

# HOLIDAY CATERING MENU

## ANTIPASTI

### BY THE PIECE

Minimum Order 25 or 50 pieces.

### HALF TRAY Serves 6 - 8 people.

- MINI CAPRESE SKEWERS (25)** **2.50 EA**  
Vine ripened tomatoes/mozzarella/kalamata olives/basil.
- SHRIMP SKEWERS (50)** **3.75 EA**  
Italian Herbs Crusted
- CHICKEN SKEWERS (25)** **2.95 EA**  
Grilled rosemary marinated chicken.
- STUFFED MUSHROOMS (50)** **3.25 EA**  
Vegetables, cheese or chicken filling.
- STUFFED ARTICHOKE (50)** **3.25 EA**  
Spinach/ricotta cheese.
- MAMMA'S MEATBALLS (25)** **5.75 EA**  
Homemade meatballs in a ragu, mozzarella cheese.
- STUFFED FOCACCIA (25)** **2.95 EA**  
Grilled vegetables/goat cheese.
- SCOTTADITO (25)** **13.25 EA**  
Australian lamb chops/garlic/mint.
- ARANCINI SCAMPI (25)** **3.75 EA**  
Risotto croquette/flash fried/salsa rosa.
- PROSCIUTTO & MELON (25)** **3.55 EA**  
Parma prosciutto/organic melon/basil.
- SALMON MOUSSE (50)** **4.50 EA**  
Cucumber slices/smoked salmon mousse.
- POLENTA CUBES (50)** **3.55 EA**  
Mini Polenta cubes/braised lamb.

- BRUSCHETTA** **\$50.99**  
Roma tomatoes/fresh basil/garlic/EVOO/homemade crostini.
- CALAMARI FRITTI** **\$68.99**  
Crispy fried/arrabbiata sauce.
- ZUCCA** **\$58.99**  
Butternut squash ravioli/brown butter sage/almond amaretto cookie.
- EGGPLANT BURRATA** **\$64.99**  
Caponata style/black salt/infused oil.
- ZUCCHINI INVOLTINI** **\$58.99**  
Baked/Mozzarella/pomodoro sauce.
- PROSCIUTTO & MOZZARELLA** **\$64.99**  
Parma Prosciutto/homemade crostini.
- ALLA LUCIANA** **\$68.99**  
Calamari & shrimp sautéed/garlic/tomato/lemon lobster reduction.
- FRIED MAITAKE** **\$60.99**  
Aromatic focaccia/porcini mushroom purée/calabrian chili
- EGGPLANT PARMIGIANA** **\$68.99**  
Lightly breaded & baked/mozzarella/fontina/basil pomodoro sauce.
- OLIVES FRITTE** **\$45.99 PER ORDER**  
Breaded/fried/Italian parsley/sea salt.
- OLIVE MARINATE** **\$45.99 PER ORDER**  
Castelvetro & Kalamata olives.

## MEAT & CHEESE

## ORGANIC SALAD

**ANTIPASTI PLATTER**  
**STARTS AT \$119.99**  
**SERVES 6**

**HALF TRAY \$59.99**  
Serves 6 - 8 people.

Assorted Italian Meats and Cheeses.  
\*Chef Selection garnishes may include:  
Amarena cherries, Olives,  
Fig marmalade, Homemade crostini,  
Arugula, Black sea salt, EVOO,  
artichokes, pecans and more.

- CAESAR SALAD**  
Parmigiano/croutons/anchovy dressing.
- HOUSE SALAD**  
Greens/hearts of palm/carrots/parmigiano/italian vinaigrette.
- PERE & GOAT CHEESE**  
Mixed organic baby greens/caramelized pecans/ homemade raspberry vinaigrette.
- ARUGULA SALAD**  
Italian oregano/fresh local lemon juice/EVOO/shaved parmigiano/chopped organic fresh tomato.

**GOLDEN BEETS GOAT CHEESE**  
Mixed baby greens/wild berry homemade dressing/raspberries/caramelized pecans.

**BABY KALE SALAD**  
Shaved rainbow cauliflower/roasted pecans/California date/white balsamic vinaigrette.



# FRESH PASTA & GNOCCHI

**\$64.99 HALF TRAY / Serves 6 - 8 people.**

ADD CHICKEN + \$19.99 ADD VEGGIES + \$15.99 ADD SHRIMP + \$25.99

## PASTA

- HOUSEMADE PAPPARDELLE
- LINGUINE
- HOMEMADE FETTUCCINE
- BUCATINI
- BOW-TIE
- SEASHELL
- PENNE
- HOMEMADE GNOCCHI

## SAUCE

- FIVE CHEESES
- BASIL PESTO
- POMODORO BASIL
- VODKA PINK
- ALFREDO
- MUSHROOM CREAM
- LOBSTER CREAM

## PASTA SPECIALTIES

**HALF TRAY / Serves 6 - 8 people.**

**\*SEAFOOD\* \$105.99**

**\*MEAT/CHICKEN\* \$95.99**

- LIMONCELLO**  
Infused radiatori pasta/calamari/shrimp/Pinot Grigio wine sauce.
- LOBSTER RAVIOLI**  
creamy tomato vodka pink sauce/butterfly tiger shrimp.
- PUTTANESCA**  
Black tiger shrimp/tomato/capers/gaeta olives/calabrian chili/bucatini pasta, parmesan.
- SPAGHETTI VERDE**  
Arugula infused /black tiger shrimp/garlic/pinot grigio/teardrop Peruvian peppers/Calabrian chili.
- LINGUINE MARECHIARO**  
Clams/calamari/shrimp/garlic/white wine/tomato sauce.
- HEALTHY SALMON PASTA**  
Taglierini pasta/shallots/garlic/Pinot Grigio wine sauce/tomato bruschetta/peppery baby arugula.

- PAPPARDELLE VITTORIO**  
Colorado 16-hour slow braised lamb shoulder/ragù.
- ORECCHIETTE**  
Little ear-shaped pasta, goat cheese, sausage, tomatoes, spinach, EVOO, grana padano sauce.
- WILD ZITI**  
Wild boar house-made sausage/mushrooms/Calabria chili/arrabbiata.

**\*VEGGIES \* \$89.99**

- VEGETARIANA**  
Linguine pasta/garden vegetables/garlic/tomato sauce/basil.
- BUCATINI**  
Maitake/Portobello/Porcini/Cremini/shallots/garlic/parmigiano/parsley.
- FRESH PASTA NORMA STYLE**  
Sautéed eggplant/ smoked Mozzarella/pomodoro sauce.

## RISOTTO

**HALF TRAY / Serves 6 - 8 people. \$75.99**

Imported Carnaroli Italian rice grown and Harvested in Pavia, Italy

- SHRIMP RISOTTO**  
Shrimp/asparagus/white wine/burrata.
- GIARDINO**  
Organic Locally Grown seasonal vegetables/burrata.

- MUSHROOM RISOTTO**  
Creamy gorgonzola fondue.
- CINQUE FORMAGGI**  
Gorgonzola Dolce/Fontina/Mozzarella/Parmigiano/Affumicata.

## SIDES

**PRICED BY HALF TRAY Serves 6 - 8 people.**

- Sautéed Organic Spinach 45
- Sautéed Italian artichokes 65
- Roasted Rosemary Potatoes 40
- Sautéed Mushrooms 45
- Sautéed Broccoli 45
- Roasted Cauliflower 45
- Roasted Involtini 59

# DINNER SPECIALTIES MARKET PRICE

**HALF TRAY / Serves 6 - 8 people. MARKET PRICE**  
All entrees are served with infused rosemary baked potatoes.  
**ADD a second side + \$28**

- POLLO LIMONCELLO**  
Limoncello reduction caper sauce/cage-free/double-breast
- POLLO MARSALA**  
Chicken breast/portobello mushrooms/marsala wine sauce.

**LAMB CHOPS**  
Australian single cut/Maldon salt flakes/italian herbs/grilled and oven baked.

**ELK CHOPS**  
New Zealand/seared and baked /italian mix herbs / amarena cherry port reduction.

**POLLO AL FORNO**  
Lightly focaccia breaded chicken breast/fontina/mozzarella/ pomodoro sauce.

**FILET MIGNON**  
Center Cut Medallion 4oz/Choice of sauce:Amarena Cherry/Port Wine Reduction/Porcini Mushroom sauce.

**VEAL TENDERLOIN**  
Hand pounded, sautéed with shallots, flambé with your selected sauce: Marsala Sicilian/Lemon Piccata.

**CHILEAN SEABASS \* (SEASONAL)**  
Wild caught/baked filet in our wood burning oven.

**SMOKED DUCK BREAST**  
Hudson Valley/olive wood smoked/pan seared/blueberry 40 years old port reduction sauce/Chef secret marinated.

**SALMON OR BRANZINO**  
Wild salmon filet. Meyer Lemon/white wine sauce.

## HOLIDAY LASAGNA

**HALF TRAY \$89.99/ Serves 6 - 8 people.**

Ricotta cheese, italian homemade meatball, slow cooked in house ragù, touch of fresh basil, black pepper and sea salt.

## LUNCH

**PANINI** Italian sandwich / Homemade baked focaccia  
**HALF TRAY / Serves 6-8 people**

**PANINI PLATTER 69.99**

**TACCHINO**-Smoked turkey breast/Mozzarella/bacon/lettuce/tomato.

**VEGETARIAN**- Bell peppers/goat cheese/artichokes/mushrooms.

**POLLO**-Grilled chicken/Roma tomatoes/pesto/provolone.

**CAPRESE** -Tomato/Mozzarella/arugula/basil.

**FUNGHI**-Wild mushrooms/Fontal/Mozzarella.

**NAPOLI**-Ham/Prosciutto/Salami/Smoked mozzarella.

**ORGANIC & FRESH FRUIT PLATTER 49.99**  
Assorted seasonal fruit.

**ORDERS** *Alessa* (949) 497-8222

**ORDERS** *Salerno* (949) 497-2600

**\*\* PICK UP ONLY \*\***

**We look forward to serving you soon!!**