

APPETIZERS

MEATBALLS

tomato-braised meatballs

ITALIAN CHEESE BALLS

fried smoked mozzarella balls
served with pomodoro sauce

CHICKEN WINGS

honey calabrian chili glaze, blue cheese or ranch

SALADS

NICOLETTA SALAD

chopped romaine and radicchio, roasted
red peppers, ham, pepperoni, olives, chickpeas
oregano vinaigrette

ROMANA SALAD

romaine, radicchio, baby kale, parmesan
croutons, caesar dressing

ADD CHICKEN TO ANY SALAD | \$2 per person

MAINS

CHICKEN PARM SANDWICH PLATTER

breaded chicken breast, filetto tomato
fresh mozzarella, basil, served
on a garlic parmesan ciabatta

MEATBALL PARM SANDWICH PLATTER

tomato-braised meatballs, filetto tomato
fresh mozzarella, basil, served on a
garlic parmesan ciabatta

HALF PAN | **FULL PAN**
FEEDS 6-8 | FEEDS 10-12

35 | 65

30 | 50

50 | 90

30 | 50

30 | 50

65 | 85

65 | 85

SPECIALTY PIZZAS

CHEESE | 17

tomato, mozzarella, basil

FUNGHI | 22

mushrooms, sauteed spinach, porcini marsala, mozzarella

TARTUFO | 24

prosciutto cotto, wild mushrooms, truffle cream, mozzarella

CALABRESE | 25

pepperoni, fennel sausage, red onion, mozzarella, pomodoro

CAMPANACCIO | 25

fennel sausage, mushrooms, pomodoro, mozzarella

BUILD YOUR OWN PIZZA

start with pomodoro and mozzarella, the rest us up to you!

FULL PIES START AT | 17

TOPPINGS | 2.50 each

MEATS

prosciutto ham
fennel sausage
hand-cut pepperoni
meatballs

CHEESE

ricotta cheese
fresh mozzarella
shaved parmesan

VEGETABLES

mushrooms
olives
roasted red pepper
spinach
red onions

CATERING PACKAGES

WORKING LUNCH

2 Classica Pies (add up to 2 toppings)

10 Meatballs

1 Half Pan Salad

SERVES 6-8 | \$75

BUSINESS LUNCH

1 Classica Pie (add up to 2 toppings)

1 Specialty Pie

1 Full Pan Salad

1 Half Pan Sandwiches

SERVES 8-10 | \$95

DEPARTMENT LUNCH

2 Classica Pies (add up to 2 toppings)

1 Specialty Pie

25 wings

15 meatballs

1 Full Pan Salad

SERVES 10-12 | \$125

ALL HANDS LUNCH

2 Classica Pies (add up to 2 toppings)

2 Specialty Pies

30 wings

20 Meatballs

1 Full Pan Salad

SERVES 15-20 | \$175

Packages can be adjusted to your needs.
For current pricing, larger events or questions
CALL 610-312-0171

