

CHICKEN PORTOBELLO - layered
with spinach, portobello mushrooms,
mozzarella, Marsala sauce(12/24ct)

Sm. 62 * Lg. 98

CHICKEN ROMANO - artichoke
hearts, prosciutto, mushrooms,
Marsala sauce

Sm. 62 * Lg. 98

CHICKEN ROLLATINI - stuffed with
prosciutto ,spinach, mozzarella,
mushroom Marsala sauce (8/16)

Sm. 62 * Lg. 106

CHICKEN SAPORITO - layered with
grilled eggplant, roasted red pepper
& mozzarella, wine sauce (12/24ct)

Sm. 62 * Lg. 98

CHICKEN SCARPARELLO - herbal garlic sauce, peppers, mushrooms (available w/ bone-in chicken)
Sm. 62 * Lg. 98

CHICKEN SORRENTINO(12/24ct)
prosciutto, eggplant and mozzarella, light brown sauce
Sm. 56 * Lg. 98

CHICKEN TENDERS(36/72ct)
Breaded, crisp fried chicken fingers
Sm. 62 * Lg. 98

CHICKEN VERRAZANO - broccoli rabe, sundried tomato, mozzarella, white wine sauce. (12/24ct)
Sm. 56 * Lg. 98

GRILLED CHICKEN (12/24ct)
Over grilled or sauteed vegetables
Sm. 62 *Lg. 98

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 scaloppini, 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 (20/40 ct)
Breaded veal cutlet with tomato sauce, baked with mozzarella
Sm. 62 * Lg. 106

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
Sm. 62 * Lg. 98

SAUSAGE, PEPPERS & ONIONS
Red or White Sauce
Sm. 62 *Lg. 98

SAUSAGE CONTADINA
Broccoli rabe & roasted potatoes
Sm. 62 * Lg. 98

MEATBALLS in SAUCE
Special blend chop meat & herbs, braised in a marinara sauce(36/72)
Sm. 45 *Lg. 86

STEAK AFFETTATO
London broil, grilled rare & sliced – w/ peppers onions or mushroom & onions
Sm. 70 * Lg. 120

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

EGGPLANT ROLLATINI (20/40ct)
ricotta filled eggplant rolls baked with marinara sauce and mozzarella
Sm. 48 *Lg. 86

EGGPLANT PARMIGIANA
battered eggplant, melted mozzarella, marinara sauce
Sm. 52 *Lg. 96

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)	8
Vodka Sauce (pint)	9
Bolognese (pint)	9

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	18
Dinner Rolls- Dozen	6
Bastone	4

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. 86

FRIED CALAMARI - Lightly seasoned & floured, golden fried, marinara or fra diavolo
Sm. 70 * Lg. 130

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. 62 * Lg. 98

PESCTORE
Mussels, calamari, clams, & shrimp, marinara, fra diavolo, or bianco
Sm. 74 * Lg. 134

SALMON ai 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, sauteed onions, roasted red peppers, kalamata olives & capers. (12/24)
Sm. 69 * Lg. 129

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

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

SEAFOOD (con't)

Choose Any Fish, Any Style -
Market Price

72 hour advance notice ~ Subject
to market availability

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(20/40)

Sm. 72 * Lg. 126

SHRIMP SCAMPI

Jumbo shrimp, lemon garlic sauce,
served over rice (24/48)

Sm. 74 * Lg. 129

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

*IF YOU HAVE A FOOD ALLERGY,
PLEASE SPEAK TO THE OWNER,
MANAGER, CHEF OR YOUR SERVER*

PARTY HEROS 3 FOOT ROUNDS

20/22pcs- 74

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

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 - \$10/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.**



MENU NOTES:

APPETIZERS:

MAIN COURSE

SIDES

SALADS

BREAD & ROLLS

DESSERT