



Catering Menu

Please inquire if you have a special request for an item that is not on the catering menu.

We also create fixed menus and customize according to needs.

PLEASE NOTE:

Menu prices are for **pick up only**.

Prices will vary for event catering on site.

All sales are subject to sales tax.

Please inquire about delivery and server charges

ANTIPASTI

BRUSCHETTA DI TRE COLORI Toasted house made Italian bread with choice of assorted toppings
~Sautéed mushrooms, aged Pecorino, garlic, parsley & olive oil
~Tomatoes, basil, garlic, and olive oil
~Asparagus, garlic, olive oil and aged Pecorino
\$45.00 serves 8 / \$90.00 serves 15

POLPETTE CON SALSA E MOZZARELLA House-made meatballs topped with tomato sauce and mozzarella cheese \$37.50 serves 8 / \$75.00 serves 15

BURRATA Fresh buffalo Mozzarella served over tomatoes and basil, topped with extra-virgin olive oil
\$80.00 serves 8 / \$160.00 serves 15

PIATTO RUSTICO Grilled eggplant, red peppers, and zucchini topped with olive oil, garlic, & parsley, served with aged Pecorino \$37.50 serves 8 / \$75.00 serves 15

PIATTO DI FORMAGGI Four different imported Italian cheeses served with sundried tomatoes, fresh fruits, Italian marmellata (fruit jam) and nuts \$57.50 serves 8 / \$115.00 serves 15

ANTIPASTO TRATTORIA TOSCANA

Sliced to order cured Italian deli meats served with house made bread, sundried tomatoes, mushrooms, grilled vegetables and imported Italian cheeses \$75.00 serves 8 / \$150.00 serves 15

INSALATE E ZUPPE

INSALATA DI VERDURE ARROSTO Mixed greens tossed with diced roasted eggplant, red peppers and zucchini, Pecorino cheese and olive oil mustard vinaigrette *\$75.00 serves 8 / \$150.90 serves 15*

INSALATA CESARE Fresh romaine lettuce tossed with homemade croutons, parmesan & Caesar dressing *\$59.00 serves 8 / \$118.00 serves 15*

INSALATA DI CAMPO Mixed greens, tomatoes, red onion, shaved aged Pecorino cheese served with a olive oil mustard vinaigrette *\$60.00 serves 8 / \$120.00 serves 15*

INSALATA DI SPINACI Fresh spinach tossed with egg, bacon, gorgonzola & balsamic vinaigrette *\$75.00 serves 8 / \$140.00 serves 15*

ZUPPA DI MINISTRONE Tomato-based soup made with fresh garden vegetables, thickened with potato puree *\$33.00 serves 8 / \$58.00 serves 15*

PRIMI

LINGUINE CON BROCCOLI E POMODORI House-made linguine coated in broccoli, tomatoes, garlic and olive oil *\$119.00 serves 8 / \$230.00 serves 15*

LINGUINE CON BROCCOLI ALLA PANNA House-made linguine served in a broccoli cream sauce *\$117.50 serves 8 / \$235.00 serves 15*

BUCATINI ALLA AMATRICIANA Spaghetti tossed in fresh tomato sauce with imported Italian pancetta & Pecorino cheese *\$139.00 serves 8 / \$265.00 serves 15*

SPAGHETTI CON POLPETTE Fresh house-made spaghetti prepared with tomato sauce and house made Italian meatballs *\$115.20 serves 8 / \$230.00 serves 15*

GNOCCHI ALLE MELANZANE Fresh house-made potato dumplings with sautéed eggplant tossed with tomatoes & arugula *\$119.00 serves 8 / \$230.00 serves 15*

GNOCCHI GORGONZOLA Fresh house-made potato dumplings in a creamy Gorgonzola sauce *\$130.00 serves 8 / \$260.00 serves 15*

MELANZANE PARMIGIANA Sautéed eggplant layered with Mozzarella, Parmesan and Pecorino cheeses, baked in a fresh tomato basil sauce *\$112.50 serves 8 / \$225.00 serves 15*

GNOCCHETTI SARDI ALLA PIETRO Fresh house-made Sardinian pasta served in a freshly prepared saffron tomato basil sauce with Italian sausage, topped with aged Pecorino
\$146.00 serves 8 / \$290.00 serves 15

RIGATONI ALLA CONTADINA Fresh house-made rigatoni with Italian sausage, porcini mushrooms and garlic, served in tomato sauce with Pecorino cheese *\$146.00 serves 8 / \$280.00 serves 15*

PAPPARDELLE CON FUNGHI Fresh house-made wide pasta sautéed in a medley of porcini and oyster mushrooms, sundried tomatoes, caramelized onions and light cream
\$153.00 serves 8 / \$280.00 serves 15

LASAGNA CON RAGU E PROSCIUTTO COTTO House-made pasta sheets layered with ground beef and ham, béchamel sauce, Mozzarella and Parmesan cheeses; baked in a garden tomato sauce
\$133.00 serves 8 / \$260.00 serves 15

HOUSE-MADE RAVIOLI

RAVIOLI RICOTTA AND SPINACH Stuffed with ricotta cheese and spinach, served with tomato sauce and Parmesan cheese *\$146.00 serves 8 / \$280.00 serves 15*

LOBSTER AND SHRIMP RAVIOLI Stuffed with lobster and Shrimp meat, served in a tomato-cream sauce with sun-dried tomato, cherry tomatoes and diced shrimp *\$196.00 serves 8 / \$355.00 serves 15*

RAVIOLI FILET Stuffed with filet mignon, served in Gorgonzola sauce
\$166.00 serves 8 / \$292.00 serves 15

RAVIOLI SARDI Stuffed with a creamy blend of potato and Pecorino cheese, served in a porcini mushroom cream sauce *\$179.00 serves 8 / \$315.00 serves 15*

SECONDI

POLLO AL LIMONE Thinly sliced chicken, lightly breaded and sautéed in a lemon, white wine, caper sauce \$133.00 serves 8 / \$234.00 serves 15

POLLO PARMIGIANA Lightly breaded chicken baked with fresh garden tomato sauce, mozzarella and parmesan cheese, served with a side of pasta \$146.00 serves 8 / \$257.00 serves 15

PESCE DEL GIORNO

Chilean Sea-Bass prepared with Mediterranean capers, sun-dried tomatoes, a splash of tomato sauce, parsley, garlic and olive oil \$246.00 serves 8 / \$475.00 serves 15

RACK OF LAMB Tender rack of lamb roasted with Italian spices, drizzled with balsamic reduction sauce, prepared from medium rare to well \$220.00 serves 8 / \$405.00 serves 15

FILET MIGNON CON PORCINI Grilled to order, topped with a porcini mushroom cream sauce, prepared from medium rare to well \$285.00 serves 8 / \$515.00 serves 15

OSSO BUCO ALLA MILANESE High veal shank topped in a tomato sauce with celery, sun-dried tomato and carrots, served with a side of porcini mushroom and saffron risotto \$280.00 serves 8 / \$455.00 serves 15

LA TAGLIATA Grilled to order and sliced filet mignon, served on a bed of arugula, topped with sautéed mushrooms, olive oil and parmesan cheese \$243.00 serves 8 / \$421.00 serves 15

DESSERT

TIRAMISU DI CAFÉ Traditional Italian ladyfingers soaked in espresso, layered with mascarpone cheese, cream and powdered chocolate \$74.00 serves 8 / \$148.00 serves 15

PANNA COTTA Softly set pudding made with cooked cream, topped with home-made berry sauce \$74.00 serves 8 / \$148.00 serves 15

CANNOLI

Crisp Italian pastry shell filled with creamy ricotta cheese \$74.00 serves 8 / \$148.00 serves 15

TORTA DI NUTELLA

Nutella filling (chocolate and hazelnut) baked into a shortbread pie crust *Whole pie* \$74.00 serves 8

TORTA DELLA NONNA

Lemon cream filling baked into a shortbread pie crust *Whole pie* \$74.00, serves 8

