

## CATERING MENU

<b>Insalate/Antipasti (Salad)</b>	Medium Tray	
Bruschetta al Pomodoro	\$ 50.00	
Burrata (Mozzarella stuffed with fresh cream curd)	\$ 50.00	
- with bresaola (aged dry beef)	\$ 70.00	
- with prosciutto (aged dry ham)	\$ 70.00	
Antipasto Classico (Roasted Peppers, Mozzarella, Provolone, Prosciutto, Soppresata & Olives)	\$ 70.00	Large Tray
Combination Italian cold cuts and cheese platter	\$ 65.00	\$ 110.00
Caprese (fresh mozzarella, basil, tomatoes)	\$ 45.00	\$ 80.00
California Caprese (with avocado)	\$ 55.00	\$ 90.00
Grigliata di verdure (grilled vegetables)	\$ 55.00	\$ 90.00
Mista salad (mixed Italian salad)	\$ 40.00	\$ 68.00
Insalata Di Cesare (ceasar salad)	\$ 40.00	\$ 68.00
Rucola (baby wild arugula, walnuts, gorgonzola)	\$ 45.00	\$ 80.00
Trittata salad	\$ 45.00	\$ 80.00
Bombetta Marrone (Brown Derby Cobb salad)	\$ 75.00	\$ 140.00

<b>Contorni (Side Dishes)</b>	Medium Tray
Polenta (Italian cornmeal)	\$ 25.00
Patate Arrosto (Italian style roasted potatoes)	\$ 30.00
Funghi Trifolati (sautéed mushrooms)	\$ 30.00
Spinaci saltati in padella (sautéed spinach)	\$ 35.00
Zucchine alla Griglia (grilled zucchini)	\$ 35.00
Broccolini Brasati (sautéed baby broccoli)	\$ 35.00
Cavolini di Bruxells (roasted brussels sprouts)	\$ 35.00
Asparagi alla Griglia (grilled asparagus)	\$ 40.00
Italian Sausage – handmade mild Italian (24 hour notice)	\$ 55.00
Meatballs (made in house with or without sauce)	\$ 55.00

<b>Lasagna</b>	Medium Tray	Large Tray
Pastisso di Funghi (mushroom lasagna)	\$ 60.00	\$ 120.00
Pastisso alla bolognese (meat lasagna)	\$ 75.00	\$ 140.00

<b>Ravioli</b>	Medium Tray	Large Tray
Ravioli di quattro formaggi (four cheese)	\$ 60.00	\$ 120.00
Ravioli di funghi (mushroom)	\$ 60.00	\$ 120.00
Ravioli vegetariani (vegetable)	\$ 60.00	\$ 120.00
Ravioli di costola breve (short rib)	\$ 75.00	\$ 140.00

### Pasta

<b>Angel-Hair, Fettuccine, Linguine or Penne</b>	Medium Tray	Large Tray
<b>Whole Wheat Linguine or Gluten Free Penne</b>	add \$10	add \$20
Aglio e Olio (Olive Oil, Roasted Garlic & Red Pepper)	\$ 45.00	\$ 80.00
All'arrabbiata (Spicy Tomato, Garlic & Red Pepper Sauce )	\$ 45.00	\$ 80.00
Pomarola (Vegan Tomato Sauce & Fresh Basil )	\$ 45.00	\$ 80.00
Alla Checca (Tomatoes, Garlic, Basil, Mozzarella, Parmigiano )	\$ 45.00	\$ 80.00
Cremosa (Cream, Butter, Parmigiano, Pepper & Nutmeg )	\$ 45.00	\$ 80.00
Alla Vodka (light tomato sauce with vodka)	\$ 55.00	\$ 90.00
Pesto (basil, garlic and walnuts)	\$ 55.00	\$ 90.00
Poma Pesto (pomarola and pesto sauce)	\$ 55.00	\$ 90.00
Bolognese (northern Italian meat sauce)	\$ 60.00	\$ 110.00
Tre Funghi (Porcini, Portobello, White Mushrooms, Cream Sauce)	\$ 60.00	\$ 110.00
Primavera (Sun-dried Tomatoes, Broccolini, Yellow Squash, Bell Peppers, Garlic, Super Tuscan Olive Oil & Parmigiano)	\$ 60.00	\$ 110.00
Puttanesca (Spicy Tomato Sauce with Garlic, Capers, Olives, Anchovies & Crushed Red Peppers)	\$ 60.00	\$ 110.00
Polpette (Italian meatball in pomarola sauce)	\$ 60.00	\$ 110.00
Salsiccia (Italian pork sausage in pomarola sauce)	\$ 60.00	\$ 110.00

### Secondi

	Medium Tray	Large Tray
Polpette (Italian meatballs)	\$ 55.00	
Salsiccia (Italian pork sausage)	\$ 55.00	
Salsicce con Cipolle e Peperoni (Sausage, Onions & Peppers)	\$ 60.00	\$ 110.00
Melanzane alla Parmigiana (eggplant parmigiana)	\$ 70.00	\$ 120.00
Petto di pollo al Marsala (Chicken Marsala)	\$ 70.00	\$ 120.00
Petto di pollo alla Milanese (Chicken Milanese)	\$ 70.00	\$ 120.00
Petto di pollo alla Parmigiana (Chicken Parmigiana)	\$ 70.00	\$ 120.00
Piccata di Pollo (Chicken Piccata)	\$ 70.00	\$ 120.00
Saltimbocca di Pollo (with Prosciutto)	\$ 75.00	\$ 130.00
Salmone selvatico (Wild Grilled Salmon)	\$ 90.00	\$ 160.00

### Panini

	Medium Tray	Large Tray
Caprese (tomatoes, fresh Mozzarella & basil)	\$ 38.00	\$ 60.00
CiaoCristina (Caprese w/fresh and roasted tomatoes)	\$ 38.00	\$ 60.00
Melanzane (fried eggplant) with pomarola and fontina	\$ 38.00	\$ 60.00
Monte Kristy (grilled chicken breast, eggplant, and pomarola with Fontina cheese - no bread)	\$ 38.00	\$ 60.00
BLT (Bacon, lettuce and tomato)	\$ 38.00	\$ 60.00
Pollo alla Griglia (grilled chicken breast) with Fontina	\$ 38.00	\$ 60.00
Pollo Parmigiana (chicken parmigiana and fontina)	\$ 45.00	\$ 75.00
Portobello Mushroom and bell peppers	\$ 45.00	\$ 75.00
Prosciutto and Fontina cheese	\$ 45.00	\$ 75.00
Tacchino (Turkey & Brie)	\$ 45.00	\$ 75.00
Mixed Platter (please choose three)	\$ 45.00	\$ 75.00