

CATERING MENU

ANTIPASTI

BY THE PIECE

Minimum Order 25 or 50 pieces.

MINI CAPRESE SKEWERS (25)
Vine ripened tomatoes/mozzarella/kalamata olives/basil.

SHRIMP SKEWERS (50)
Italian Herbs Crusted

CHICKEN SKEWERS (25)
Grilled rosemary marinated chicken.

STUFFED MUSHROOMS (50)
Vegetables, cheese or chicken filling.

STUFFED ARTICHOKE (50)
Spinach/ricotta cheese.

MAMMA'S MEATBALLS (25)
Homemade meatballs in a ragù, mozzarella cheese.

STUFFED FOCACCIA (25)
Grilled vegetables/goat cheese.

SCOTTADITO (25)
Australian lamb chops/garlic/mint.

ARANCINI SCAMPI (25)
Risotto croquette/flash fried/salsa rosa.

PROSCIUTTO & MELON (25)

Parma prosciutto/organic melon/basil.

SALMON MOUSSE (50)

Cucumber slices/smoked salmon mousse.

POLENTA CUBES (50)

Mini Polenta cubes/braised lamb.

MEAT & CHEESE

ANTIPASTI PLATTER

*Ask about details on pricing depending on number of guests

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.



HALF TRAY Serves 6 - 8 people.

BRUSCHETTA

Roma tomatoes/fresh basil/garlic/EVOO/homemade crostini.

CALAMARI FRITTI

Crispy fried/arrabbiata sauce.

ZUCCA

Butternut squash ravioli/brown butter sage/almond amaretto cookie.

EGGPLANT BURRATA

Caponata style/black salt/infused oil.

ZUCCHINI INVOLTINI

Baked/Mozzarella/pomodoro sauce.

PROSCIUTTO & MOZZARELLA

Parma Prosciutto/homemade crostini.

ALLA LUCIANA

Calamari & shrimp sautéed/garlic/tomato/lemon lobster reduction.

FRIED MAITAKE

Aromatic focaccia/porcini mushroom purée/calabrian chili

EGGPLANT PARMIGIANA

Lightly breaded & baked/mozzarella/fontina/basil pomodoro sauce.

OLIVES FRITTE

Breaded/fried/Italian parsley/sea salt.

OLIVE MARINATE

Castelvetrano & Kalamata olives.

ORGANIC SALAD

HALF TRAY Serves 6 - 8 people.

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

HALF TRAY / Serves 6 - 8 people.

ADD CHICKEN ADD VEGGIES ADD SHRIMP

PASTA

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

SAUCE

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

PASTA SPECIALTIES

HALF TRAY / Serves 6 - 8 people.

SEAFOOD

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.

MEAT/CHICKEN

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 *

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. Imported Camaroli Italian rice

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
- Sautéed Italian artichokes
- Roasted Rosemary Potatoes
- Sautéed Mushrooms
- Sautéed Broccoli
- Roasted Cauliflower
- Roasted Involtini
- Focaccia & Salsa verde

DINNER SPECIALTIES

HALF TRAY / Serves 6 - 8 people.

All entrees are served with infused rosemary baked potatoes.

MARKET PRICE

POLLO LIMONCELLO

Limoncello reduction caper sauce/cage-free/double-breast

POLLO MARSALA

Chicken breast/portobello mushrooms/marsala wine sauce.

POLLO AL FORNO

Lightly focaccia breaded chicken breast/fontina/mozzarella/ pomodoro sauce.

VEAL TENDERLOIN

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

SMOKED DUCK BREAST

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

LAMB CHOPS BY DOZEN ONLY

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

ELK CHOPS BY DOZEN ONLY

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

FILET MIGNON

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

CHILEAN SEABASS * (SEASONAL)

Wild caught/baked filet in our wood burning oven.

FRESH SALMON

Wild salmon filet. Meyer Lemon/white wine sauce.

LASAGNA

HALF TRAY / 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

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

Assorted seasonal fruit.

DESSERT

Serves 6 - 8 people.
(ALLOW 24 HRS NOTICE)

- TIRAMISU
- PANNA COTTA
- RICOTTA CHEESECAKE
- DELIZIA LIMONCELLO
- CHOCOLATE CAKE

** ORDERS **

(949) 497-8222

(949) 497-2600

** PICK UP ONLY **