

• Custom Orders Welcome

• Racks and Sterno Available for Additional Charge

• 1/2 Tray Serves 8-10

• Full Tray Serves 15-20

• Minimum for Delivery (based on availability)

973-379-7020

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Prices subject to change without notice

 *Hors d'Oeuvre* (Individually Priced)

Bruschetta		
with tomato, basil and garlic.....	\$1.25 ea.	
Bruschetta		
with artichoke puree, fresh tomato and parmigiano.....	\$1.25 ea.	
Endivia boats		
with herbed goat cheese.....	\$2.00 ea.	
Arancini: Fried Italian rice balls	\$3.00 ea.	
Jumbo Shrimp Cocktail	\$3.00 ea.	
Coconut Shrimp		
with citrus mustard sauce.....	\$2.00 ea.	
Clams Oreganata	\$1.50 ea.	
Stuffed mushrooms		
with crab meat.....	\$2.25 ea.	
Stuffed mushrooms		
with sausage.....	\$2.25 ea.	
Stuffed mushrooms		
with spinach and goat cheese.....	\$2.25 ea.	
Meatballs	\$2.50 ea.	
Grilled chicken and vegetables skewer	\$4.00 ea.	

 *Appetizers*

Antipasto Misto		
Assorted Italian cold cuts, provolone, mozzarella, olives, roasted red peppers		
1/2 tray \$65	full tray \$110	
Fresh mozzarella, tomato and basil		
1/2 tray \$50	full tray \$90	
Caprese		
Fresh mozzarella, tomato and basil		
1/2 tray \$50	full tray \$90	
Caprona		
Fresh mozzarella and roasted red peppers		
1/2 tray \$55	full tray \$90	
Vegetali alla griglia		
Grilled mixed vegetables marinated with balsamic vinegar and herbs		
1/2 tray \$45	full tray \$75	
Tonno		
Tuna tartare		
6 people \$65 12 people \$120 18 people \$150		
Asparagi alla Griglia con Funghi al Forno		
Grilled asparagus topped with oven roasted shiitake mushrooms		
1/2 tray \$55	full tray \$85	

Melanzane al formaggio		
Baked eggplant rollatini		
1/2 tray \$52	full tray \$85	
Fried Zucchini		
1/2 tray \$35	full tray \$60	
Fried Calamari		
with marinara sauce.		
1/2 tray \$75	full tray \$135	
Muscoli al pomodoro		
Mussels in a white wine herbs tomato sauce		
1/2 tray \$40	full tray \$70	
Vongole Posillipo		
Little Neck clams with a medium spicy tomato sauce		
dozen \$17.00		

 *Insalate*

Insalata di Cesare		
Caesar salad		
1/2 tray \$45	full tray \$70	
Carciofini		
Avocado, baby artichokes, arugola and shavings of parmigiano cheese		
1/2 tray \$55	full tray \$85	
St Tropez		
Crab meat, shrimp, heart of palm, avocado, grapefruit, tomato, mesclun and citrus-dijon vinaigrette		
1/2 tray \$85	full tray \$155	
Farro		
Italian grain, cherry tomatoes, arugola and sweet peas with pecorino cheese		
1/2 tray \$50	full tray \$85	
Tricolore		
Arugola, radicchio and endivia with shaved parmigiano		
1/2 tray \$52	full tray \$75	
Insalata mista		
Mixed greens with cucumber, red onions, tomatoes and carrots		
1/2 tray \$45	full tray \$75	
Bella Elena		
Mesclun, pears, pecans and caciocavallo cheese		
1/2 tray \$55	full tray \$90	
Salute		
Farro, corn, cherry tomatoes, olives, carrots, chick peas, celery and zucchini		
1/2 tray \$65	full tray \$120	
Barbabietole		
Roasted red beets, fresh orange, artichoke hearts, walnut and crumbled goat cheese with a Sherry wine vinaigrette,		
1/2 tray \$75	full tray \$145	
Antonella		
Arugola, almonds, dry figs and crumbled cranberry goat cheese with a fig vinaigrette.		
1/2 tray \$75	full tray \$135	

 *Pasta*

Lasagna bolognese		
Classic spinach lasagna with bolognese sauce		
1/2 tray \$65	full tray \$105	
Lasagna al Pesto		
Pesto, parmigiano and bechamel sauce		
1/2 tray \$65	full tray \$105	
Lasagna Vegetariana		
Fresh mixed seasonal vegetables, tomato sauce, ricotta and mozzarella cheese		
1/2 tray \$65	full tray \$105	
Farfalle Norma		
Bow ties with eggplant in a plum tomato sauce with basil and ricotta salata		
1/2 tray \$60	full tray \$115	
Orecchiette, cime di rapa e salsiccia		
Shell pasta with sausage, broccoli rabe and fresh tomatoes in a garlic olive oil sauce		
1/2 tray \$65	full tray \$120	
Ravioli ai porcini		
Porcini mushrooms ravioli in a walnut and white truffle sauce		
1/2 tray \$85	full tray \$155	
Rigatoni arrabbiata		
Cognac, black olives, anchovies, garlic, hot red pepper, cream and parmigiano		
1/2 tray \$65	full tray \$120	
Penne al forno		
Baked ziti with ricotta and mozzarella cheese in a tomato basil sauce		
1/2 tray \$60	full tray \$115	
Fusilli cavolo		
Whole wheat pasta with roasted cauliflowers, garlic and bread crumbs with pecorino cheese		
1/2 tray \$65	full tray \$115	
Penne filetto di pomodoro		
Short pasta with prosciutto, onions and tomato sauce		
1/2 tray \$60	full tray \$115	
Penne vodka		
Short pasta in a vodka sauce		
1/2 tray \$60	full tray \$110	
Rigatoni bolognese		
Short pasta in a meat sauce		
1/2 tray \$60	full tray \$115	
Farfalle primavera		
Bow ties with fresh vegetables in a garlic and olive oil sauce or in a pink sauce		
1/2 tray \$60	full tray \$110	
Ravioli di pera e caprino		
Goat cheese and pear ravioli, fresh thyme butter sauce		
1/2 tray \$85	full tray \$160	

Ravioli alla Cream con il Pesto		
Ricotta cheese ravioli, sun dried tomatoes with a pesto cream sauce		
1/2 tray \$75	full tray \$140	
Linguine Integrali		
Whole wheat linguini, grilled chicken, broccoli, shiitake mushrooms, olive oil garlic sauce		
1/2 tray \$65	full tray \$120	

 *Sandwich Platters*

Half tray feed approximately 7-10 guests
Full tray 15-20 guests
All sandwiches on Baguette or Italian bread

Julia		
Prosciutto di Parma, mozzarella, arugola and fresh tomatoes		
1/2 tray \$39	full tray \$65	
Goloso		
Mozzarella, roasted red peppers, basil		
1/2 tray \$39	full tray \$65	
Gamberetti		
Shrimp, avocado, cucumber and tomato		
1/2 tray \$42	full tray \$70	
Via Col Vento		
Grilled Chicken, Tomato, Mozzarella		
1/2 tray \$39	full tray \$65	
Mezzogiorno		
Grilled chicken, artichokes spread, avocado and goat cheese		
1/2 tray \$45	full tray \$80	
Portobello		
Grilled Portobello Mushrooms with Grilled Chicken, Roasted Red peppers, Mozzarella and Pesto Mayo		
1/2 tray \$45	full tray \$80	



Zuppa

- Minestrone**
Vegetables soup
12 people \$60 24 people \$110
- Zuppa di Funghi**
Cream of wild mushrooms soup
12 people \$70 24 people \$120



Poultry

- Chicken Fingers and Fries**
1/2 tray \$60 full tray \$105
- Francese**
Eggs battered, white wine lemon sauce
1/2 tray \$75 full tray \$145
- Piccata**
White wine, lemon and capers
1/2 tray \$75 full tray \$145
Mushrooms and marsala wine sauce
1/2 tray \$75 full tray \$145
- Paillard**
Grilled thin chicken with arugola, red onions,
fresh tomato and shaved parmigiano salad
1/2 tray \$75 full tray \$140
- Parmigiana**
Breaded cutlets, mozzarella and tomato
sauce
1/2 tray \$70 full tray \$150
\$150 Milanese
Breaded cutlets
1/2 tray \$70 full tray \$150
- Disperata**
Strips of chicken in a spicy garlic white wine
sauce with black olives and capers
1/2 tray \$75 full tray \$140
- Galeazza**
In a balsamic sauce topped with mozzarella,
tomato and eggplant
1/2 tray \$85 full tray \$155
- Basilico**
Chicken stuffed with spinach, sun dried
tomatoes and ricotta cheese in a marsala
wine sauce
1/2 tray \$85 full tray \$155
- Pollo con Salsiccia**
Chicken and sausage with hot cherry peppers
and onions in a balsamic vinegar sauce
1/2 tray \$70 full tray \$120
- Pollo Ripieno Valdostana**
Chicken stuffed with fontina cheese and
prosciutto di Parma in a Brandy sauce
1/2 tray \$90 full tray \$170
- Pollo al Limone**
Chicken breast with a white wine lemon sauce,
julienne of vegetables and sweet peas
1/2 tray \$75 full tray \$145



Veal

- Riviera**
Veal scaloppine in a red wine herbs sauce
with sun dried tomatoes and portobella
1/2 tray \$95 full tray \$175
- Francese**
Eggs battered scaloppine in a white wine
lemon sauce
1/2 tray \$95 full tray \$175
- Marsala**
Veal scaloppine with mushrooms in a
marsala wine sauce
1/2 tray \$95 full tray \$175
- Parmigiana**
Breaded veal cutlets with mozzarella
and tomato sauce
1/2 tray \$95 full tray \$175
- Valdostana**
Veal scaloppine in a cognac sauce with
fontina cheese and prosciutto
1/2 tray \$100 full tray \$180
- Milanese**
Breaded veal cutlets
1/2 tray \$95 full tray \$145



Specialty Meats

- Costine di manzo**
Braised boneless short ribs of beef
1/2 tray \$100 full tray \$190
- Polpette di Carne al Sugo**
Classic meatballs in tomato sauce
1/2 tray \$50 full tray \$95
- Agnello scottadito**
Grilled rack of lamb with herb
24pcs \$120 48pcs \$220
- Bracirole di Manzo**
Beef Bracirole Braised in a tomato sauce and
stuffed with parmigiano, garlic and parsley
1/2 tray \$65 full tray \$120
- Salsiccia e Cime di Rapa**
Grilled sausage, broccoli rabe and roasted red peppers
1/2 tray \$55 full tray \$105



Pesce

- Sogliola alla francese**
Filet of sole eggs battered in a white wine
lemon sauce
1/2 tray \$MP full tray \$MP
- Salmone bollito**
Poached salmon in a dill sauce
1/2 tray \$75 full tray \$135
- Fra' Diavolo**
Jumbo shrimp, calamari and scallops in a
spicy tomato sauce
1/2 tray \$125 full tray \$220
- Gamberoni alla mostarda**
Jumbo shrimp in a cognac mustard sauce
with sun dried tomatoes and hazelnuts
\$45 dozen
- Gamberi all'aglio**
Jumbo shrimp in a scampi sauce
\$35 dozen
- Dentice**
Red snapper in a tomato herbs sauce with
capers and olives.
1/2 tray \$MP full tray \$MP
- Salmone ai Ferri**
Grilled salmon
lemon sauce with artichokes, caper and olives
1/2 tray \$80 full tray \$155
- Gamberoni Francese**
Shrimp Francaise \$45 dozen



Side Dishes

- Cime di rapa**
Sautéed broccoli rabe
1/2 tray \$33 full tray \$50
- Scarola**
Sautéed escarole w/ raisins & pignoli nuts
1/2 tray \$33 full tray \$50
- Patate al Forno**
Potatoes gratin
1/2 tray \$33 full tray \$50
- Zucchini al Forno**
Zucchini gratin
1/2 tray \$33 full tray \$50
- Patate Dolci al Forno**
Sweet potatoes gratin
1/2 tray \$33 full tray \$50
- Patate al Rosmarino**
Roasted potatoes with rosemary
1/2 tray \$23 full tray \$40
- Fagiolini**
French string beans, toasted almonds and shallots
1/2 tray \$37 full tray \$65

Cavolfiore al Forno

Roasted cauliflowers, raisins and pignoli nuts
1/2 tray \$40 full tray \$75

Cavoletto di Brussels

Roasted Brussels sprouts, onions and potatoes
1/2 tray \$40 full tray \$75



Dessert

Tiramisu (serves)

4-6 \$30 12-16 \$50
18-24 \$60 30-35 \$95

Fragole (serves)

Strawberry short cake
4-6 \$30 12-16 \$50
18-24 \$60 30-35 \$90

Cioccolato (serves)

Chocolate mousse cake
4-6 \$30 12-16 \$50
18-24 \$60 30-35 \$95

Zabaglione

Marsala wine custard with fresh berries
1/2 tray \$75 full tray \$140

Budino

Graham crackers chocolate pudding
1/2 tray \$65 full tray \$105

Fondente

Flourless chocolate cake
10-12 people \$50

Crostata

Fresh fruit tarte
12-14 people \$45

Torte di ricotta

Ricotta cheese cake
6 pcs \$35 12 pcs \$45

Frutta Fresca

Fresh mixed fruit platter
1/2 tray \$65 full tray \$110

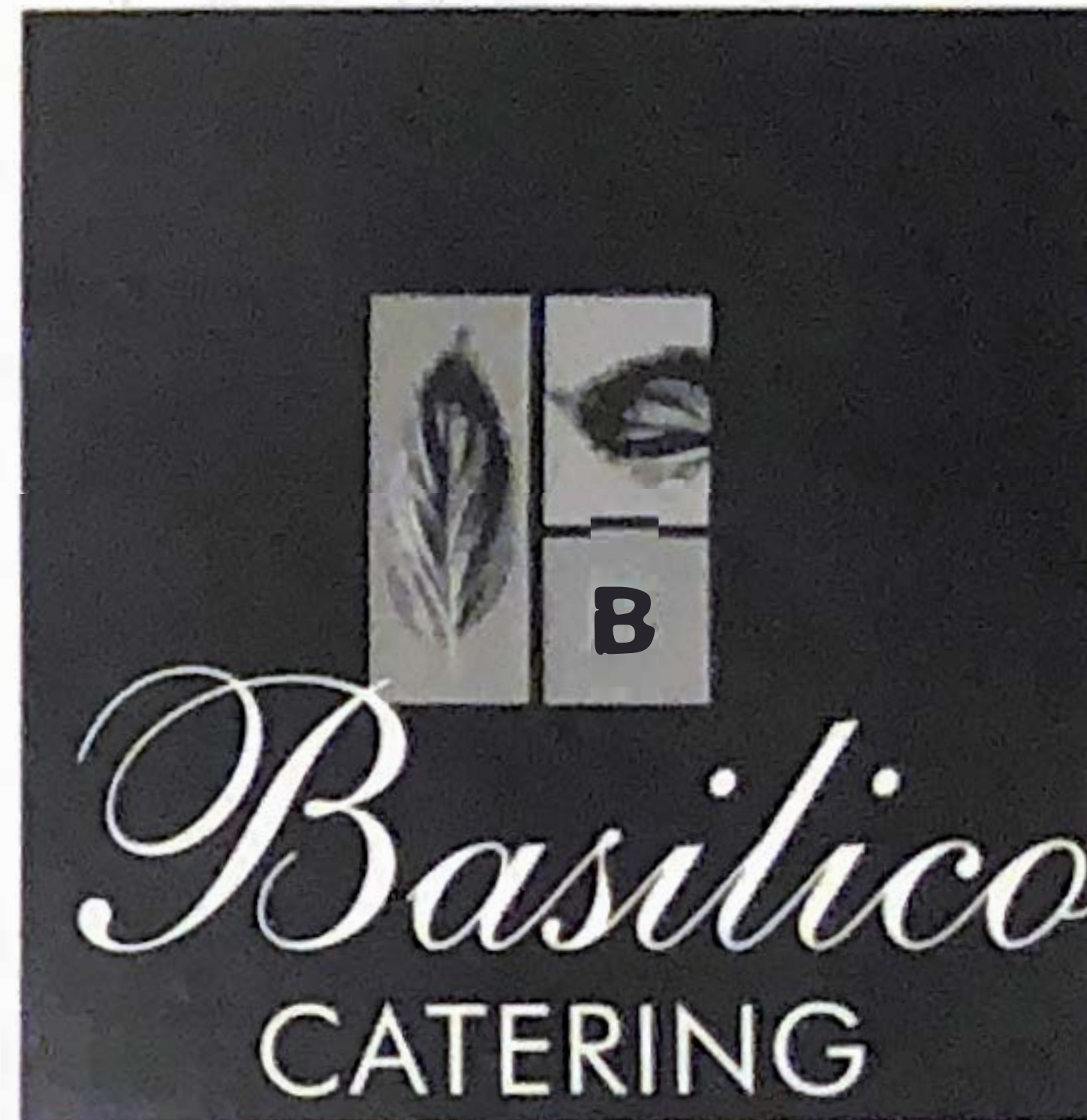
Pasticcini Assortiti

Assorted almond cookies, mini cannoli,
chocolate brownies, chocolate covered
strawberries and peanut butter brownies
1/2 tray \$65 full tray \$110

Cannoli

\$4.50 each

*All baking done on premises



For All Your Special Occasions

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