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<u>Antipasti</u>	1/2 TRAY	FULL TRAY	Pasta Add-Ons:	1/2 TRAY	FULL TRAY
<del></del>	(8-10 people)	(16-18 people)		(8-10 people)	(16-18 people)
POLPETTINE (meatballs)	60	95	MEATBALLS	15	28
EGGPLANT ROLLATINI	50	95	CHICKEN	18	34
FRIED CALAMARI	55	100	SAUSAGE	18	34
MUSSELS in white wine or red sauce	50	95	SALMON	30	55
ARANCINI ALLA ROMANA	55	100	SHRIMP	35	65
VONGOLE OREGANATA	1.50 each	by the dozen			
STUFFED MUSHROOMS	2. each	by the dozen	Chicken	<b>1/2 TRAY</b>	FULL TRAY
SHRIMP COCKTAIL	3. each	by the dozen	CHICKEH	16-18 pieces	32-36 pieces
			CHICKEN PARMIGIANA w/mozzarella & marinara	65	120
<b>Insalate</b> all dressings made in house	<b>1/2 TRAY</b>	FULL TRAY	CHICKEN SALTIMBOCCA wrapped in prosciutto	65	120
add grilled chicken +15/30	(8-10 people)	(16-18 people)	CHICKEN MARSALA w/ mushrooms & demi-glace	60	115
MIXED GREENS W/ BALSAMIC	30	50	CHICKEN PICCATA w/ capers in lemon & white wine	60	115
VINAIGRETTE	30	30	CHICKEN FRANCESE egg battered in lemon & white	60	115
CAESAR* w/shaved parmesan & croutons	35	60	wine sauce		
CAPRESE w/ fresh mozzarella and tomato	55	100	CHICKEN SCARPARIELLO w/ sausage & peppers	75	135
ROASTED BEETS w/ mixed greens, goat	55	100	Veal	1/2 TRAY	FULL TRAY
cheese & candied pecans	33	100	<del></del>	12-15 pieces	2430 pieces
Pasta gluten free +12/24	<b>1/2 TRAY</b>	FULL TRAY	VEAL PARMIGIANA w/mozzarella & marinara	80	150
rusta gluteli iree 112/24	(8-10 people)	(16-18 people)	VEAL SALTIMBOCCA wrapped in prosciutto	80	150
SPAGHETTI W/ MARINARA	50	95	VEAL MARSALA w/ mushrooms & demi-glace	75	135
SPAGHETTI W/ MARINARA BUCATINI w/ guanciale & crushed red	50	95	VEAL PICCATA w/ capers in lemon & white wine	75 75	135 135
BUCATINI w/ guanciale & crushed red pepper	50 50	95 95	VEAL PICCATA w/ capers in lemon & white wine VEAL FRANCESE egg battered in lemon & white wine	75	135
BUCATINI w/ guanciale & crushed red pepper LINGUINE AL VONGOLE (white clam sauce)	50 50 70	95 95 130	VEAL PICCATA w/ capers in lemon & white wine		
BUCATINI w/ guanciale & crushed red pepper LINGUINE AL VONGOLE (white clam sauce) MUSHROOM RAVIOLI w/ brown butter	50 50 70 70	95 95 130 130	VEAL PICCATA w/ capers in lemon & white wine VEAL FRANCESE egg battered in lemon & white wine sauce	75 75	135 135
BUCATINI w/ guanciale & crushed red pepper LINGUINE AL VONGOLE (white clam sauce)	50 50 70 70 70	95 95 130 130 130	VEAL PICCATA w/ capers in lemon & white wine VEAL FRANCESE egg battered in lemon & white wine	75	135
BUCATINI w/ guanciale & crushed red pepper LINGUINE AL VONGOLE (white clam sauce) MUSHROOM RAVIOLI w/ brown butter	50 50 70 70	95 95 130 130	VEAL PICCATA w/ capers in lemon & white wine VEAL FRANCESE egg battered in lemon & white wine sauce  Sides SAUTÉED BABY SPINACH, BROCCOLI RABE,	75 75 <b>1/2 TRAY</b>	135 135 FULL TRAY
BUCATINI w/ guanciale & crushed red pepper LINGUINE AL VONGOLE (white clam sauce) MUSHROOM RAVIOLI w/ brown butter ORECHIETTE w/ broccoli rabe and sausage	50 50 70 70 70	95 95 130 130 130	VEAL PICCATA w/ capers in lemon & white wine VEAL FRANCESE egg battered in lemon & white wine sauce  Sides SAUTÉED BABY SPINACH, BROCCOLI RABE, CREAMY POLENTA, EGGPLANT CAPONATA,	75 75	135 135
BUCATINI w/ guanciale & crushed red pepper LINGUINE AL VONGOLE (white clam sauce) MUSHROOM RAVIOLI w/ brown butter ORECHIETTE w/ broccoli rabe and sausage PAPPARDELLE w/ braised short rib ragu	50 50 70 70 70 70	95 95 130 130 130 130	VEAL PICCATA w/ capers in lemon & white wine VEAL FRANCESE egg battered in lemon & white wine sauce  Sides SAUTÉED BABY SPINACH, BROCCOLI RABE,	75 75 <b>1/2 TRAY</b>	135 135 FULL TRAY
BUCATINI w/ guanciale & crushed red pepper LINGUINE AL VONGOLE (white clam sauce) MUSHROOM RAVIOLI w/ brown butter ORECHIETTE w/ broccoli rabe and sausage PAPPARDELLE w/ braised short rib ragu RICOTTA GNOCCHI w/ pesto	50 50 70 70 70 70 70	95 95 130 130 130 130 130	VEAL PICCATA w/ capers in lemon & white wine VEAL FRANCESE egg battered in lemon & white wine sauce  Sides SAUTÉED BABY SPINACH, BROCCOLI RABE, CREAMY POLENTA, EGGPLANT CAPONATA, GRILLED MUSHROOMS, MASHED POTATOES	75 75 <b>1/2 TRAY</b>	135 135 FULL TRAY
BUCATINI w/ guanciale & crushed red pepper LINGUINE AL VONGOLE (white clam sauce) MUSHROOM RAVIOLI w/ brown butter ORECHIETTE w/ broccoli rabe and sausage PAPPARDELLE w/ braised short rib ragu RICOTTA GNOCCHI w/ pesto RIGATONI ALLA VODKA w/ prosciutto	50 50 70 70 70 70 70 70 60	95 95 130 130 130 130 130 130	VEAL PICCATA w/ capers in lemon & white wine VEAL FRANCESE egg battered in lemon & white wine sauce  Sides SAUTÉED BABY SPINACH, BROCCOLI RABE, CREAMY POLENTA, EGGPLANT CAPONATA, GRILLED MUSHROOMS, MASHED POTATOES  Lunch Package minimum 10 people   includes	75 75 <b>1/2 TRAY</b> 45	135 135 <b>FULL TRAY</b> 65
BUCATINI w/ guanciale & crushed red pepper LINGUINE AL VONGOLE (white clam sauce) MUSHROOM RAVIOLI w/ brown butter ORECHIETTE w/ broccoli rabe and sausage PAPPARDELLE w/ braised short rib ragu RICOTTA GNOCCHI w/ pesto RIGATONI ALLA VODKA w/ prosciutto SQUID INK FRA DIAVOLO w/jumbo shrimp	50 50 70 70 70 70 70 60 70	95 95 130 130 130 130 130 110 130	VEAL PICCATA w/ capers in lemon & white wine VEAL FRANCESE egg battered in lemon & white wine sauce  Sides SAUTÉED BABY SPINACH, BROCCOLI RABE, CREAMY POLENTA, EGGPLANT CAPONATA, GRILLED MUSHROOMS, MASHED POTATOES  Lunch Package minimum 10 people   includes bread & biscotti	75 75 <b>1/2 TRAY</b>	135 135 FULL TRAY
BUCATINI w/ guanciale & crushed red pepper LINGUINE AL VONGOLE (white clam sauce) MUSHROOM RAVIOLI w/ brown butter ORECHIETTE w/ broccoli rabe and sausage PAPPARDELLE w/ braised short rib ragu RICOTTA GNOCCHI w/ pesto RIGATONI ALLA VODKA w/ prosciutto SQUID INK FRA DIAVOLO w/jumbo shrimp	50 50 70 70 70 70 70 60 70	95 95 130 130 130 130 130 110 130	VEAL PICCATA w/ capers in lemon & white wine VEAL FRANCESE egg battered in lemon & white wine sauce  Sides SAUTÉED BABY SPINACH, BROCCOLI RABE, CREAMY POLENTA, EGGPLANT CAPONATA, GRILLED MUSHROOMS, MASHED POTATOES  Lunch Package minimum 10 people   includes	75 75 <b>1/2 TRAY</b> 45	135 135 <b>FULL TRAY</b> 65